1825 WEST MAIN STREET . FORT WAYNE

# JUNK DITCH BREWING COMPANY

EST 2015

### Dinner

April 19th, 2024

Smalls & Salads

#### Pretzel & Pub Cheese | 13

**Dry Agred Steak Tartare** | Yolk, Cornichon, Capers, Chives, Parsley, Shallots, Mustard, Potato Chips | **27** 

**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) Lavender Lemon 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

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## Beer, Wine, & Other Libations

April 19th. 2024

ask about our carryout options

House Beer on Draft Full Pour | 6 Flight Pour | 4

**Andy Pants** Cream Ale 160z 5.0% ABV 20 IBU

Main Street Premium Czech Premium Pale Lager 160z 4.6% ABV 30 IBU

**Officer 53** Belgian Witbier 160z 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 120z 6.2% ABV 20 IBU

**Golden Oats** Oatmeal IPA 120z 7.2% ABV 70 IBU

**Chill Dad** Cold IPA 120z 6.4% ABV 70 IBU **Quick Elixir** Double IPA 120z 8.7% ABV 70 IBU

Batch English Strong Bitter 160z 5.2% ABV 40 IBU

Mr. Jacklette Dunkel Lager 160z 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** 120z Can 6.4% ABV

**Pear Cider** Hard Cider made with Pears | Original Sin |  $\bf 6$  120z Can  $\bf 4.5\%$  ABV

Octorock Semi-Sweet Hard Cider made with Michigan Apples | Starcut Cider Co. | 6 120z Can 4.9% ABV

**Blackberry Mango** Fruit Tart made with Mangos and Blackberries | Heavy Seas | **8** 120z Can 5.6% ABV

Mango Sorbet Mead with Mango and a Hint of Black Peppercorn | B.Nektar Meads & Ciders | 8 120z Can 6%ABV

**Seedless Strawberry** Non-Alcoholic Fruit Tart made with Strawberries | Urban Artifact | **8** 120z 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

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