

Open daily, 7am-11pm

@Ten20Tavern

44° 10' 10" N 93° 55' 28" W

PICK YOUR ROUTE

Build your perfect breakfast!

BREAKFAST SUNDAE \$3

A tasty vanilla yogurt sundae topped with whipped cream. Add your favorite toppings from the list below to make it your own.

DAKOTA OATS \$3

Homemade oatmeal, made fresh daily. Mix in your choice of toppings for a hearty start to your day.

Sundae & Oats toppings, +\$1 EACH

Fresh fruit of the moment, brown sugar, granola, honey, maple syrup, Craisins, pecans, caramel syrup, chocolate syrup, chocolate chips, crushed Oreos

A LA CARTE

2 eggs \$4 2 strips of bacon \$4

2 sausage patties \$4 Hashbrowns \$3 Add cheese \$2 Buttermilk biscuit \$3

Toast \$2

choice of: brioche white, wheat, sourdough, rye, or

ns \$3 English muffin
One pancake \$3

San Bernardino



A destination item... worth the trip!



A FREYBERG FAMILY FAVORITE

Sure to be one of your favorites too!

BIGBREAKFASTS SERVED:

BAKED FRESH DAILY

HOMEMADE BISCUITS & GRAVY \$8

We bake two flaky buttermilk biscuits fresh, then top them with scratch-made sausage gravy. Add two eggs for an additional \$3.

ALL-AMERICAN BREAKFAST \$9

Two eggs, two strips of applewood smoked bacon, two sausage patties, hashbrowns, and your choice of toast: whole wheat, brioche white, rye, sourdough, or English muffin.

HOMEMADE SWEET CREAM PANCAKES SHORT/\$6, TRUCKER/\$8

A stack of our sweet cream pancakes, served with your choice of bacon or sausage and whipped honey butter.

CINNAMON SWIRL BRIOCHE FRENCH TOAST 2 slices/\$8, 3 slices/\$9

Thick slices of delicious cinnamon brioche, served with your choice of bacon or sausage and whipped honey butter.

STEAK AND EGGS \$14

A grilled 5 oz steak served with two eggs, hashbrowns, and your choice of toast: whole wheat, brioche white, rye, sourdough, or English muffin.



CLASSIC EGGS BENEDICT \$12

Two toasted English muffins topped with sliced ham, poached eggs, and homemade Hollandaise sauce. Served with hashbrowns.

SERVED: MON-FRI UNTIL 11AM, SAT & SUN UNTIL NOON

Duluth

Madi

SANTA FE BREAKFAST BURRITO \$12

A giant flour tortilla stuffed with scrambled eggs, hashbrowns, peppers and onions, pepper jack cheese, and your choice of meat. Topped with our New Mexico green chile queso and fresh pico de gallo.

ANDOUILLE SAUSAGE HASH \$11

Delicious Andouille sausage fried up with potatoes, julienned red peppers, green peppers, and red onion, served with your choice of egg and topped with Hollandaise sauce.

HUEVOS RANCHEROS \$13

Two crispy tortillas seasoned mojo pulled pork, layered with Mexican corn, cotija cheese, morning sauce, and your choice of egg, topped with chipotle aioli and cilantro.

DENVER OMELETTE \$12

Three egg omelette with ham, cheese, onion, and green pepper. Served with a side of hashbrowns and choice of toast: whole wheat, brioche white, rye, sourdough, or English muffin.

BUILD YOUR OWN OMELETTE

Cheese omelette - \$9 / each additional filling item, \$1 more

Start off with three eggs, choose your cheese, then add your fillings. Served with a side of hashbrowns and toast. Choose from diced bacon, sausage, ham, green peppers, onions, or mushrooms.

BEVERAGES

ENJOY FREE REFILLS:

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Starry, Dr. Pepper, pink lemonade, coffee, and iced tea.

BY THE GLASS:

Milk, orange juice, apple juice, cranberry juice, and 1919 Root Beer (in cans).

