

1825 WEST MAIN STREET • FORT WAYNE

JUNK DITCH BREWING COMPANY

EST 2015

Dinner

May 8th, 2024

Smalls & Salads

Pretzel & Pub Cheese | 13

Salmon Rillettes | Herb Salad, Pickled Mustard Seeds, Crispy Shallots, Herb Coulis | 13

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

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

Mac & Cheese | Pecorino, Crumb, Parsley | 15

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

Mixed Greens & Radicchio Salad | Roquefort, Prosciutto, Apricot, Walnut, Tarragon Vinaigrette | 17

Veal Toast | Confit Veal, Burrata, Salsa Verde, Prosciutto, Microgreens | 13

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, Peas, Leek, Parsley | 17

Spicy Veal Pizza | Veal "Carnitas" Mozzarella, Red Sauce, Red Onion, House Ricotta, Pickled Peppers, Chili Oil | 18

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

Main

Marinated Sirloin | Frites, Mushroom, Mushroom Demi Glace | 32

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

House Agnolotti | House Ricotta, Braised Veal Shank, Leeks, Herb Coulis | 32

Pasta Bolognese | Pork and Veal Sauce, House Gnocchetti, Pecorino, Fried Leeks | 26

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

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

Veal Burger (v/gf) | Bun, Veal Patty, Swiss, Pickled Peppers, Garlic Aioli, Arugula & Frites with 1 Choice of Sauce | 19

Hot Crab Sandwich | Bun, Napa Cabbage, Pickled Onion, Agrodolce, Nashville Hot Sauce, Herb Coulis, & Frites with 1 Choice of Sauce | 21

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

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

Dessert

Chocolate Mousse Cake | Whipped Cream, Strawberry Coulis | 12

Roasted Mango Sticky Rice (gf) | Sticky Rice, Coconut, Dragon Fruit, Roasted Mango | 8

Strawberry Rhubarb Pop Tart (gf) | Creme Anglaise, Powdered Sugar | 10

Frozen Dessert Choose 1 or 3 Scoops | 6/15

Ice Cream (gf) Honey Cinnamon

Sorbet (v/gf) Coconut Lime

Froyo (gf) Strawberry



Thanks to our local farms and producers: Strauss Farms, Gunthorp Farms, Wood Farms, Broxonberry Farms, Something Better with Beth, Cook's Orchard, & 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

May 8th, 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

Hefeweizen
16oz 5.6% ABV 13 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

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
16 oz 5.0% ABV 35 IBU

Viceroy | Maibock
12oz 6.8% ABV 35 IBU

16oz House Cans

Glitches Get Stitches IPA | 8
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

Blake's Original Sweet Hard Cider made with Michigan Apples | Blake's Hard Cider Co. | 6
12oz Can 5.5% 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

Featured White
Foris Chardonnay Oregon | 13/39
Medium bodied and crisp, the palate carries flavors of apple and hints of brioche

Featured Red
Foris Pinot Noir Oregon | 16/48
Medium bodied on the palate, it offers a mixture of black cherry compote, black currant, mocha, vanilla, white pepper, salted caramel

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

Sparkling Orange Lemonade | 4

Iced Tea Sencha Green | 4

Kombucha Red Raspberry | 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