

JACOB'S PICKLES

LARGE PARTIES AND
PRIVATE EVENTS



680 COLUMBUS AVE
BETWEEN 93RD AND 94TH



JACOB'S PICKLES

TM

**THANK YOU FOR CHOOSING
JACOB'S PICKLES TO HOST YOUR EVENT!**

**THE FOLLOWING INCLUDES GENERAL INFORMATION
TO ASSIST YOU IN PLANNING YOUR GATHERING AT JACOB'S PICKLES.**

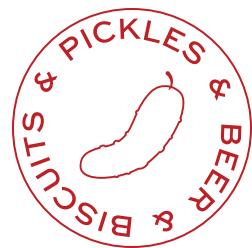
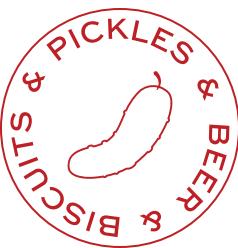
JACOB'S PICKLES RESERVES THE RIGHT TO DETERMINE SEATING LOCATION FOR ALL EVENTS, BASED ON HOW TO BEST ACCOMODATE ALL GUESTS.

SEMI - PRIVATE OPTIONS ARE AVAILABLE FOR BOOKING. THESE OPTIONS WILL BE SUBJECT TO A MINIMUM SPEND ON FOOD AND BEVERAGE AND MUST BE ARRANGED IN ADVANCE.

PARTIAL AND FULL BUYOUTS OF JACOB'S PICKLES ARE ALSO AVAILABLE, SUBJECT TO A MINIMUM SPEND OR BUYOUT FEE.

OUR PRIX FIXE PACKAGES ARE DESIGNED TO ACCOMMODATE ALL THE GUESTS IN YOUR PARTY. YOU ARE MORE THAN WELCOME TO SUPPLEMENT YOUR MEAL WITH ANY OF OUR A LA CARTE ITEMS.

BEVERAGE PACKAGES ARE ALSO AVAILABLE FOR THOSE WHO CHOOSE NOT TO CONSUME ALCOHOLIC BEVERAGES, WE ARE HAPPY TO OFFER MOCKTAILS, FRESH JUICES, AND SOFT DRINKS. WE DO NOT OFFER PACKAGES UNLESS EVERYONE IN YOUR PARTY PARTICIPATES.



JACOB'S PICKLES

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THANK YOU FOR CHOOSING
JACOB'S PICKLES TO HOST YOUR EVENT!

FOR THE BEST EXPERIENCE,
WE REQUEST YOU ADHERE BY THE FOLLOWING:

PLEASE PROVIDE NOTICE OF ANY ALLERGIES OR DIETARY RESTRICTIONS SO WE CAN MAKE APPROPRIATE ACCOMMODATIONS FOR YOUR GUESTS.

BRUNCH EVENTS ARE FOR 90 MINUTES,
UNLESS PARTICIPATING IN A BEVERAGE PACKAGE,
WHICH WOULD EXTEND THE EVENT TO TWO HOURS.

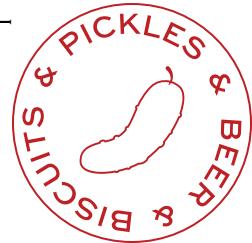
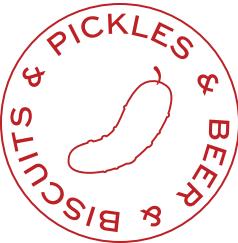
DINNER EVENTS ARE FOR TWO HOURS,
UNLESS OTHERWISE ARRANGED IN ADVANCE.

WE ONLY SEAT COMPLETE PARTIES. PLEASE ADVISE YOUR GUESTS TO ARRIVE EARLY SO YOUR PARTY CAN BE SEATED ON TIME.

WE WILL SEAT YOUR PARTY PROMPTLY WHEN YOU ARRIVE.
LATE EVENTS WILL BE HELD FOR UP TO 15 MINUTES FOLLOWING THE SCHEDULED START OF YOUR RESERVATION. IF YOUR PARTY HAS NOT CHECKED IN BY THAT TIME, THE RESTAURANT CANNOT GUARANTEE THAT YOUR TABLE WILL BE HELD OPEN.

ORDERS WILL BE TAKEN AND APPETIZERS SERVED PROMPTLY FOLLOWING THE SCHEDULED START OF YOUR RESERVATION IN ORDER TO GIVE YOUR PARTY SUFFICIENT TIME TO ENJOY THE EXPERIENCE.

A GUARANTEED NUMBER OF GUESTS IS REQUIRED **48 HOURS AHEAD OF THE EVENT**. THIS NUMBER WILL BECOME THE GUARANTEE AND THE CLIENT WILL BE CHARGED ACCORDINGLY. IF YOU WISH TO INCREASE YOUR GUEST COUNT, IT MUST BE SUBMITTED AND APPROVED BY VENUE MANAGEMENT PRIOR TO THE EVENT. IF ADDITIONAL GUESTS ARRIVE, THEY WILL BE REQUIRED TO PARTICIPATE.



