



# DINNER MENU



## SHARE PLATES

### STATE FAIR CHEESE CURDS

SUMMIT EPA BATTERED ELLSWORTH WHITE CHEDDAR, MIXED BERRY KETCHUP 10

### EL DORADO NACHOS

SEASONED GROUND BEEF, NACHO CHEESE, SHREDDED LETTUCE, PICO DE GALLO, REFritos, MEXICAN CREMA, CHIPOTLE COULIS, BLACK BEAN & CORN SALSA 10

### CHICKEN SATAY

CURRIED-YOGURT MARINATED CHICKEN TENDERLOIN, BUTTER LETTUCE CUPS, SRIRACHA, PEANUT SAUCE, CUCUMBER, CILANTRO 11

### STEAK TIPS

BEEF TOP SIRLOIN, SMOKED BONE DEMI-GLACE, SAUCE CHORON, CRIMINI MUSHROOMS, CHIVES 10

## FLATBREADS

### TOMMY DIVITO

LA QUERCIA AMERICAN PROSCIUTTO, TOMATO SAUCE, ARUGULA, FRESH MOZZARELLA 14

### SPIDER

PEPPERONI, SAUSAGE, GREEN OLIVES, MUSHROOMS, RED ONIONS, TOMATO SAUCE, MOZZARELLA 14

### JIMMY CONWAY

FRESH MOZZARELLA, FONTINA, PROVOLONE, RICOTTA 13

## WINGS

	<b>TRADITIONAL</b>	13	CHIPOTLE BBQ
	<b>BONELESS</b>	14	HONEY, GARLIC, CHIPOTLES, CILANTRO, LIME
	BACON BOURBON		DRY RUB
	BROWN SUGAR, CHIPOTLES		BROWN SUGAR, CAYENNE, SECRET SPICE BLEND
	BUFFALO		SWEET THAI CHILI
	CAYENNE PEPPER SAUCE, BUTTER, HONEY		BLEND OF SWEET AND HOT THAI CHILES, CHIVES

## BURGERS AND SANDWICHES

WITH CHOICE OF CHIPS, FRIES, OR COLESLAW

### SMOKEHOUSE

J7 BBQ SAUCE, PEPPER JACK, HOUSE SMOKED BACON, COLESLAW 12

### MUSHROOM SWISS

ROASTED MUSHROOMS, SWISS, LETTUCE, TOMATO, ONION, MAYO 12

### HANGOVER

HOUSE SMOKED BACON, CHEDDAR, OVER EASY EGG, SRIRACHA AIOLI, LETTUCE, TOMATO, ONION 12

### PULLED PORK

12-HOUR RED OAK SMOKED PORK SHOULDER, MEMPHIS MOLASSES BBQ & CAROLINA MUSTARD, HOUSE COLESLAW, BRIOCHE BUN 12

### SMOKED ITALIAN BEEF

SMOKED SIRLOIN, DUNKED IN CHICAGO-STYLE JUS, GRILLED ITALIAN SWEET PEPPERS, HOT GIARDINIERA, FRENCH ROLL 12

### SMOKED PHILLY

12-HOUR SMOKED PRIME RIB, GRILLED ITALIAN SWEET PEPPERS, GRILLED YELLOW ONIONS, ROASTED MUSHROOMS, CHEESE SAUCE, FRENCH ROLL 13