SHAKES & MALTS:

Vanilla, chocolate, caramel, and strawberry - \$6
Ask about the flavor of the week!

add toppings for \$1 each: seasonal fruit, Oreo cookie, marshmallow fluff, peanut butter, pretzels, chocolate chips



NEW MEXICO





LUNCH

Cheyenne

WINGS & TENDERS

SMOKED TRADITIONAL OR BREADED BONELESS WINGS \$15

One full pound of wings, tossed in any of our homemade sauces or dry rubs and served with our homemade ranch or blue cheese dressing. Add shoestring fries or lattice chips for \$2.

HAND BREADED CHICKEN TENDER BASKET 3 FOR \$10 / 5 FOR \$12

Buttermilk marinated chicken strips, hand battered to order and fried until they are GBD (Golden Brown and Delicious!) Served with fries, chips, or slaw.

ROADSIDE FAVORITES



Served with fries, chips, or slaw. Substitute any premium side for \$2.

NORTH CAROLINA BBQ PULLED PORK SANDWICH \$12

Slow-smoked pork shoulder topped with homemade vinegar slaw and BBQ sauce. Served on a toasted brioche bun with a side of pickle chips.

10K LAKES WALLEYE SANDWICH \$15

A six ounce walleye fillet served lemon pepper pan-fried or broiled, or Kato Lager beerbattered. Served on a toasted hoagie on top of a bed of fresh lettuce, sliced tomatoes, with a side of our tartar sauce.

DADE COUNTY CUBAN SANDWICH \$14

Mojo pulled pork and sliced ham with Swiss cheese, dill pickles, and Dijon mustard pressed between two slices of griddled French bread.

NY DELI REUBEN \$13

Our corned beef is topped with shredded sauerkraut, homemade Russian dressing, and Swiss cheese on toasted rye bread. **Substitute our** homemade turkey and make it a Rachel.

APPALACIAN CHICKEN SANDWICH \$11

Breaded chicken breast served with lettuce, tomato, and mayo. Add your favorite extras: cheese, bacon, jalepeños, Cajun spice, or a tasty wing sauce. Sub grilled chicken \$1.

SAN FRANSCISCAN BLT \$12

BURGERS

THE TEN20 BURGER \$11

PATTY MELT \$13

Crispy bacon, lettuce, and fresh tomatoes with mayo on San Francisco sourdough toast.

topped with only the stuff you want.

+\$2 each: sauteed mushrooms, bacon

our fresh burger patty to complete this classic.

COMMERCIAL \$10

The truck stop classic with a Ten20 twist. Homemade beef, turkey, or smoked pulled pork served on brioche white bread with gravy and garlic mashed potatoes.

Served with fries, chips, or slaw. Substitute any premium side for \$2.

CHICAGO PHILLY \$12

Slow-roasted seasoned beef or chicken topped with julienned onions and peppers, and Swiss American cheese. Add sautéed mushrooms for \$2.

MONTANA RANCH WRAP \$12

Roasted chicken or slow-cooked turkey with fresh diced tomatoes, shredded cheddar cheese, creamy homemade ranch dressing, and romaine lettuce. Add crispy applewood smoked bacon for \$1.

MEDITERRANEAN WRAP \$13

Marinated chicken breast or fresh made turkey with house hummus spread, tomatoes, romaine lettuce, red onion, and your choice of cheese: cotija, pepper jack, or cheddar.

CHEDDAR MELT \$12

Housemade turkey or ham with cheddar melted on sourdough bread. Pair it with a cup of soup for the perfect lunch!

VIETNAMESE BAHN MI TACOS \$15

3 tacos with seasoned pulled pork, pickled radishes and carrots, tiger sauce, cilantro sour cream, jalepeños, and cilantro. Served with chips, fries, or slaw.

BAJA FISH TACOS \$12

2 tacos with your choice of pan fried, broiled, or beer-battered cod with our signature baja sauce, fresh pico de gallo, cilantro sour cream, and cilantro. Served with chips, fries, or slaw.

FILL 'ER UP

WITH TEN20 SIDES

TOP IT OFF

HOUSEMADE DRESSINGS

ranch. blue cheese.