JACOB'S PICKLES

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TERMS & CONDITIONS

- A GUARANTEED NUMBER OF GUESTS IS REQUIRED 48 HOURS AHEAD OF THE EVENT. THIS NUMBER WILL BECOME THE GUARANTEE AND THE CLIENT WILL BE CHARGED ACCORDINGLY.
- IF YOU WISH TO INCREASE YOUR GUEST COUNT, IT MUST BE SUBMITTED AND APPROVED BY MANAGEMENT PRIOR TO THE EVENT. IF ADDITIONAL GUEST ARRIVES, THEY WILL BE REQUIRED TO PARTICPATE.
- ANY REQUIRED DEPOSIT AMOUNT IS DUE UPON RECEIPT OF SIGNED CONTRACTUAL AGREEMENT AND IS NON-REFUNDABLE. YOUR DEPOSIT AMOUNT WILL BE CREDITIED TO YOUR FINAL TOTAL AT THE CLOSE OF THE EVENT. FINAL PAYMENT MUST BE PAID BY CREDIT CARD OR CASH AT THE END OF THE EVENT.
- A CREDIT CARD IS REQUIRED TO CONFIRM THE EVENT. PLEASE NOTE WE DO NOT ACCEPT CHECKS.
- A CANCELLATION FEE WILL APPLY IF THIS EVENT IS CANCELLED WITHIN 48 HOURS OF THE EVENT. THE CANCELLATION FEE IS 50% OF THE FOOD AND BEVERAGE COST. IF THE EVENT IS CANCELLED BY THE ACT OF GOD (HURRICANE, SNOW-STORM, FLOOD, ETC) OR GOVERNMENT MANDATED CLOSURES, JACOB'S PICKLES RESERVES THE RIGHT TO SUBSTITUTE A SIMILAR DATE BUT MUST GIVE THE HOST PRIOR NOTICE OF THE CHANGE. THE HOST ALSO HAS THE OPTION TO CANCEL THE EVENT WITH ANY DEPOSIT REFUNDED LESS ANY EXPENSES ACCRUED BY JACOB'S PICKLES AND AGREED BY THE HOST.
- JACOB'S PICKLES IS NOT RESPONSIBLE FOR ENSURING GUEST ARRIVES ON TIME FOR THE CONFIRMED TIME FRAME OF BOOKING AND WILL SEAT GUESTS WHO ARE PRESENT. EVENT BEGINS AT SCHEDULED TIME REGARDLESS OF WHETHER THE PARTY IS INCOMPLETE - WE CAN WRAP UP MISSED COURSES.
- IN THE EVENT THE ENTIRED GROUP DOES NOT SHOW UP FOR THE RESERVATION, THE FULL AMOUNT STATED ON THIS AGREEMENT WILL BE CHARGED.
- ALL FOOD AND BEVERAGE ARE SUBJECT TO TAX, GRATUITY, AND ADMINISTRATIVE FEE. AN ADMINISTRATIVE CHARGE OF 5% WILL BE ADDED TO ALL FOOD AND BEVERAGE CHARGES. THIS ADMINISTRATIVE CHARGE IS NOT GRATUITY OR TIP AND WILL NOT BE DISTRIBUTED TO EMPLOYEES WHO PROVIDE TABLE SERVICE TO THE GUESTS. IT IS USED TO OFFSET THE COST ASSOCIATED WITH THE ADMINISTRATION OF YOUR EVENT. AS SUCH, THE ADMINISTRATIVE CHARGE IS SUBJECT TO APPLICABLE SALES TAX.
- A GRATUITY BASED ON GUEST DISCRETION WILL ALSO BE ADDED TO ALL FOOD AND BEVERAGE CHARGES. THIS GRATUITY WILL BE DISTRIBUTED IN IT ENTIRELY TO THE EMPLOYEES WHO PROVIDE SERVICE TO THE GUEST.
- TABLE DÉCOR, BALLOONS OR ANY OTHER PARTY PARAPHERNALIA ARE NOT PERMITTED IN THE RESTAURANT UNLESS STATED ON THIS AGREEMENT.
- WE ENCOURAGE ALL EVENTS TO BEGIN AND END PROMPTLY AT THE SCHEDULED TIMES. IF YOU WISH TO EXTEND EVENT SERVICE BEYOND YOUR CONTRACTED END TIME, THERE WILL BE A CHARGE.
 - FOR PARTIES 12 - 20, \$35PP PER 30MINS
 - FOR PARTIES 21 AND OVER, 25% OF FOOD & BEVERAGE PACKAGES WILL BE CHARGED PER 30 MINUTES
- ANY ADDITIONAL REQUESTED FOOD & BEVERAGES ARE SUBJECT TO A 3% ADMINISTRATIVE FEE, LOCAL SALES TAX AND ANY CHOOSEN GRATUITY
- JACOB'S PICKLES WILL NOT ASSUME RESPONSIBILITY FOR THE DAMAGE (INTENTIONAL, CONSEQUENTIAL, AND/OR NEG-LIGENT) OR LOSS OF ARTICLES LEFT IN THE RESTAURANT PRIOR TO, DURING OR FOLLOWING THE FUNCTION. IN THE EVENT OF DAMAGES, THE EVENT HOST ACCEPTS FULL RESPONSIBILITY FOR ANY AND ALL DAMAGES CAUSED BY THE HOST, HOST FRIENDS OR INVITEES TO ANYWHERE ON THE PROPERTY.
- OUTSIDE FOOD AND BEVERAGES ARE NOT PERMITTED UNLESS AGREED AND IS LISTED IN AGREEMENT AND MAY ACCRUE ADDITIONAL FEE.
- ALL FOOD AND BEVERAGE MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE. A SIMILAR PRODUCT WITH THE SAME VAL-UE WILL BE SUBSTITUTED AT JACOB'S PICKLES DISCRETION.
- IF A MINIMUM SPEND IS REQUIRED FOR PRIVATE USE OF THE RESTAURANT OR SECTION OF THE RESTAURANT AS AGREED BY THE HOST, THE BALANCE WILL BE ADDED TO THE CHECK AT THE END OF THE EVENT.

JACOB'S PICKLES

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All packaged priced for two hours. Additional time available for an additional fee per guest.

STARTERS

PICK 3: **\$25 PER GUEST**

EACH ADDITIONAL APP: **+\$5PP**

FRIED PICKLES V

Spicy Mayo

WHITE BEAN HUMMUS VGN, GF

Corn Chips, Pickled Crudités, Sesame, EVOO

BISCUITS & FIXINS V

Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

DEVILED EGGS V, GF

Smoked Paprika, Pickle Chips

JACOB'S 8-PICKLE COMBO VGN, V, GF

Hot Sour, Big Dill, Bread & Butter, Sweet Horseradish, Dilly Green Beans, Pickled Jalapenos, Candy Beets

OKRA & CHILES V, VGN, GF

Smoked & Pickled Okra, Red Pepper Flakes, Scallions

JALAPEÑO POPPERS

Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits

BACON STEAK BITES GF

Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds

STREET CORN V, GF

Spicy Aioli, Fresh Lime, Cotija Cheese

BONELESS CHICKEN BITES

SAMPLER PLATTER

Buffalo, Classic BBQ, Hot Honey, and Naked Buttermilk Fried Chicken Bites w/ Dilly Ranch

BEVERAGE PACKAGES

SOFT BEVERAGES

\$15 per person

- Hot & Iced Coffee
- Hot & Iced Tea
- Fresh Squeezed Lemonade
- Half & Half (Arnold Palmer)

