

1825 WEST MAIN STREET • FORT WAYNE

JUNK DITCH BREWING COMPANY

EST 2015

Dinner

May 17th, 2024

Smalls & Salads

Pretzel & Pub Cheese | St. Jerome Mustard | **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**

Baguette | Honey Butter | **6**

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

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

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

Mixed Greens & Radicchio Salad | Roquefort, Prosciutto, Golden Raisins, Walnut, Tarragon Vinaigrette | **17**

Veal Toast | Confit Veal, Burrata, Salsa Verde, Crispy Prosciutto, Herb Salad | **13**

Wood Fired Pizza

Sausage & Mushroom | Onion Soubise, Mozzarella, Fennel Sausage, Mushroom, Truffle Yuzu 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, Parsley | **16**

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

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

Aglio Formaggio | Mozzarella, Groovy Butter, Pecorino, Parsley | **15**

Main

Marinated Sirloin | Fingerlings, Crispy Mushroom, Mushroom Demi Glace | **32**

Oven Seared Salmon (gf) | Fingerlings, Mushy Peas, Citronette, Herb Aioli, Microgreens, Radish | **32**

Pasta Bolognese | Pork and Veal Sauce, House Pappardelle, Pecorino, Fried Leeks, Herb Salad | **26**

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

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

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

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, Brussels Sprouts, Crispy Shallot, Peas, Mustard Seeds, Balsamic Reduction | **24**

Hot Shrimp Po' Boy | French Loaf, Napa Cabbage, Tomato, Pickled Onion, Garlic Aioli, Agrodolce, Nashville Hot Sauce, & Frites with 1 Choice of Sauce | **21**

Dessert

Donut Party (v) | Strawberry Filled Donut, Coconut Lime Sorbet, Crumb | **12**

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

Strawberry Rhubarb Pop Tart | Creme Anglaise, Powdered Sugar | **10**

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

Ice Cream (gf) Lavender Lemon

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 17th, 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

Spectacular Draculas Hazy IPA
12oz 6.6% ABV 20 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

Indiana Brewgrass West Coast IPA | 8
6.9% ABV 70 IBU

Quick Elixir Double IPA | 8
8.7% 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

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

Rainbow Sherbet Sour Ale made with Rainbow Sherbet Flavors | Prairie Artisan Ales | 9
12oz Can 5.2% 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 Pinot Gris Oregon | 13/39

Begins with flavors of slate, lemongrass, & nectarine, finishing with sweet ginger spice

Featured Red

Louis Bernard Cotes Du Rhone France | 11/33

Harmonious and rich, with round tannins and a lively, fruit forward character

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

Kombucha Sencha Green | 6

Hot Tea | 3

Herbal Mint

Elderberry Citrus Green Tea

Apple Spiced Black Tea

Conjure Coffee

Hot Mug | 3

Cold Brew | 5

Coca-Cola, Diet Coca-Cola, Sprite | 3