



Dinner

April 18th, 2024

Smalls & Salads

Pretzel & Pub Cheese | 13

Charcuterie & Cheese | Prosciutto, Cheese Medley, Baguette, Cornichon, Cucumber, Melon, Mustard, Microgreens | 15

Black Sesame Focaccia | Miso Honey, Housemade Ricotta | 9

Szechuan Fingerlings (gf) | Szechuan Chili Crisp, Pecorino, Scallion | 13

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

Baguette | Honey & Creole Butter | 6

Mac & Cheese | Pecorino, Crumb, Parsley | 15

Kale Caesar Salad | Crispy Pork Belly, Parmesan Aioli, Pecorino, Red Onion, Crumb | 16

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

Frisee, Kale & Radicchio Salad | Roquefort, Prosciutto, Apricot, Walnut, Tarragon Vinaigrette | 17

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, Smoked 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

Oven Seared Salmon (gf) | Fingerling Potato, Mushy Peas, Buttermilk Vinaigrette, Herb Aioli, Microgreens | 32

Short Rib Ravioli | Leek Rings, Parsley, Gremolata, Herb Salad | 28

Herb Risotto (v/gf) | Radish, Mushrooms, Brussel Sprouts, Crispy Shallot, Herb Oil, Peas, Mustard Seeds, Balsamic Reduction, Microgreens | 24

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

Dessert

Diner Pie | Whipped Cream, Cacao Nibs | 12

Frozen Dessert Choose 1 or 3 Scoops | 6/15

Ice Cream (gf) Vanilla Fudge Swirl

Sorbet (v/gf) Lemon Thyme

Froyo (gf) Strawberry



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

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

April 18th. 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

Golden Oats Oatmeal IPA
12oz 7.2% ABV 70 IBU

Chill Dad Cold IPA
12oz 6.4% ABV 70 IBU

Quick Elixir Double IPA
12oz 8.7% 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

16oz House Cans

Glitches Get Stitches IPA | 6
5.4% ABV 70 IBU

Coffee House Blues | 13
Imperial Milk Stout with Coffee and Coconut
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

Pear Cider Hard Cider made with Pears | Original Sin | 6
12oz Can 4.5% ABV

Octorock Semi-Sweet Hard Cider made with Michigan Apples | Starcut Cider Co. | 6
12oz Can 4.9% ABV

Blackberry Mango Fruit Tart made with Mangos and Blackberries | Heavy Seas | 8
12oz Can 5.6% ABV

Mango Sorbet Mead with Mango and a Hint of Black Peppercorn | B.Nektar Meads & Ciders | 8
12oz Can 6% ABV

Seedless Strawberry Non-Alcoholic Fruit Tart made with Strawberries | Urban Artifact | 8
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 offers green apple and vanilla

House Red
Auspicion Cabernet Sauvignon California | 12/36
Bold and lush red and black berry fruit with a touch of chocolate and toffee. Herbal and dusty with a silky finish.

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 Elderberry Citrus | 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

LOVE THE FOOD? TIP THE KITCHEN | 15