PREMIUM SOFT BEVERAGES

\$20 per person

- Hot & Iced Coffee
- Hot & Iced Tea
- Fresh Squeezed Lemonade
- Half & Half (Arnold Palmer)
- Fresh Squeezed Orange Juice
- Abita Root Beer on Draft
- Bottled Mexican Coke/Sprite
- Diet Soda
- Coke/Root Beer Float

BRUNCH BEVS

\$45 per person

- Mimosas
- Bloody Marys
- Premium Soft Beverages

CORKS & TAPS

\$45 per person

- Select Beers
- Select Wines
- Premium Soft Beverages

DELUXE BAR

\$60 per person

- Select Signature Cocktails
- All Draft Beer
- Select Wines
- House Spirits
- Premium Soft Beverages

PREMIUM BAR

\$80 per person

- All Signature Cocktails
- All Draft Beer
- All Wines
- Most Spirits
- Premium Soft Beverages

Leave the Guessing Work to us with our Custom Wine and Beer Packages!
Let us curate a pairing complementary to your selected pre-fix menu!

CUSTOM WINE PAIRINGS

Classic - \$50 per person

Premium- \$65 per person

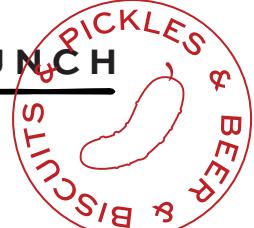
CUSTOM DRAFT BEER PAIRINGS

\$45 per person

BRUNCH

JACOB'S PICKLES

BRUNCH



BRUNCH PACKAGE A

\$50 PER GUEST

This package features Jacob's 8-Pickle Combo, Signature Southern Biscuit Sandwiches, and our legendary Mac and Cheese. Choose two additional starters to share, 5 entrees for your guests to pick from, and one Mac and Cheese for the table! Perfect for first timers wanting a true Jacob's Pickles experience!

STARTERS

PICK
2

INCLUDES 8-PICKLE SAMPLER,
PICK AN ADDITIONAL 2 SERVED FAMILY STYLE:

WHITE BEAN HUMMUS VGN, GF

Corn Chips, Pickled Crudités, Sesame, EVOO

DEVILED EGGS V, GF

Smoked Paprika, Pickle Chipsll

BISCUITS & FIXINS V

Salted Butter, Maple Butter,
Strawberry Butter, Honey Butter

FRIED PICKLES V

Spicy Mayo

BISCUITS AND GRAVY V

Mushroom Gravy, Sausage Gravy or Both

OKRA & CHILES V, VGN, GF

Smoked & Pickled Okra, Red Pepper Flakes,
Scallions

JALAPEÑO POPPERS

Pickled Thyme Jalapenos, Chicken, Spicy Mayo,
Jacob's Cheese Blend, Bacon Bits

ENTREES

PICK
5

PICK 5, SERVED INDIVIDUALLY:

CHICKEN BISCUIT SANDWICHES

ALL SERVED WITH ORGANIC CHEDDAR GRITS

HONEY CHICKEN AND PICKLES

Buttermilk Fried Chicken, Hot Sours, Clover Honey

HOT CHICKEN BISCUIT

Buttermilk Fried Chicken, Nashville Hot Sauce,
Hot Sour Pickles

BBQ SMOTHERED PEPPER JACK CHICKEN

Buttermilk Fried Chicken, House Made Creamy BBQ,
Vermont Pepper Jack

SAUSAGE GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken

MUSHROOM GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken, Aged Vermont Cheddar

CHICKEN BACON EGG & CHEESE

Buttermilk Fried Chicken, Nitrate Free Bacon,
Egg, Picnic Sauce

BISCUIT BREAKFAST SANDWICHES

ALL SERVED WITH HOMEFRIES

EGG & CHEESE BISCUIT SANDWICH V

Two Scrambled Eggs, 2 Year Aged Vermont Cheddar

BISCUITS GRAVY & EGGS V

Two Scrambled Eggs,
Choice of Sausage or Mushroom Gravy,

BACON EGG & CHEESE

BISCUIT SANDWICH
Two Scrambled Eggs, 2 Year Aged Vermont Cheddar,
Sterling Bacon

HAM EGG & CHEESE

BISCUIT SANDWICH

Two Scrambled Eggs, 2 Year Aged Vermont Cheddar,
Natural Cured Ham

SAUSAGE EGG & CHEESE

BISCUIT SANDWICH

Two Scrambled Eggs, 2 Year Aged Vermont Cheddar,
House-Made Sausage

SIDE

PICK
1

PICK 1, SERVED FAMILY STYLE:

CLASSIC
MAC & CHEESE V

JACOB'S PICKLES FAMOUS
MAC & CHEESE

BUFFALO CHICKEN
MAC & CHEESE +5
Blue Cheese Drizzle

KEY
V — VEGETARIAN
VGN — VEGAN
GF — GLUTEN FREE
GFO — GLUTEN FREE OPTION

BRUNCH

JACOB'S PICKLES

BRUNCH

BRUNCH PACKAGE B

\$60 PER GUEST

This package gives you the full menu at your fingertips. Featuring Jacob's 8-Pickle Combo, choose three additional starters to share, five entrees for your guests to choose from, two sides for the table, and our decadent Fried Oreos!

STARTERS

SERVED FAMILY STYLE:

PICK 3**WHITE BEAN HUMMUS** VGN, GF

Corn Chips, Pickled Crudités, Sesame, EVOO

TUNA TARTAR GF

Yellowfin Tuna, Creamy Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips

DEVILED EGGS V, GF

Smoked Paprika, Pickle Chips

BISSCUITS & FIXINS V

Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

FRIED PICKLES V

Spicy Mayo

BISSCUITS AND GRAVY V

Mushroom Gravy, Sausage Gravy or Both

LOADED ENDIVE "NACHOS" GF, V

Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops

OKRA & CHILES V, VGN, GF

Smoked & Pickled Okra, Red Pepper Flakes, Scallions

JALAPEÑO POPPERS

Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits

BACON STEAK GF

Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds

STREET CORN V, GF

Spicy Aioli, Fresh Lime, Cotija Cheese

POUTINE

Smothered in Brown Gravy, Cheese, Hollandaise drizzle

TABLE SIDES

SERVED FAMILY STYLE:

