

1825 WEST MAIN STREET • FORT WAYNE

# JUNK DITCH BREWING COMPANY

EST 2015

## Lunch

April 24th, 2024

### Sides & Salads

**\*Baguette** | Honey Butter | 6

**Pretzel & Pub Cheese** | 13

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

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

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

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

**\*Szechuan Tallow Frites** (gf) | Szechuan Chili Crisp, Pecorino, Scallion | 13 **\*Not Available as a Side**

### Wood-Fired Pizza

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

**Shrimp Pizza** | Leek Soubise, Red Wine Mushrooms, Shallots, Mozzarella, Groovy Butter, Carrot, Butternut, 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, Chive, 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

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

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

**Ice Cream** (gf) Lemon Lavender

**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, 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



EST 2015  
**Beer, Wine, and Other Libations**

April 24th, 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