### TIPSY TEXAN

12-HOUR SMOKED SLICED BRISKET, SMOKED KIELBASA, J7 BBQ SAUCE, HOUSE COLESLAW, BREAD AND BUTTER PICKLES, BRIOCHE BUN 14

## SOUPS

### CHICKEN WILD RICE








SMOKED CHICKEN, WILD RICE, MUSHROOMS, CARROT, CELERY, ONION CUP 5 / BOWL 6

### JUNCTION 70 CHILI

BLENDED CHILES, GROUND BEEF, BLACK BEANS, QUESO FRESCO, PICO DE GALLO, CORN SALSA CUP 5 / BOWL 6

 = GLUTEN FRIENDLY  = CAN BE GLUTEN FRIENDLY  
\*DEEP FRIED ITEMS SHARE THE SAME FRYER

## ENTRÉES

	<b>MEMPHIS STYLE SMOKED RIBS</b> SWEET & SPICY DRY RUB, MOLASSES MOP SAUCE, HOUSE COLESLAW, MAC N CHEESE, JALAPEÑO-CHEDDAR CORN MUFFIN	23
	<b>PECAN WOOD SMOKED RIBEYE</b> 14OZ HAND-CUT STEAK, GRILLED ASPARAGUS, MASHED POTATOES	28
	<b>DUROC SMOKED PORK CHOP</b> 14OZ APPLE WOOD SMOKED CENTER CUT RIB CHOP, BOURBON PEAR GLAZE, MASHED POTATOES, GRILLED ASPARAGUS	25
	<b>BRISKET &amp; KIELBASA</b> THICK-SLICED TEXAS-STYLE SMOKED BRISKET, KIELBASA LINK, J7 BBQ, DONNA'S POTATO SALAD, BREAD & BUTTER PICKLES, JALAPEÑO CORNBREAD MUFFIN, PORK & BEANS	23
	<b>PARMESAN CRUSTED WALLEYE</b> MINNESOTA WILD RICE PILAF, GRILLED ASPARAGUS, HOUSE TARTER SAUCE	20
	<b>ALASKAN SALMON</b> 8OZ GRILLED SALMON FILET, LEMON-ROSEMARY RISOTTO, CARROTS, PEAS & CRIMINI MUSHROOMS	19
	<b>BASEBALL STEAK</b> 8OZ CERTIFIED ANGUS BEEF TOP SIRLOIN FILET, GLAZED CIPOLLINI ONIONS, GRILLED ASPARAGUS, MASHED POTATOES	18
	<b>BATTUTA DI POLLO</b> POUNDED CHICKEN BREAST, BALSAMIC REDUCTION, ARUGULA & TOMATO SALAD, TRI-COLOR BABY POTATOES	17
	<b>POLLO ALLA PARMIGIANA</b> LIGHTLY BREADED CHICKEN BREAST, MARINARA, MOZZARELLA, RIGATONI AL POMODORO	17
	<b>FETTUCINE AL VODKA</b> SMOKED WILD ALASKAN SALMON, BACON, CRIMINI MUSHROOMS, PEAS, SPICY ROSA SAUCE, GARLIC BREAD	16
	<b>RIGATONI AL ARRABBIATA</b> SMOKED ITALIAN SAUSAGE, GARLIC, RED CHILE FLAKE, MARINARA, FRESH MOZZARELLA, GARLIC BREAD	14
	<b>PAPPARDELLE ALLA BOLOGNESE</b> 3 MEAT RAGU, FLAT WIDE EGG PASTA, GRATED PARMESAN, GARLIC BREAD	15
	<b>CHILI MAC</b> HOUSE CHILI & SIGNATURE MAC 'N' CHEESE SAUCE, CAVATAPPI PASTA, GARLIC BREAD	12
	<b>CRACKEY MAC</b> SIGNATURE MAC 'N' CHEESE SAUCE, SMOKED KIELBASA & BACON, CAVATAPPI PASTA, GARLIC BREAD	13

## GREENS

	<b>THE COTTAGE GROVE COBB</b> ROMAINE, RANCH DRESSING, EGG, HAM, MIXED CHEESE, HOUSE SMOKED BACON, TOMATOES, SMOKED CHICKEN, RED ONION	12
	<b>WEDGE</b> BABY ICEBERG LETTUCE, SMOKED BLEU CHEESE DRESSING, HEIRLOOM CHERRY TOMATOES, RED ONIONS, BACON, CHIVES	10
	<b>GRILLED CAESAR</b> MARINATED RADICCHIO, ARTISAN ROMAINE, EGGLESS CAESAR DRESSING, GRILLED CHICKEN, SHAVED PARMESAN	12
	<b>ENSALADA FRESCA</b> SHREDDED ROMAINE, AVOCADO YOGURT DRESSING, BLACK BEAN & CORN SALSA, PICO DE GALLO, QUESO FRESCO, CHIPOTLE-LIME MARINATED CERTIFIED ANGUS BEEF FLANK STEAK	14

	<b>TACO SALAD</b> SHREDDED ROMAINE, SEASONED BEEF, MIXED CHEESE, CHARRED TOMATO SALSA, GUACAMOLE, PICO DE GALLO, BLACK BEAN & CORN SALSA, SOUR CREAM, BLACK OLIVES, TORTILLA CHIPS	12
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## SIDES

	SUB	SIDE		SUB	SIDE
	2	3		3	5
	2	4		3	
	3	6		3	5
	3			1	3
	2			1	3
		2		2	6
		3		2	6
		1			2
	2	3		1	2

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EXECUTIVE CHEF JOEL ALBRECHT