

1825 WEST MAIN STREET • FORT WAYNE

# JUNK DITCH

## BREWING COMPANY

EST 2015

### Lunch

March 28th, 2024

#### Sides & Salads

**Frites** (v) | Sambal & Garlic Aioli | 8

**Pretzel & Pub Cheese** | 13

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

**Lentil Soup** | Herb Oil, Thyme | 9

**Kale Caesar Salad** | Parmesan Aioli,  
Pecorino, Red Onion, Bread Crumb | 14

**House Salad** (v/gf) | Arugula,  
Pickled Onion, Pickled Carrot,  
Rice Wine Vinaigrette | 10

#### Wood-Fired Pizza

**Four Porksmen** | Fennel Sausage, Bacon,  
Ham, Pepperoni, Mozzarella, Chili Oil, Red Sauce,  
Pecorino, Parsley | 16

**Shrimp Pizza** | Leek Soubise, Mozzarella,  
Pickled Mushrooms, Shallots, Groovy Butter,  
Parsley | 16

**Hot Pep** | Pepperoni, Pickled Jalapeno, Chili Honey | 15

**Sausage & Mushroom** | Mozzarella, Mushrooms,  
Onion Soubise, Truffle Yuzu Vinaigrette, Arugula | 16

**BBQ Chicken** | White BBQ, Jalapeno, Onion, Scallion,  
Smoked Mozzarella, Slappin Jack's BBQ, Cilantro | 15

#### LUNCH MAINS

*All Sandwiches Served with House Chips*

*Substitute a Side for an Additional | 4*

**JDBC Burger** (v/gf) | 17  
Wood Farms Beef Patty or Falafel, Cheddar, Fried Egg, Secret Sauce,  
Pickled Onion, Pickle, Arugula

**Western Burger** (gf) | 18  
Beef Patty, Onion Bacon Jam, Slappin Jacks BBQ, Garlic Aioli,  
Pickled Onion, Pickled Jalapeno

**Greek Pita** | 17  
Roast Chicken or Falafel, Hummus, Crispy Chickpeas, Tzatziki,  
Red Onion, Pickled Carrot, Cucumber, Feta

**Banh Mi** | 17  
Shrimp or Carnitas, French Bread, Thai Slaw, Sliced Radish,  
Pickled Jalapenos, Cilantro, Hoisin, Garlic Aioli

**Ramen** (v) | 12  
Slow Egg, Scallion, Radish, Togarashi, Scallion Oil, Miso Confit Garlic

**Cubano** | 17  
Carnitas, Ham, French Bread, Pickled Onion, Pickle, Dijon, Gruyere

**Fried Chicken Sandwich** | 17  
Chicken Thigh, Bacon, Pickled Onion, Cabbage, Parmesan Aioli

#### Dessert

**Carrot Cake** | Dragee Nuts | 12

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

**Cheesecake** | Cherry Preserves, Ginger Crumble | 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, Hawkins Farm, Wood Farms, Broxonberry Farms, Something Better with Beth, Hoffman Organics, Cook's Orchard, & GK Baked Goods.*

*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, and 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**

**Featured White**  
**Chateau Fage** Blanc Bordeaux *France* | **11**  
A beautiful bouquet, nuanced between the citrus fruit touches coming from the Sauvignon Blanc and with an expressive style brought by the Semillon

**Featured Red**  
**Colosi** Nero D'Avola *Italy* | **15**  
Dry, full bodied, warm wine with well integrated tannins and heavy cherry aromas

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

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

**Non-Alcoholic**

**Sparkling Lemonade** | **3**

**Iced Tea** Sencha Green | **3**

**House Kombucha** Ginger | **6**

**Hot Tea** | **3**  
Apple Spiced Black Tea  
Herbal Mint  
Elderberry Citrus Green 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**