

1825 WEST MAIN STREET • FORT WAYNE

# JUNK DITCH BREWING COMPANY

EST 2015

## Dinner

April 21th, 2024

### Smalls & Salads

**Pretzel & Pub Cheese** | 13

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

**Mac & Cheese** | Pecorino, Crumb, Parsley | 15

**Dry Aged Steak Tartare** | Yolk, Comichon, Capers, Chives, Parsley, Shallots, Mustard, Potato Chips | 23

**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

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

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

**Charcuterie & Cheese** | Prosciutto, Cheese Medley, Baguette, Comichon, Grapes, Apple, 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, 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

**Rabbit Totellini** | Herb Salad, Leek Rings, Parsley, Gremolata | 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

**Chocolate Mousse Cake** | Whipped Cream, Strawberry Coulis | 12

**Donut Party** (v) | Strawberry Filled Donut, Mango Passionfruit Sorbet, Ginger Crumb | 12

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

**Ice Cream** (gf) Lavender Lemon

**Sorbet** (v/gf) Mango Passionfruit

**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 21th. 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

**Kombucha Spritzer** House Kombucha, Cava | 10

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

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

**Lil' Sour Me America** Sour Ale made with Cherry & Raspberry Purees & Lime | DuClaw Brewing Co. | 8  
12oz Can 5.5% 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** Mixed Berry | 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