French, Russian, Caesar

buffalo, BBQ, honey mustard,

Korean tiger cry, teriyaki,

Alabama white, Nashville hot

RUBS

lemon pepper, Cajun magic

south bay

SAUCES

REGULAR: chips, fries, creamy coleslaw, vinegar slaw

PREMIUM +\$2: side salad. garlic mashed potatoes, baked potato, steamed veggies, roasted Mexican street corn, cup of soup or chili

ULTRA PREMIUM +\$3:

MISSISS

Jackson

garlic parmesan fries, homemade onion rings

THE OIL DERRICK \$17

A tower of a burger! Start with two 1/3 lb patties topped with cheddar cheese, crispy applewood bacon, a fried egg, and two onion rings, finished with a with a drizzle of honey BBQ sauce. Served on a toasted brioche bun.

A seasoned 1/3 lb patty topped with berry jelly, caramelized bacon, fresh lettuce, fried onions, and extra American cheese, all on a toasted brioche bun.

THE BEYOND BURGER \$12

All burger, minus the meat. A savory seasoned plant-based patty served up on a toasted brioche bun with fresh lettuce, tomato, and onion.

APPETIZERS

SOUTHWESTERN NACHOS \$8

Crunchy homemade tortilla chips topped with cotija and Monterey Jack cheeses, Mexican smoked corn, pico de gallo, green onions, and cilantro sour cream. Served with a side of gueso. Add pulled chicken or pulled pork (+\$4), or seasoned steak (+\$6).

KATO BREWERY ONION RINGS \$10

Hand-battered onion rings made with Mankato Brewery's Kato Lager.

SEATTLE GARLIC PARMESAN FRIES \$7

Our crispy shoestring fries tossed in fried garlic seasoning and parmesan cheese, with fresh green onions and roasted garlic aioli.

MIDWEST STEAK BITES \$12

Steak bites garnished with diced tomato. Choose our signature seasoning, garlic butter, Korean tiger, or teriyaki. Make it a combo platter of three flavors for \$30.

THE SOUTHERN BORDER QUESADILLA \$9

Cheddar jack cheese and housemade pico de gallo in tasty tortilla, served with a side of sour cream. Add pulled chicken or mojo pulled pork (+\$4), or seasoned steak (+\$6).

GULF CRAB CAKES \$13

Two housemade crab cakes with lump crab meat, onions, carrots, and seasoning, deep fried to golden brown. Served with our homemade tartar sauce.

MICHIGAN FRIED PICKLES \$10

A half-pound of hand-battered, deep fried pickles served with chipotle ranch.

HUMMUS WITH VEGGIES & NAAN BREAD \$13

Fresh cut veggies and naan bread served with housemade roasted garlic hummus and Balsamic dipping oil.

SOUP & SALADS

GARDEN FRESH SALAD \$8

Fresh romaine lettuce and seasonal fresh veggies with homemade garlic croutons. Add a 6 oz portion of pan-fried walleye or grilled/pan-fried shrimp (+\$8), or grilled chicken breast, cold turkey, or diced ham (+\$4).

CAESAR SALAD \$8

Exceptional Caesar salad with parmesan crisps and in house made Caesar dressing. Add a grilled chicken breast (+\$4), or steak or shrimp (+\$6). Or make it Cajun for no extra charge.

STEAK & STRAWBERRY SALAD \$16

5 oz sirloin steak atop fresh romaine lettuce with blue cheese crumbles, red onion, strawberries, and vinaigrette dressing.

SOUP BOWL \$6 / CUP \$4

Ask your server about our current soup options, all made fresh in-house. The perfect thing to warm you up!

CHILI BOWL \$6 / CUP \$4

Enjoy our housemade Ten20 chili served all fall & winter long! Add fresh cornbread and honey butter for just \$1.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Our seasoned 1/3 lb patty with bourbon drunken mushrooms and smoked gouda on a brioche bun.

The foundation to all of our signature burgers. Fresh, never frozen certified beef,

+\$1 each: cheese (American, Swiss, cheddar, pepper jack, or smoked gouda)

Toasted rye bread, caramelized onions, and Swiss and American cheese surround

+\$.50 each: lettuce, tomato, onion (caramelized or raw), mayo

THE FREYBURGER \$17