



March 28th, 2024

Small's & Salads

Baguette | Honey Butter & Creole | **6**

Frites | Sambal & Garlic Aioli | **8**

Lentil Soup (v) | Herb Oil, Thyme | **9**

Radish & Bread | Goat Cheese, Baguette, Balsamic Redux, Carrot Rillettes, Shallot, Dill Oil, Microgreens | **12**

Fried Brussels Sprouts (v/gf) | Feta, Cranberry, Shallot, Gremolata, Pepita, Lemon Agrodolce | **13**

Morels | Polenta, Ragout, Mushroom Aioli, Wild Onion Cream, Microgreens | **21**

Pretzel & Pub Cheese | **13**

Frisse Salad | Crispy Pork Belly, Parmesan Aioli, Pecorino, Red Onion, Crumb | **16**

Frisse & Radicchio Salad | Roquefort, Ham, Walnut, Tarragon Vinaigrette | **17**

Roasted Mushroom Salad (v/gf) | Oyster & Shiitake Mushroom, Greens, Shallot, Truffle Vinaigrette | **17**

Charcuterie & Cheese | Pork Terrine, Manchego, Baguette, Cornichon, Beets, Mustard, Microgreens | **15**

Wood Fired Pizza

Sausage & Mushroom | Onion Soubise, Mozzarella, Fennel Sausage, Mushroom, Truffle Vinaigrette, Shallot, Greens | **17**

Four Porksmen | Fennel Sausage, Bacon, Ham, Pepperoni, Mozzarella, Chili Oil, Red Sauce, Pecorino, Parsley | **17**

Hot Pep | Pepperoni, Pickled Jalapeno, Pecorino, Chili Honey | **16**

Shrimp Pizza | Leek Soubise, Pickled Mushrooms, Shallots, Mozzarella, Groovy Butter, Carrot, Butternut, Parsley | **17**

Aglio Formaggio | Mozzarella, Groovy Butter, Pecorino, Parsley | **15**

BBQ Chicken | White BBQ, Jalapeno, Smoked Mozzarella, Onion, Scallion, Slappin Jack's BBQ, Cilantro | **16**

Main

JDBC Burger (v/gf) | GK Bun, Beef Patty, Cheddar, Fried Egg, Pickle, Secret Sauce, Pickled Onion, Greens, & Frites with 1 Choice of Sauce | **19**

Black & Bleu Burger (gf) | Pretzel Bun, Blackened Beef Patty, Bacon, Bleu Goat Cheese, Tempura Onion Ring, Horseradish Aioli & Frites with 1 Choice of Sauce | **21**

Khao Soi | Soft Shell Crab, Coconut, Red Curry, Sesame, Slaw, Cilantro | **30**

Oven Seared Salmon (gf) | Fingerling Potato, Mushy Peas, Buttermilk Vinaigrette, Wild Onion Cream, Microgreens | **32**

Chuck Roast Gnocchi | Gochujang, Brown Butter, Slow Egg, Scallion, Sesame Seed | **28**

Ramen (v) | Pork Belly, Slow Egg, Miso Confit Garlic, Togarashi, Radish, Ginger Scallion Oil, Crispy Shallots, Scallion, Microgreens | **21**

Sole Meuniere | Parsnip Puree, Carrots, Brussels Sprouts, Parsley, Caper Brown Butter Sauce | **26**

Dessert

Carrot Cake | Dragee Nuts | **12**

Cheesecake | Cherry Preserves, Ginger Crumble | **12**

Diner Pie | Whipped Cream & Cacao Nibs | **12**

Frozen Dessert Choose 1 or 3 Scoops | **6/15**

Ice Cream (gf) Chocolate

Sorbet (v/gf) Black Currant

Froyo (gf) White Peach



Affine Hospitality—the team behind Affine Food Truck and GK Baked Goods—brings craft beer and creative food to the west end of Main Street. Located in the old Korte Paper Company warehouse, Junk Ditch Brewing Company delivers a casual, but refined experience with a “handmade everything” philosophy and a passion for hospitality.

