



Brunch

October 16, 2022

Menu

GK Pastry Board | 6/16

Cinnamon Roll, Mixed Berry Gallette, Herb & Cheese Danish

Bibimbap (v) | 16

Beef Bulgolgi, Kimchi, Soy Marinated Mushroom, Charred Corn, Sesame, Squash,
Crispy Onion, Sunny Side Egg

Croque Madam | 15

GK Ciabatta, Ham, Swiss, Pickled Apple, Farm Greens, Mornay,
Pickled Mustard Seed, Fried Egg

Eggs In Purgatory (gf) | 16

Braised Pork, Spicy Tomato, Crispy Potato, Farm Greens, Pecorino, Slow Egg

Chicken & Waffles | 16

Infused Maple Syrup, Maple Chickpea Puree, Cilantro Pesto, Orange Segments

Eggs Benedict | 14

GK English Muffin, Slow Egg, Carnitas, Hollandaise, Scallion

Biscuits & Gravy | 16

GK Biscuit, Breakfast Gravy, Two Fried Eggs, Scallion

Chilaquiles (v/gf) | 14

Carnitas, Tortilla Chips, Mole, Jalapeno, Pickled Onion, Two Fried Eggs,
Cheese Crumble, Salsa Verde, Lime Crema, Cilantro

Brunch Burger (v) | 21

English Muffin, Woods Farms Beef Patty, Ossian Bacon, Cheddar, Crispy Onion,
Soft Scrambled Egg, Horseradish Aioli, Frites with Sambal Aioli

JDBC Grand Slam (gf) | 16

Two Eggs, Crispy Potatoes, GK English Muffin, Honey Butter,
Choice of Breakfast Sausage, Ossian Bacon, or Falafel

Chickpea Salad (v/gf) | 12

Cucumber, Shallot, Red Pepper, Pickled Carrot, Chive, Dill, Parsley,
Truffle Yuzu Vinaigrette, Feta, Preserved Lemon, Crostini

Additional Sides & Pastries | 6 ea.

Side of Country Garden Eggs (3 eggs)

Fried Potatoes (v/gf)

House-made Sausage (gf)

Biscuit and Jam

Almond Croissant

Strawberry Handpie



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: Country Gardens, Gunthorp Farms, Hawkins Farm, Woods Farm, 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 or more will be subject to 20% Gratuity



Beer, Wine, and Other Libations

October 16, 2022

ask about our carryout options

House Beer on Draft Full Pour | 6 Flight Pour | 3

Andy Pants Cream Ale
16oz 5.0% ABV 20 IBU

Camelote Saison
16oz 5.5% ABV 30 IBU

Golden Oats Oatmeal IPA
12oz 8.0% ABV 90 IBU

Idle Enterprise Hazy IPA
12oz 6.8% ABV 20 IBU

Wyvern Cryo Hopped Hazy IPA
12oz 7.8% ABV 20 IBU

Sunset Crush Raspberry Lemon Thyme Sour
12oz 4.5% ABV 10 IBU

Batch English Strong Bitter
16oz 5.2% ABV 40 IBU

Bowtie Belgian Dubbel
12oz 8.7% ABV 20 IBU

St. Jerome English Porter
16oz 5.0% ABV 35 IBU

Starlight American Stout
16oz 6.4% ABV 50 IBU

Limited Release Barrel Aged Stouts 12oz Pour | 10 5oz Pour | 6 Taste Pour | .50

Reverie I
Rye Barrel Aged Imperial Stout
10.5% ABV 50 IBU

House Beer in 16oz Cans

Low Key Rye Pale Ale | 6
6.9% ABV 30 IBU

Pink Cloud Summer Strawberry Berliner | 8
5.3% ABV 30 IBU

Reverie I | 13
Barrel Aged Imperial Stout
10.5% ABV 50 IBU

Reverie II | 14
Reverie I + Toasted Coconut, Cacao, & Vanilla
10.5% ABV 50 IBU

Guest Beer & Other Libations

Mimosa Orange Juice, Cava | 9

Cider Spritzer Cooks Orchard Apple Cider, Cava | 9

American Apple Imperial Hard Cider | Blake's Hard Cider Co. | 8
12oz Can 8.0% ABV

The Dude's Rug Hard Cider with Tea & Chai Spices | B. Nektar | 6
12oz Can 6.5% ABV

Bushel Spiced Apple Fruit Tart | Urban Artifact | 6
12oz Can 4.5% ABV

Stranger Bings Mead with Cherry & Spices | Crafted Artisan | 15
16.9oz Bottle 6% ABV

New Grist Gluten Free Pilsner | Lakefront Brewery | 6
12oz Bottle 5.1% ABV 10 IBU

Clausthaler Dry Hopped Non-Alcoholic Dry Hopped | Clausthaler Brewing | 6
12oz Can <.05% ABV

Thirst Mutilator Non-Alcoholic Lightly Hopped Sparkling Water with Lemon & Lime | Brewdog Brewing | 6
12oz Bottle <.05% ABV

Wine

Ask your server for our full wine selection

House White

Serenity White Blend California | 12/36
Bursting with fresh aromas of pears, peach, and honey. Flavors of lime, mango, and melon, with a touch of acidity and a lasting finish.

House Red

Auspicion Cabernet Sauvignon California | 12/36
Bold and herbal red and black berry fruit with a touch of chocolate and toffee.

House Sparkling

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 and bubbly

Non-Alcoholic Beverages

Sparkling Hop Water | 3

Hand-Squeezed Lemonade | 3

Sencha Green Iced Tea | 3

Hot Tea | 3

Herbal Mint, Apple Spice Black Tea,
Rooibos Peach

Conjure Coffee House-made Oatmilk .50

Hot Mug | 3

Nitro Cold Brew | 5

Coca-Cola, Diet Coca-Cola, Sprite | 2

Root & Revelry Craft Soda 12oz Can | 4

Cardamom Grape, Mint Lime,
Lavender Cherry

A ROUND OF HAMM'S FOR THE KITCHEN | 12