PICK 2**ORGANIC CHEESE GRITS** V, GF**PICKLE SLAW** V, VGN, GF**FRESH CUT FRUIT** V, VGN, GF**HOUSE FRIES** V, GF

Served with Creamy BBQ and Housemade Ketchup

HOME FRIES V, VGN, GF**BREAKFAST MEAT PLATTER** GF**GRILLED ASPARAGUS** V, GF**COLLARD GREENS & BLACK EYED PEAS** GF

With Braised Pork Shoulder

JACOB'S PICKLES FAMOUS MAC & CHEESE**CLASSIC MAC & CHEESE** V**BUFFALO CHICKEN MAC & CHEESE**

Blue Cheese Drizzle

BEST EVER LOBSTER MAC

BRUNCH PACKAGE B

\$60 PER GUEST

ENTRÉES

SELECT 5 FOR YOUR GUESTS TO CHOOSE FROM:

PICK 5

BISCUIT SANDWICHES

HONEY CHICKEN AND PICKLES

Buttermilk Fried Chicken, Hot Sours, Clover Honey, Organic Cheddar Grits

HOT CHICKEN BISCUIT

Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles, Organic Cheddar Grits

BBQ SMOTHERED PEPPER JACK CHICKEN

Buttermilk Fried Chicken, House Made Creamy BBQ, Vermont Pepper Jack, Organic Cheddar Grits

SAUSAGE GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken, Sausage Gravy, Organic Cheddar Grits

MUSHROOM GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken, Aged Vermont Cheddar, Organic Cheddar Grits

CHICKEN BACON EGG & CHEESE

Buttermilk Fried Chicken, Nitrate Free Bacon, Egg, Picnic Sauce, Organic Cheddar Grits

BISCUIT, EGG, & CHEESE V

Two Scrambled Eggs, Aged Vermont Cheddar With Your Choice Of: Housemade Sausage, Natural Cured Ham, or Sterling Bacon All Served with Homefries

COOP & BAKERY

THE COOP PLATTER

Three Scrambled Eggs, Sterling Bacon, Breakfast Sausage, Grits, Biscuit & Home Fries

WESTERN-CHEESE OMELETTE GF

Black Forrest Ham, Green Peppers, Spanish Onions, Aged Vermont Cheddar, Home Fries

VEGGIE CHEESE OMELETTE V, GF

Mushrooms, Spinach, Tomatoes, 2 Year Aged Vermont Cheddar, Home Fries

CHOCOLATE CHIP BANANA**FRENCH TOAST** V

Challah French Toast, Caramelized Bananas, Powered Sugar

CROQUE MADAME

Buttermilk Fried Chicken, Sliced Black Forest Ham, Gruyere Cheese, Fried Egg on Cheddar Cheese and Bacon Biscuit, Home Fries

HOT HONEY CHICKEN 'N' TOAST

Challah French Toast, Buttermilk Fried Chicken, Nashville Hot Sauce, Clover Honey

MAPLE CHICKEN 'N' TOAST

Challah French Toast, Buttermilk Fried Chicken, Maple Butter, Syrup

BISCUITS GRAVY & EGGS V

Choice of Sausage or Mushroom Gravy, Two Scrambled Eggs

HOME COOKING

LEMON AND DILL SALMON BURGER

Housemade Tartar Sauce, Red Onion, Hot Sour Pickles, Frisée, Thick Cut Housemade Chips

SHRIMP & BACON GRITS GF

Gulf Shrimp, Nitrate Free Bacon, Organic Cheese Grits

BLACKENED SALMON GF

Pan-Seared Salmon Filet, Sautéed Asparagus, Lemon Beurre Blanc

STEAK AND EGGS GF

Hanger Steak, Southwest Sauce, Scrambled Eggs, Hand Cut Fries

SHRIMP TACOS GF

Cajun Seasoned Shrimp, Pickle Slaw, Salsa Verde

GRILLED PORTOBELLO MUSHROOM VGN, V, GF

Grilled Garlic Marinated Portobello Mushroom Caps, Mixed Green Salad

SMASH BURGERS

ALL SERVED WITH HAND CUT FRIES

PATTY MELT SMASH BURGER

Jacob's Beef Burger Blend, Brioche Bun, American Cheese, Hot Sour Pickles, Crispy Onions, Picnic Sauce

BACON BBQ SMASH BURGER

Jacob's Beef Burger Blend, Bacon, Brioche Bun, American Cheese, Hot Sour Pickles, Crispy Onions, Creamy BBQ Sauce

DUKE BURGER

Gruyere Cheese, Sautéed Mushrooms & Onions, Chipotle Aioli

SALADS

BUTTERMILK FRIED CHICKEN WEDGE

Iceberg, Blue Cheese Crumbles, Dilly Ranch, Grape Tomatoes, Nitrate Free Bacon

WALDORF SALAD

Grapes, Celery, Goat Cheese, Pecans, Green Goddess Dressing

BUTTERMILK FRIED CHICKEN CAESAR

Romaine, Parmesan Cheese, Cheesy Biscuit Croutons

GRILLED SALMON SALAD GF

Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette

CHILLED SEAFOOD SALAD GF

Calamari, Shrimp, and Octopus in a Creamy Lemon Herb Dressing

CHICKEN CAESAR WRAP

Buttermilk Fried Chicken, Romaine Lettuce, Parmesan Cheese, Biscuit Croutons, Caesar Dressing

DESSERT

FRIED OREOS

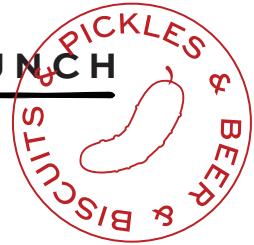
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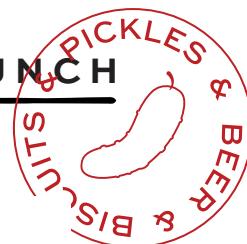
V — VEGETARIAN

VGN — VEGAN

GF — GLUTEN FREE

GFO — GLUTEN FREE OPTION



BRUNCH**JACOB'S PICKLES****BRUNCH**

KEY

V — VEGETARIAN
 VGN — VEGAN
 GF — GLUTEN FREE
 GFO — GLUTEN FREE OPTION

STARTERS
JACOB'S 8-PICKLE COMBO VGN, V, GF

Hot Sour, Big Dill, Bread & Butter, Sweet Horseradish, Dilly Green Beans, Pickled Jalapenos, Candy Beets

