

1825 WEST MAIN STREET • FORT WAYNE

JUNK DITCH

BREWING COMPANY

EST 2015

Lunch

October 19, 2022

Sides & Salads

Pretzel & Pub Cheese | 13

Frites (gf) | Sambal & Garlic Aioli | 6

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

Kale Caesar | Red Onion, Bread Crumb, Parmesan Aioli, Pecorino | 10

Coconut Curry Carrot Soup (v/gf) | Pepitas | 6

Pear Salad (v) | Asian Greens, Shaved Brussels Sprout, Shallot, Hazelnut, Currant, Manchego, Miso Apple Cider Vinaigrette | 12

Chickpea Salad (v/gf) | Cucumber, Red Onion, Red Pepper, Pickled Carrot, Scallion, Dill, Parsley, Truffle Yuzu Vinaigrette, Preserved Lemon, Feta, Crostini | 12

Wood-Fired Pizza

Aglio e Formaggio | Groovy Butter, Mozzarella, Shallot, Parsley | 15

BBQ Chicken | White BBQ, Jalapeno, Red Onion, Scallion, Smoked Mozzarella | 15

Carne | Pepperoni, Sausage, Bacon, Red Onion, Mozzarella, Chili Oil, Red Sauce | 17

Sausage & Mushroom | Fennel Sausage, Mozzarella, Oyster & Shiitake Mushroom, Arugula, Shallot, Truffle Vinaigrette | 17

SANDWICHES

All Sandwiches Served with House Chips

Substitute a Side for an Additional | 4

The JDBC Burger | 18

GK Bun, Woods Farm Beef, Tillamook Cheddar, Fried Egg, Secret Sauce, Pickled Onion, Pickle, Farm Greens

Western Burger | 18

Beef Patty, Onion Bacon Jam, Slappin Jacks BBQ, Garlic Aioli, Pickled Onion, Jalapeno

Shrimp Bahn Mi Burger | 17

Shrimp Patty, Napa Slaw, Pickled Onion, Garlic Aioli, Cilantro Pesto, Hoisin

Pulled Pork Sandwich | 16

Carnitas, Napa Slaw, Pickled Onion, Garlic Aioli, Cilantro Pesto, Hoisin

Fried Chicken Sandwich | 17

Chicken Breast, Bacon, Pickled Onions, Farm Greens, Farm Aioli

Veggie Burger | 16

Chickpea Beet Patty, Greens, Pickled Onion, Fried Egg, Pickle, Secret Sauce, Cheddar

Dessert

Carrot Cake | Cream Cheese, Drageed Seeds & Nuts | 12

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

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

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

Frozen Dessert Choose 1 or 3 Scoops | 5/12

Ice Cream Almond Rocky Road

Sorbet (v/gf) Raz-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, Woods Farm, Cook's Orchard & GK Baked Goods.

Consuming raw or undercooked products may increase your risk of food-borne illness.

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

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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

Camelote Saison
16oz 5.5% ABV 30 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

Dach Pils German Pilsner | 6
5.1% ABV 30 IBU

Alps, Bro Vienna Lager | 6
5.3% ABV 30 IBU

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

So, It's Bessie Blackberry Gose | 8
4.5% ABV 50 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 Brewery | 6
12oz Bottle 5.1% ABV 10 IBU

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

Elvis AF Non-Alcoholic Hoppy Grapefruit | Clausthaler 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
Mistinguet 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
Ceylon Black Iced Tea | 3
Hot Tea | 3
Herbal Mint, Apple Spice Black

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

A ROUND OF HAMM'S FOR THE KITCHEN | 12