Dessert

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.

Lunch
November 22nd, 2023

Sides & Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pretzel &amp; Pub Cheese</td>
<td>$13</td>
</tr>
<tr>
<td>Fried Brussels Sprouts (v/gf)</td>
<td></td>
</tr>
<tr>
<td>Feta, Cranberry, Shallot, Gremolata, Pepita, Lemon Agrodolce</td>
<td>$13</td>
</tr>
<tr>
<td>Spicy Tallow Steak Fries* (v/gf)</td>
<td></td>
</tr>
<tr>
<td>Pecorino, Scallion, Peanut Chili Crisp</td>
<td>$12</td>
</tr>
<tr>
<td>Frites (v)</td>
<td>$8</td>
</tr>
<tr>
<td>Sambal &amp; Garlic Aioli</td>
<td></td>
</tr>
</tbody>
</table>

Wood-Fired Pizza

*Not Available as a Side

Butternut Squash Soup (v/gf) | Chili Oil, Pepitas, Crema | $9
House Salad (v/gf) | Summer Crisp, Pickled Onion, Pickled Carrot, Rice Wine Vinegar | $10
Kale Caesar Salad | Parmesan Aioli, Pecorino, Red Onion, Bread Crumb | $14

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, Bacon, Slappin Jacks BBQ, Garlic Aioli, Pickled Onion, Pickled Jalapeno

Fried Chicken Sandwich | $17
Chicken Thigh, Bacon, Pickled Onion, Cabbage, Parmesan Aioli

Greek Pita | $17
Roast Chicken or Falafel, Braised Leek Hummus, Crispy Chickpeas, Tzatziki, Greek Onion, Pickled Carrot, Cucumber, Feta

Banh Mi | $17
Shrimp or Carnitas, GK French Roll, Thai Slaw, Sliced Radish, Pickled Jalapenos, Cilantro, Hoisin, Garlic Aioli

Ramen (v) | $12
Slow Egg, Scallion, Radish, Togarashi, Chive Oil, Miso Confit Garlic, Crispy Onion

LUNCH MAINS

All Sandwiches Served with House Chips
Substitute a Side for an Additional | $4

Pretzel & Pub Cheese | $13

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

Spicy Tallow Steak Fries* (v/gf) | Pecorino, Scallion, Peanut Chili Crisp | $12

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

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Dessert

Pumpkin Chiffon Cake (v/gf) | Nut Crumble | $12
Sweet Potato Cheesecake | Nut Crumble, Apple | $12

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

<table>
<thead>
<tr>
<th>Ice Cream (gf)</th>
<th>Roasted Strawberry</th>
</tr>
</thead>
<tbody>
<tr>
<td>Froyo (gf)</td>
<td>Blueberry</td>
</tr>
<tr>
<td>Sorbet (v/gf)</td>
<td>Coconut Lime</td>
</tr>
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House Beer on Draft
Full Pour | 6  Flight Pour | 3

Andy Pants Cream Ale
16oz 5.0% ABV 20 IBU

No Tacos For Todd Tropical Lager
16oz 4.3% ABV 15 IBU

Officer 53 Belgian Witbier
16oz 4.9% ABV 15 IBU

2 Minute Time Zone Harvest Saison
12oz 6.2% ABV 35 IBU

Slow News Day German Style Gose
16oz 3.8% ABV 8 IBU

So It’s Bessie Blackberry Gose
12oz 4.2% ABV 8 IBU

Midwest Nice Cold IPA
12 oz 6.4% ABV 70 IBU

Just A Lil Guy Session IPA
16oz 3.8% ABV 45 IBU

Spectacular Draculas Hazy IPA
12oz 6.2% ABV 20 IBU

Indiana Brewgrass West Coast IPA
12oz 6.7% ABV 70 IBU

Batch English Strong Bitter
16oz 5.2% ABV 40 IBU

Mr. Jacklette Dunkel Lager
16oz 5.4% ABV 20 IBU

Rye Porter Rye Porter
16oz 5.8% ABV 20 IBU

16oz House Cans
Zartron-9 Lagered Saison | 6
5.3% ABV 10 IBU

Stellar Remnants | Cold & Black IPA | 6
4.9% ABV 70 IBU

Golden Oats Oatmeal IPA | 8
7.5% ABV 90 IBU

Dach Pils | German Pilsner | 6
5% ABV 35 IBU

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

House Red
Auspition Cab 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.

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

LOVE THE FOOD? TIP THE KITCHEN | 15