Thanks to our local farms and producers: Strauss Farms, Gunthorp Farms, Wood Farms, Broxonberry Farms, Something Better with Beth, Cook's Orchard, & GK Baked Goods, Berry Hill, Strauss Veal.

Items denoted with (v) signify a vegan option is available, (gf) signifies gluten free option is available..

As always, please inform your server of any allergies or dietary restrictions

Consuming raw or undercooked products may increase your risk of food-borne illness.

Parties of 10 guests or more will be subject to 20% gratuity



Beer, Wine, & Other Libations

March 28th, 2024

ask about our carryout options

House Beer on Draft

Full Pour | 6 Flight Pour | 4

Andy Pants Cream Ale
16oz 5.0% ABV 20 IBU

Main Street Premium
Czech Premium Pale Lager
16oz 4.6% ABV 30 IBU

Officer 53 Belgian Witbier
16oz 4.9% ABV 15 IBU

Slow News Day German Style Gose
16oz 3.8% ABV 8 IBU

Just A Lil Guy Session IPA
16oz 3.8% ABV 45 IBU

Spectacular Draculas Hazy IPA
12oz 6.2% ABV 20 IBU

Quick Elixir Double IPA
12oz 8.7% ABV 70 IBU

Golden Oats Oatmeal IPA
12oz 7.2% ABV 70 IBU

Batch English Strong Bitter
16oz 5.2% ABV 40 IBU

Mr. Jacklette Dunkel Lager
16oz 4.8% ABV 20 IBU

Tmave Pivo Czech Dark Lager
16oz 4.9% ABV 30 IBU

St. Jerome | English Porter
5.0% ABV 35 IBU

Limited Release

Taste|.50 Full Pour|10 Flight Pour|6

Coffee House Blues

Imperial Milk Stout with Coffee and Coconut
12oz 10.2% ABV 30 IBU

Guest Brews & Other Libations

Pulsar Dry Apple Hard Cider made with Michigan Apples | Starcut Cider Co. | **6**
12oz Can 6.4% ABV

Triple Jam Cider with Strawberries, Blackberries, and Raspberries |Blake's Hard Cider Co. | **6**
12oz Can 6.5% ABV

Orange Cream Delight Mead with Orange and Vanilla | B.Nektar Meads & Ciders | **8**
12oz Can 5.9%ABV

Peer American Fruit Tart with Strawberries and Bananas | Urban Artifact | **8**
12oz Can 8% ABV

Electro-Lime Cerca De Cerveza Mexican-Style Lager with Lime Puree and Sea Salt |
Best Day Brewing | **6**
12oz Can <0.5% ABV

Wine

Full Wine Menu Available by Request

House White
Grayson Chardonnay California | **12/36**
*Brilliantly ripe with brisk acidity and
good minerality with aromas of
pineapple and apricot, while the palate*

Featured Red
Adesso Cagnini di Romagna Italy | **15/45**
*Lightly sweet, full of fleshy red berries
grown in the Emilia-Romagna region of
Northern Italy*

Sparkling Wine
Mistinguett Cava Spain | **9/27**
*Notes of apple and melon are carried by
tight bubbles and a lasting finish*

Non-Alcoholic Wine
Opia Sparkling Chardonnay France | **9/27**
*Delicious flavors of fresh peach and white
pear, brightly acidic*

Non-Alcoholic

Sparkling Lemonade | 3
Iced Tea Sencha Green | **4**
House Kombucha Ginger | **6**
Hot Tea|3

Herbal Mint
Elderberry Citrus Green Tea
Apple Spiced Black Tea

Conjure Coffee

Hot Mug | **3**
Cold Brew | **5**

Sorta Pop!

Probiotic Soda with Strawberry, Watermelon,
& Cucumber | **6**

Coca-Cola, Diet Coca-Cola, Sprite | 3