

1825 WEST MAIN STREET • FORT WAYNE

# JUNK DITCH BREWING COMPANY

EST 2015

## Dinner

March 20th, 2024

### Small's & Salads

**Baguette & Honey Butter** | 6

**Pretzel & Pub Cheese** | 13

**Wild Morels** | Polenta, Ragout, Mushroom  
Aioli, Wild Onion Cream | 21

**Oysters Rockefeller** | Spinach, Pernod,  
Parmesan, Crumb, Hollandaise |  
**3 for \$12 6 for \$23**

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

**Frites** | Sambal & Garlic Aioli | 8

**Raclette Mac & Cheese** | Pecorino,  
Crumb, Parsley | 15

**Kale Caesar Salad** | Parmesan Aioli,  
Pecorino, Red Onion, Crumb | 14

**Roasted Beet & Goat Cheese Salad** (v/gf) |  
Mixed Greens, Beets, Dried Cherry,  
Goat Cheese, Hazelnut, Thyme Vinaigrette | 17

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

### Wood Fired Pizza

**Sausage & Mushroom** | Onion Soubise,  
Mozzarella, Fennel Sausage, Mushroom,  
Truffle Vinaigrette, Shallot, Greens | 17

**Shrimp Pizza** | Leek Soubise, Pickled Mushrooms,  
Shallots, Mozzarella, Groovy Butter, Parsley | 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

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

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

### Main

**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

**Khao Soi** (gf) | Soft Shell Crab, Coconut, Red Curry, Thai Basil, Sesame, Slaw, Cilantro | 30

**Oven Seared Salmon** (gf) | Fingerling Potato, Mushy Reas, Buttermilk Vinaigrette,  
Wild Onions, Microgreens | 32

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

**Stuffed Pappardelle** | Quail, Fennel Sausage, Ricotta, Leeks, Peas, Butter,  
Fiddlehead Ferns | 34

**Ramen** (v) | Pork Belly, Slow Egg, Miso Confit Garlic, Togarashi, Radish,  
Ginger Scallion Oil, Crispy Shallots, Scallion, Microgreens | 21

### Dessert

**Cheesecake** | Raspberry Gel,  
Dragee Nuts | 12

**Carrot Cake** | Dragee Nuts | 12

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

**Ice Cream** (gf) Banana Maple Pecan

**Sorbet** (v/gf) Black Currant

**Froyo** (gf) White Peach



*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, Wood Farms, Broxonberry Farms, Something Better with Beth, Cook's Orchard, & GK Baked Goods, Berry Hill, Strauss Veal.*

*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, & Other Libations

March 20th, 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

**Zartron-9** Farmhouse Lager

16oz 5.3% ABV 10 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

**Quick Elixir** Double IPA

12oz 8.7% ABV 70 IBU

**Batch** English Strong Bitter

16oz 5.2% ABV 40 IBU

**Tmave Pivo** Czech Dark Lager

16oz 4.9% ABV 30 IBU

**St. Jerome** | English Porter

5.0% ABV 35 IBU

### Limited Release

**Taste** | .50 Full Pour | 10 Flight Pour | 6

**Coffee House Blues**

Imperial Milk Stout with Coffee and Coconut

12oz 10.2% ABV 30 IBU

### 16oz House Cans

**So It's Bessie** Blackberry Gose | 8

4.2% ABV 8 IBU

### Guest Brews & Other Libations

**Kombucha Spritzer** House Kombucha, Cava | 10

**Pulsar** Dry Apple Hard Cider made with Michigan Apples | Starcut Cider Co. | 6

12oz Can 6.4% ABV

**Peer** American Fruit Tart with Strawberries and Bananas | Urban Artifact | 8

12oz Can 8% ABV

**Electro-Lime Cerca De Cerveza** Mexican-Style Lager with Lime Puree and

Sea Salt | Best Day Brewing | 6

### Wine

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

#### Featured Red

**Colosi** Nero D'Avola Italy | 15/45

Dry, full bodied, warm wine with well integrated tannins and heavy cherry aromas

#### 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

### Non-Alcoholic

**House Kombucha** Ginger | 6

**Iced Tea** Sencha Green | 3

**Hot Tea** | 3

Apple Spiced Black Tea

Herbal Mint

Elderberry Citrus Green 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