

1825 WEST MAIN STREET • FORT WAYNE

JUNK DITCH BREWING COMPANY

EST 2015

Dinner

April 28th, 2024

Smalls & Salads

Pretzel & Pub Cheese | 13

Mac & Cheese | Pecorino, Crumb, Parsley | 15

Frites (v) | Sambal & Garlic Aioli | 8

Baguette | Honey Butter | 6

Black Sesame Focaccia | Miso Honey,
Housemade Ricotta | 9

Szechuan Fingerlings (gf) | Szechuan Chili
Crisp, Pecorino, Scallion | 13

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

Frisee Caesar Salad | Crispy Pork Belly,
Parmesan Aioli, Pecorino, Red Onion, Crumb | 16

Steak Tartare | Yolk, Cornichon, Capers, Chives,
Parsley, Shallots, Mustard, Potato Chips | 23

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

Frisee & Radicchio Salad | Roquefort, Prosciutto,
Apricot, Walnut, Tarragon Vinaigrette | 17

Charcuterie & Cheese | Prosciutto, Cheese Medley,
Baguette, Cornichon, Grapes, Apple, Mustard,
Microgreens | 15

Wood Fired Pizza

Sausage & Mushroom | Onion Soubise,
Mozzarella, Fennel Sausage, Mushroom,
Truffle 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 | 16

Shrimp Pizza | Leek Soubise, Pickled Mushrooms,
Shallots, Smoked Mozzarella, Groovy Butter, Carrot,
Leek, Parsley | 17

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

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

Main

Marinated Sirloin | Frites, Mushroom, Mushroom Demi Glace | 32

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

Black & Bleu Burger (gf) | Pretzel Bun, Blackened Beef Patty, Bacon, Bleu Goat Cheese,
Tempura Onion Ring, Horseradish Aioli & Frites with 1 Choice of Sauce | 21

Hot Crab Sandwich | Napa Cabbage, Pickled Onion, Agrodolce,
Nashville Hot Sauce, Herb Coulis, & Frites with 1 Choice of Sauce | 21

Oven Seared Salmon (gf) | Fingerling Potato, Mushy Peas, Buttermilk Vinaigrette,
Herb Aioli, Microgreens | 32

Short Rib Ravioli | Herb Salad, Leek Rings, Parsley, Gremolata | 28

Ramen (v) | Pork Belly, Slow Egg, Miso Confit Garlic, Togarashi, Radish,
Ginger Scallion Oil, Crispy Shallots, Scallion, Microgreens | 28

Herb Risotto (v/gf) | Radish, Mushrooms, Brussel Sprouts, Crispy Shallot, Herb Oil,
Peas, Mustard Seeds, Balsamic Reduction, Microgreens | 24

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

Dessert

Chocolate Mousse Cake | Whipped Cream,
Strawberry Coulis | 12

Donut Party (v) | Strawberry Filled Donut,
Apricot Sorbet, Ginger Crumb | 12

Frozen Dessert Choose 1 or 3 Scoops | 6/15

Ice Cream (gf) Lavender Lemon

Sorbet (v/gf) Apricot

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, GK Baked Goods, & 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

April 28th, 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 | 8
 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

- 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

Non-Alcoholic

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

- Sparkling Lemonade** | 3
- Sparkling Orange Lemonade** | 4
- Iced Tea** Sencha Green | 4
- 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

LOVE THE FOOD? TIP THE KITCHEN | 15