WHITE BEAN HUMMUS VGN, GF

Corn Chips, Pickled Crudités, Sesame, EVOO

****TUNA TARTAR** GF**

Yellowfin Tuna, Creamy Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips

DEVILED EGGS V, GF

Smoked Paprika, Pickle Chips

BISCUITS & FIXINS V

Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

FRIED PICKLES V

Spicy Mayo

****LOADED ENDIVE "NACHOS"** GF**

Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops

OKRA & CHILES

Smoked & Pickled Okra, Red Pepper Flakes, Scallions

JALAPEÑO POPPERS

Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits

****BACON STEAK** GF**

Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds

STREET CORN VGN, GF

Spicy Aioli, Fresh Lime, Cotija Cheese

****POUTINE****

Smothered in Brown Gravy, Cheese, Hollandaise drizzle

**** AN ADDITIONAL \$5.00 PER GUEST**

SIDES
ORGANIC CHEESE GRITS V, GF**PICKLE SLAW V, VGN, GF****FRESH CUT FRUIT V, VGN, GF****HOUSE FRIES V, GF**

Served with Creamy BBQ and Housemade Ketchup

HOME FRIES V, VGN, GF**BREAKFAST MEAT PLATTER GF****GRILLED ASPARAGUS V, GF****COLLARD GREENS & BLACK EYED PEAS GF**

With Braised Pork Shoulder

JACOB'S PICKLES FAMOUS MAC & CHEESE**CLASSIC MAC & CHEESE V******BUFFALO CHICKEN MAC & CHEESE****

Blue Cheese Drizzle

****BEST EVER LOBSTER MAC****

**** AN ADDITIONAL \$5.00 PER GUEST**

BRUNCH BUFFET

\$55 PER GUEST

Buffet packages available for full buyouts, and events in the private dining room for groups of 25 or larger.

Select three starters, three entrees, two sides, and finished with your choice of dessert.

Jacob's Pickles is known for our generous portions, and is ideal for a buffet style setting!

ENTRÉES
BISCUIT SLIDERS**SAUSAGE GRAVY SMOTHERED CHICKEN**

Buttermilk Fried Chicken, Sausage Gravy

MUSHROOM GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken, Aged Vermont Cheddar, Mushroom Gravy

BISCUIT, EGG, & CHEESE

Scrambled Eggs, 2 year aged vermont cheddar With Your Choice Of: Housemade Sausage, Natural Cured Ham, or Sterling Bacon

BURGER SLIDERS**DUKE BURGER**

Gruyere Cheese, Sautéed Mushrooms & Onions, Chipotle Aioli

LEMON AND DILL SALMON BURGER

Housemade Tartar Sauce, Red Onion, Hot Sour Pickles, Frisée

HOME COOKING **

**** AN ADDITIONAL \$5.00 PER GUEST**

****STEAK AND EGGS** GF**

Omaha Beef Tenderloin, Scrambled Eggs, Southwest Sauce

****GRILLED PORTOBELLO MUSHROOM** VGN**

Grilled Garlic Marinated Portobello Mushroom Caps

COOP & BAKERY**CHOCOLATE CHIP BANANA FRENCH TOAST**

Challah French Toast, Caramelized Bananas, Powered Sugar

MINI HOT HONEY CHICKEN 'N' TOAST

Challah French Toast, Buttermilk Fried Chicken, Nashville Hot Sauce, Clover Honey

MINI MAPLE CHICKEN 'N' TOAST

Challah French Toast, Buttermilk Fried Chicken,

SALADS**WALDORF SALAD**

Grapes, Celery, Goat Cheese, Pecans, Green Goddess Dressing

CLASSIC CAESAR GFO

Romaine, Parmesan Cheese, Cheesy Biscuit Croutons

HOUSE SALAD GF

Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette

CHILLED SEAFOOD SALAD GF

Calamari, Shrimp, and Octopus in a Creamy Lemon Herb Dressing

DESSERT

SERVED FAMILY STYLE:

FRIED OREOS V

Homemade Whipped Cream

CLASSIC BISCUIT BREAD PUDDING V

Powdered Sugar, Toasted Almonds, Vanilla Ice Cream

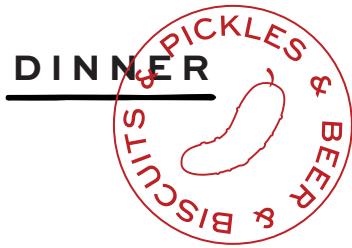
SEASONAL BISCUIT BREAD PUDDING V

*Inquire for Seasonal Options!

SEASONAL PIE

DINNER

JACOB'S PICKLES



DINNER PACKAGE A

\$55 PER GUEST

This package features Jacob's 8-Pickle Combo, Signature Southern Biscuit Sandwiches, our legendary Mac and Cheese, and classic Fried Oreos.

Choose two additional starters to share, and a Mac and Cheese for the table. Perfect for first timers wanting a true Jacob's Pickles experience!

STARTERS



INCLUDES 8-PICKLE SAMPLER,
SERVED FAMILY STYLE:

WHITE BEAN HUMMUS VGN, GF

Corn Chips, Pickled Crudités, Sesame, EVOO

DEVILED EGGS V, GF

Smoked Paprika, Pickle Chips

BISCUITS & FIXINS V

Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

FRIED PICKLES V

Spicy Mayo

BISCUITS AND GRAVY V

Mushroom Gravy, Sausage Gravy or Both

OKRA & CHILES V, VGN, GF

Smoked & Pickled Okra, Red Pepper Flakes, Scallions

JUMBO PRETZEL V

Served with Warm Cheese, Dilly Ranch, Creamy BBQ, and Spicy Mustard

SPINACH AND ARTICHOKE DIP V

Served with Thick Cut Chips

JALAPEÑO POPPERS

Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits

STREET CORN V, GF

Spicy Aioli, Fresh Lime, Cotija Cheese

ENTREES



SERVED INDIVIDUALLY, AS ORDERED PER GUEST:

CHICKEN BISCUIT SANDWICHES

ALL SERVED WITH ORGANIC CHEDDAR GRITS

HONEY CHICKEN AND PICKLES

Buttermilk Fried Chicken, Hot Sours, Clover Honey

HOT CHICKEN BISCUIT

Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles

BBC SMOTHERED PEPPER JACK CHICKEN

Buttermilk Fried Chicken, House Made Creamy BBQ, Vermont Pepper Jack

SAUSAGE GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken

MUSHROOM GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken, Aged Vermont Cheddar

SOUTHERN B.L.T.

