



## Dinner

October 19, 2022

### Smalls & Salads

**Pretzel & Pub Cheese** | 13

**Baguette** | Whipped Honey Butter | 5

**Frites** (v/gf) | Sambal & Garlic Aioli | 6

**Arancini** | Mushroom, Sweet Potato, Corn Chow Chow, Raclete, Gruyere, Sage | 13

**Mushroom Toast** | GK Ciabatta, Duxelle, Aioli, Mustard Seed, Shaved Brussels, Rice Wine Vinaigrette | 12

**Kale Caesar** (gf) | Red Onion, Bread Crumb, Parmesan Aioli, Pecorino | 10

**Fried Brussels Sprouts** (v/gf) | Feta, Cranberry, Shallot, Gremolata, Pepitas, Lemon Agrodolce | 12

**Pear Salad** (v/gf) | Asian Greens, Hazelnut, Shaved Brussels Sprout, Dried Currant, Manchego, Shallot, Sesame Seed, Miso, Kombucha Cider Vinaigrette | 12

**Roasted Mushroom** (v/gf) | Local Oyster & Shiitake Mushroom, Arugala, Shallot, Truffle Yuzu Vinaigrette | 10

### Wood Fired Pizza

**Carne** | Fennel Sausage, Bacon, Red Onion, Mozzarella, Sesame-Chili Oil, Red Sauce, Pepperoni, Pecorino | 17

**Sausage & Mushroom** | Fennel Sausage, Mozzarella, Arugala, Shallot, Truffle Vinaigrette | 17

**Crab** | Calabrian Chili Mornay, Smoked Mozzarella, Crab, Shrimp, Roasted Corn, Crispy Onion, Red Onion, Scallion | 17

**BBQ Chicken** | White BBQ, Jalapeno, Onion, Cilantro, Scallion, Smoked Mozzarella | 15

### Main

**JDBC Burger** (v) | GK Bun, Wood Farms Beef Patty, Cheddar, Fried Egg, Secret Sauce, Pickled Onion, Pickle, Farm Greens, Frites with Sambal Aioli | 21

**Create Your Own Burger** (v) | GK Bun, Wood Farms Beef Patty, Frites with Sambal Aioli | 18  
| Add Cheese 1 | Add Fried Egg 1 | Pickle, Pickled Onion, Farm Greens .50ea |

**Ramen** | Pork Belly, Roasted Sweet Corn, Slow Egg, Sesame Seed, Togarashi, Scallions | 19

**Salmon** (gf) | Miso Parsnip Puree, Honey Beurre Blanc, Fire Roasted Carrot, Peas, Fingerlings | 27

**Ricotta Gnocchi** | Carbonade, Gochujang, Brown Butter, Slow Egg, Scallion, Sesame Seed | 28

**Vegan Cresta de Gallo** (v) | Cashew Cream, Calabrian Chili, Sweet Potato, Mushroom, Shishito, Green Pea | 24

**Chicken Breast** (gf) | Ginger Salad, Cucumber, Red Onion, Peanut Satay, Sesame, Scallions, Curry Carrot | 25

**Steak Frites** (gf) | 8oz Filet, Black Garlic Au Poivre, Black Garlic Thyme Butter | 54

### Dessert

**Diner Pie** | Chocolate Pie Topped with Cacao Nibs | 12

**Vanilla Bean Creme Brulee** (gf) | Berries | 10

**Baked Alaska** | Coffee Ice Cream, Chocolate, Torched Meringue | 12

**Apple Pie** (v) | Cashew Buckwheat Crumble, Cashew Coconut Ice Cream, Cider Gastrique | 12

**Frozen Dessert** Choose 1 or 3 Scoops | 5/12

**Ice Cream** Almond Rocky Road

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

**FroYo** (gf) Mango



*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, Wood Farms, Windrose Learning Center, 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*



## Beer, Wine, and Other Libations

October 19, 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

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

**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

**Salaryman** Rice Lager | 6  
5.3% ABV 20 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 Brews & Other Libations

**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 Meadery | 15  
16.9oz Bottle 6% ABV

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

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

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

### Wine

#### Full Wine Menu Available by Request

**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

**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**  
Hot Mug | 3  
Nitro Cold Brew | 5

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

**Root & Revelry Craft Soda** 12oz Can | 4  
Cardamom Grape, Vanilla Orange,  
Lavender Cherry