Buttermilk Fried Chicken, Fried Green Tomatoes, Pickle Slaw, Nitrate Free Bacon, Picnic Sauce

SIDE



SERVED FAMILY STYLE:

**CLASSIC
MAC & CHEESE** V

JACOB'S PICKLES FAMOUS MAC & CHEESE

**BUFFALO CHICKEN
MAC & CHEESE** +5
Blue Cheese Drizzle

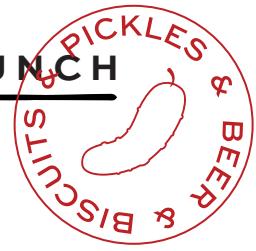
DESSERT

FRIED OREOS

KEY
V — VEGETARIAN
VGN — VEGAN
GF — GLUTEN FREE
GFO — GLUTEN FREE OPTION

BRUNCH

JACOB'S PICKLES

BRUNCH

DINNER PACKAGE B

\$70 PER GUEST

This package gives you the full menu at your fingertips. Featuring Jacob's 8-Pickle Combo, choose 3 additional starters to share, 5 entrees for your guests to choose from, 2 sides for the table, and your choice of dessert! Great for groups wanting to give their guests a wide variety, with lots of options!

STARTERS

SERVED FAMILY STYLE:

WHITE BEAN HUMMUS VGN, GF

Corn Chips, Pickled Crudités, Sesame, EVOO

TUNA TARTAR GF

Yellowfin Tuna, Creamy Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortillas

DEVILED EGGS V, GF

Smoked Paprika, Pickle Chips

BISCUITS & FIXINS V

Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

FRIED PICKLES V

Spicy Mayo

BISCUITS AND GRAVY V

Mushroom Gravy, Sausage Gravy or Both

LOADED ENDIVE "NACHOS" GF, V

Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops

OKRA & CHILES V, VGN, GF

Smoked & Pickled Okra, Red Pepper Flakes, Scallions

JUMBO PRETZEL V

Served with Warm Cheese, Dilly Ranch, Creamy BBQ, and Spicy Mustard

CRISPY CALAMARI

Crispy Pickled peppers, Lemon Basil Aioli

SPINACH AND ARTICHOKE DIP V

Served with Crispy Flour Tortilla Strips

JALAPEÑO POPPERS

Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits

BACON STEAK GF

Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds

STREET CORN V, GF

Spicy Aioli, Fresh Lime, Cotija Cheese

POUTINE

Smothered in Brown Gravy, Cheese, Hollandaise drizzle

TABLE SIDES

SERVED FAMILY STYLE:

ORGANIC CHEESE GRITS V, GF**PICKLE SLAW** V, VGN, GF**LARGE HOUSE SALAD** V, VGN, GF**HOUSE FRIES** V, GF

Served with Creamy BBQ and Housemade Ketchup

MASHED POTATOES
With Brown Gravy**GRILLED ASPARAGUS** V, GF**COLLARD GREENS & BLACK EYED PEAS** GF
With Braised Pork Shoulder**ROASTED OYSTER MUSHROOMS** V, GF
With Butter and Thyme**JACOB'S PICKLES FAMOUS MAC & CHEESE****CLASSIC MAC & CHEESE** V**BUFFALO CHICKEN MAC & CHEESE**
Blue Cheese Drizzle**BEST EVER LOBSTER MAC**

ENTRÉES

SELECT 5 FOR YOUR GUESTS
TO CHOOSE FROM:

** AN ADDITIONAL \$5.00 PER GUEST,
AS ORDERED

BISCUIT SANDWICHES

ALL SERVED WITH ORGANIC CHEDDAR GRITS

HONEY CHICKEN AND PICKLES

Buttermilk Fried Chicken, Hot Sours, Clover Honey

HOT CHICKEN BISCUIT

Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles

BBQ SMOTHERED PEPPER JACK CHICKEN

Buttermilk Fried Chicken, House Made Creamy BBQ, Vermont Pepper Jack

SAUSAGE GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken

MUSHROOM GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken, Aged Vermont Cheddar

SOUTHERN B.L.T.

Buttermilk Fried Chicken, Fried Green Tomatoes, Pickle Slaw, Nitrate Free Bacon, Picnic Sauce

HOME COOKING

LOW COUNTRY MEATLOAF

Sweet and Smoky Meatloaf, Whipped Potatoes, Frizzled Onions, Pickle Slaw, Buttermilk Biscuit Smothered in Maple Butter

ROASTED LEMON CHICKEN

Whipped Potatoes, Roasted Carrots, Lemon Chicken Gravy

HOT HONEY CHICKEN 'N' TOAST

Challah French Toast, Buttermilk Fried Chicken, Nashville Hot Sauce, Clover Honey

MAPLE CHICKEN 'N' TOAST

Challah French Toast, Buttermilk Fried Chicken, Maple Butter, Syrup

TURKEY LEG

Red Wine Braised Turkey Leg, Whipped Potatoes, Rosemary Biscuit Stuffing, Homemade Cranberry Sauce, Rustic Gravy

GRILLED PORTOBELLO MUSHROOM VGN

Grilled Garlic Marinated Portobello Mushroom Caps, Mixed Green Salad

BURGERS, SANDWICHES, & WRAPS

ALL SERVED WITH HAND CUT FRIES

PATTY MELT SMASH BURGER

Jacob's Beef Burger Blend, Brioche Bun, American Cheese, Hot Sour Pickles, Crispy Onions, Picnic Sauce

BACON BBQ SMASH BURGER

Jacob's Beef Burger Blend, Bacon, Brioche Bun, American Cheese, Hot Sour Pickles, Crispy Onions, Creamy BBQ Sauce

DUKE BURGER

Gruyere Cheese, Sautéed Mushrooms & Onions, Chipotle Aioli

LEMON AND DILL SALMON BURGER

Housemade Tartar Sauce, Red Onion, Hot Sour Pickles, Frisée

SALADS

BUTTERMILK FRIED CHICKEN WEDGE

Iceberg, Blue Cheese Crumbles, Dilly Ranch, Grape Tomatoes, Nitrate Free Bacon

WALDORF SALAD

Grapes, Celery, Goat Cheese, Pecans, Green Goddess Dressing

BUTTERMILK FRIED CHICKEN CAESAR

Romaine, Parmesan Cheese, Cheesy Biscuit Croutons

GRILLED SALMON SALAD GF

Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette

CHILLED SEAFOOD SALAD GF

Calamari, Shrimp, and Octopus in a Creamy Lemon Herb Dressing

SHRIMP AND ENDIVE SALAD GF

Goat Cheese, Candied Pecans, Blackberries, Pickled Peppers

DESSERT

SERVED FAMILY STYLE:

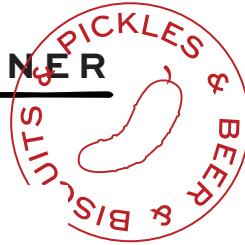
FRIED OREOS V
Homemade Whipped Cream**CLASSIC BISCUIT BREAD PUDDING** V
Powdered Sugar, Toasted Almonds, Vanilla Ice Cream**SEASONAL BISCUIT BREAD PUDDING** V
SEASONAL**SEASONAL PIE**

*Inquire for Seasonal Options!

DINNER

JACOB'S PICKLES

DINNER



(KEY)

V — VEGETARIAN
VGN — VEGAN
GF — GLUTEN FREE
GFO — GLUTEN FREE OPTION

STARTERS

PICK
3

JACOB'S 8-PICKLE COMBO VGN, V, GF

Hot Sour, Big Dill, Bread & Butter, Sweet Horseradish, Dilly Green Beans, Pickled Jalapenos, Candy Beets

WHITE BEAN HUMMUS VGN, GF

Corn Chips, Pickled Crudités, Sesame, EVOO

TUNA TARTAR GF

Yellowfin Tuna, Creamy Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips

DEVILED EGGS V, GF

Smoked Paprika, Pickle Chips

BISCUITS & FIXINS V

Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

FRIED PICKLES V

Spicy Mayo

LOADED ENDIVE "NACHOS" GF

Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops

OKRA & CHILES V, VGN, GF

Smoked & Pickled Okra, Red Pepper Flakes, Scallions

JALAPEÑO POPPERS

Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits

BACON STEAK GF

Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds

STREET CORN V, GF

Spicy Aioli, Fresh Lime, Cotija Cheese

POUTINE

Smothered in Brown Gravy, Cheese, Hollandaise drizzle

** AN ADDITIONAL \$5.00 PER GUEST

SIDES

PICK
2

ORGANIC CHEESE GRITS V, GF

PICKLE SLAW V, VGN, GF

LARGE HOUSE SALAD V, VGN, GF

HOUSE FRIES V, GF

Served with Creamy BBQ and Housemade Ketchup

MASHED POTATOES With Brown Gravy

GRILLED ASPARAGUS V, GF

COLLARD GREENS & BLACK EYED PEAS GF

With Braised Pork Shoulder

ROASTED OYSTER MUSHROOMS V, GF

With Butter and Thyme

JACOB'S PICKLES FAMOUS

MAC & CHEESE

CLASSIC MAC & CHEESE V

** BUFFALO CHICKEN MAC & CHEESE **

Blue Cheese Drizzle

** BEST EVER LOBSTER MAC **

** AN ADDITIONAL \$5.00 PER GUEST

DINNER BUFFET

\$65 PER GUEST

Buffet packages available for full buyouts, and events in the private dining room for groups of 25 or larger.

Select three starters, three entrees, two sides, and finished with your choice of dessert.

Jacob's Pickles is known for our generous portions, and is ideal for a buffet style setting!

ENTRÉES

PICK
3

BISCUIT SLIDERS

HONEY CHICKEN AND PICKLES

Buttermilk Fried Chicken, Hot Sours, Clover Honey

HOT CHICKEN BISCUIT

Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles

BBQ SMOTHERED PEPPER JACK CHICKEN

Buttermilk Fried Chicken, House Made Creamy BBQ, Vermont Pepper Jack

SAUSAGE GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken, Sausage Gravy

MUSHROOM GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken, Aged Vermont Cheddar, Mushroom Gravy

BURGER SLIDERS

PATTY MELT SMASH BURGER

Jacob's Beef Burger Blend, Brioche Bun, American Cheese, Hot Sour Pickles, Crispy Onions, Picnic Sauce

BACON BBQ SMASH BURGER

Jacob's Beef Burger Blend, Bacon, Brioche Bun, American Cheese, Hot Sour Pickles, Crispy Onions, Creamy BBQ Sauce

DUKE BURGER

Gruyere Cheese, Sautéed Mushrooms & Onions, Chipotle Aioli

LEMON AND DILL SALMON BURGER

Housemade Tartar Sauce, Red Onion, Hot Sour Pickles, Frisée

HOME COOKING

** AN ADDITIONAL \$5.00 PER GUEST

SHRIMP & BACON GRITS

Gulf Shrimp, Nitrate Free Bacon, Organic Cheese Grits

ROASTED LEMON CHICKEN

Whipped Potatoes, Roasted Carrots, Lemon Chicken Gravy

MINI HOT HONEY CHICKEN 'N' TOAST

Challah French Toast, Buttermilk Fried Chicken, Nashville Hot Sauce, Clover Honey

MINI MAPLE CHICKEN 'N' TOAST

Challah French Toast, Buttermilk Fried Chicken, Maple Butter, Syrup

TURKEY LEG GF

Red Wine Braised Turkey Leg, Whipped Potatoes, Rustic Gravy

GRILLED PORTOBELLO MUSHROOM VGN

Grilled Garlic Marinated Portobello Mushroom Caps

SALADS

WALDORF SALAD

Grapes, Celery, Goat Cheese, Pecans, Green Goddess Dressing

CLASSIC CAESAR GFO

Romaine, Parmesan Cheese, Cheesy Biscuit Croutons

HOUSE SALAD GF

Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette

CHILLED SEAFOOD SALAD GF

Calamari, Shrimp, and Octopus in a Creamy Lemon Herb Dressing

DESSERT

PICK
1

SERVED FAMILY STYLE:

FRIED OREOS V

Homemade Whipped Cream

CLASSIC BISCUIT BREAD PUDDING V

Powdered Sugar, Toasted Almonds, Vanilla Ice Cream

SEASONAL BISCUIT BREAD PUDDING V

*Inquire for Seasonal Options!

SEASONAL PIE

MAISON PICKLE

COCKTAILS & FRENCH DIP

WHOLE CAKES AND PIES

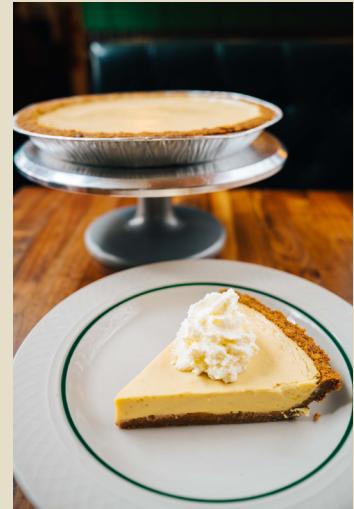


Oreo Ice Box Pie /
Seasonal Pies

\$55

Seasonal Cheesecake

\$95



OR TRY ONE OF OUR SIGNATURE 24-LAYER CAKES!



Confetti
or
Chocolate

\$125



JACOB'S PICKLES

TM

PRIVATE DINING ROOM

Our private dining room is spacious and can accommodate groups of all sizes. This space can accommodate up to 100 guests, but can also be curtained off for a semi-private experience for up to 40 guests. The private dining room has capabilities to have open-air dining with floor to ceiling doors that open up to our outdoor, fully enclosed patio, available for an additional spend for all events.

In room bar service is also available for fully private events.

COCKTAILS AND STARTERS UP TO 150 GUESTS

BUFFET DINING UP TO 100 GUESTS

SEATED DINING UP TO 125 GUESTS



JACOB'S PICKLES

TM

OUTDOOR DINING & BAR

Our patio area is fully enclosed, and climate controlled with both heat and air conditioning capabilities. The patio is great for seated and cocktail style events year round. We also have a portion of our bar area in our outdoor area that is available for an additional spend as an addition to your patio event, or available to rent on it's own.

COCKTAILS AND STARTERS UP TO 250 GUESTS

SEATED DINING UP TO 200 GUESTS

BUFFET DINING UP TO 150 GUESTS



JACOB'S PICKLES

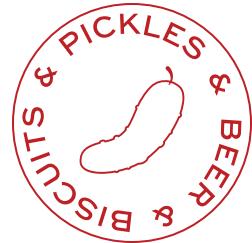
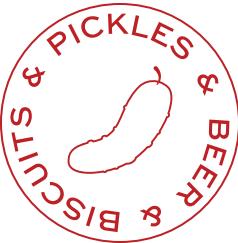
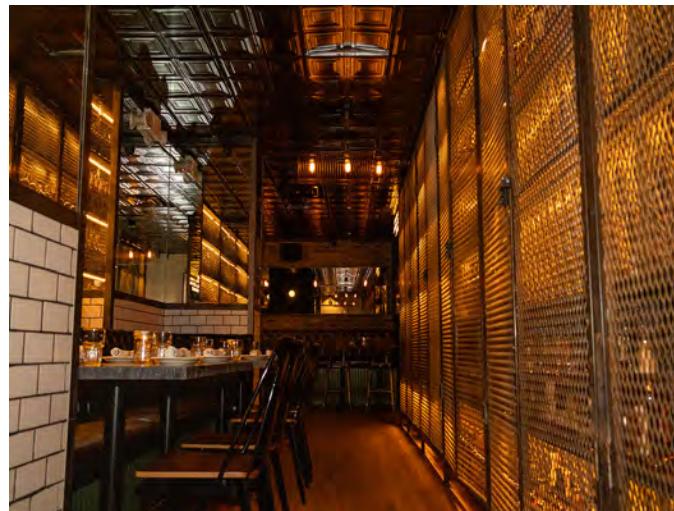
TM

THE WHISKEY VAULT

This fully private area of our restaurant is located in a tucked away corner of the restaurant, for an intimate dining experience. The Whiskey Vault has ambiance and is the perfect space for everything from small corporate gatherings to memorable rehearsal dinners.

COCKTAILS AND STARTERS UP TO 25 GUESTS

SEATED DINING UP TO 18 GUESTS



JACOB'S PICKLES

TM

MAIN DINING ROOM & BAR

Our Main Dining area is perfect for larger groups, and guests needing ADA accommodations. Our spacious dining room, has large front facing windows and is located directly next to the bar, for the added option of a walk-up bar for your guests!

Great for corporate events, holiday parties, and family reunions!

COCKTAILS AND STARTERS UP TO 150 (INCLUDING THE BAR AREA)

BUFFET STYLE DINING 80

SEATED DINING 125



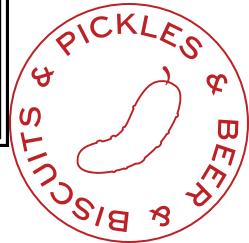
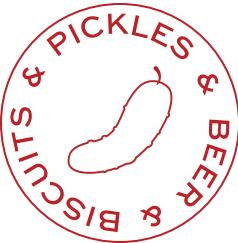
FULL/PARTIAL BUYOUTS

Jacob's Pickles features rustic yet contemporary décor, with a large indoor/outdoor bar, and a spacious, open Main Floor with two dining rooms, and a fully enclosed patio area.

Entertainment (Drag, Burlesque, live music, DJ) and coat check available.

COCKTAILS AND STARTERS UP TO 300

BUFFET STYLE DINING 250



JACOB'S PICKLES

TM

JACOB'S PICKLES BRINGS YOU
THE BEST OF BEER, BISCUITS AND PICKLES!

ADDRESS:
680 Columbus Ave
(Between 93rd and 94th Street)
New York, NY 10025

TELEPHONE:
646.566.6630

EMAIL:
EVENTS@PICKLEHOSPITALITY.COM

CUISINE:
Regional American with an
Emphasis on Southern Comfort Food

SIGNATURE COCKTAIL:
Jam Jar

SIGNATURE DESSERT:
Buttermilk Biscuit Bread Pudding
w/ Vanilla Ice Cream, Toasted Almonds

SEATING CAPACITIES

Entire Restaurant	400 Seated / 500 Standing
Main Dining Room	125 Seated / 150 Standing
Private Dining Room.....	125 Seated / 150 Standing
Bar Area.....	50 Seated / 75 Standing

