

BEER

Glass | 32 oz | 64 oz

JACOB'S PICKLES BISCUIT BEER™ 5.0%
Crispy, bready lager with a buttery finish | 8 | 15 | 29

MAINE LUNCH 7.0%
American IPA with Intense Hop Flavors and Aromas of tropical and citrus fruit and a dry finish | 9 | 17 | 33

ALLAGASH WHITE 5.2%
Belgian-Style witbier with refreshing balance of citrus and spice | 9 | 17 | 33

TRÖGS SUNSHINE PILSNER 4.5%
Featuring bright citrus, fresh-cut grass, and a zesty, bitter finish | 9 | 17 | 33

NARRAGANSETT LAGER 5.0%
A Classic American Lager | 8 | 15 | 29

TALEA BREWERY SEASONAL 5.0%
Ask about the current brew | 9 | 17 | 33

MONTAUK BREWERY SEASONAL 6.7%
Ask about the current brew | 9 | 17 | 33

AUSTIN EAST CIDER 5.0%
A crisp, smooth, dry craft cider made with European bittersweet apples and American dessert apples. | 8 | 15 | 29

STONE DELICIOUS 7.7%
Reduced gluten IPA, intensely citrusy, brewed with Lemondrop and El Dorado hops | 9 | 17 | 33

GREENPORT BLACK DUCK PORTER 6.0%
A full-bodied roasty treat that finishes dry. 8 | 15 | 29

LEFT HAND MILK STOUT NITRO 6.0%
Creamy stout with roasted malt flavor 8 | 15 | 29

ATHLETIC BREWING RUN WILD N/A IPA 0.4%
Non Alcoholic IPA brewed with a blend of five Northwest hops, approachable bitterness balancing the specialty malt body | 8

JACOB'S PICKLES

COCKTAILS

SEASONAL SIPS

THE GREENHOUSE GIMLET 16
Avontuur Gin, Watermelon, Cucumber, Lime, Cilantro, Cane Sugar

THE POUR MATCH 16
Sagamore Rye, Appleton Estate Rum, Ginger, Lemon

WATERMELON SANGRIA 16
Vodka, Rocky's Botanical Liqueur, Watermelon, House Lemonade

JAM JAR 15
House Infused Strawberry Farmers Gin With Fresh Squeezed Lemonade

KENTUCKY PORCH SIPPER 15
Wild Turkey Bourbon, Muddled Lemon, Lime & Orange, Angostura Bitters

ROSEMARY VODKA LEMONADE 15
House Infused Rosemary Alb Vodka, Muddled Lemon & Rosemary

SPICY BRINE MARGARITA 16
House Infused Jalapeno Espolon Tequila, Spicy Pickle Brine

BLOODY B.L.T 16
ALB Vodka, Nitrate Free Bacon, Jalapeno Pickled Egg

MICHTER'S AMERICAN MANHATTAN 18
Michter's American Whiskey, Carpano Antica Sweet Vermouth, Bourbon Soaked Montmorency Cherry, Angostura Bitters

MOCHA MARTINI 16
Breckenridge Espresso Vodka, Irving Farm Coffee, Coffee Liqueur, Chocolate Bitters

THE BROOKLYN GIN 15
Lime Infused Dorothy Parker Gin, Chili Infused Perry's Tot Navy Gin, Fresh Squeezed Lemonade, Orange Bittermans, Brooklyn Bitters, Organic Cane Syrup

COLUMBUS CRUISER 16
Four Roses Small Batch, Laird's Apple Brandy, Foro Amaro, Aperol, Fresh Citrus, Sugar Rim

DICKEL BACK 15
Double Shot Dickel #12, Double Shot Jacobs Pickle Brine

RESERVE COCKTAIL

40

FIRE IN THE VAULT
Michter's 10yr Rye, Barrell Whiskey Armida, Toasted Pecan Syrup, Mesquite Smoke

Martini Program

16

DIRTY APHRODITI
ALB vodka, Dry Vermouth, Olive Brine, Hot Sour Brine Mist

UPTOWN CLASSIC
Neversink Gin or ALB Vodka, Dry Vermouth, Dill Tincture

SOUTHERN CHARM
Dorothy Parker Gin, Honey Shrub, Lo-Fi Dry Vermouth, Rosemary Tincture

WINE

These wines have been selected to not only feature winemakers using sustainable and biodynamic methods, but to also inspire excitement in our wine seeking guests that each glass pour below has been chosen for its truly delicious and drinkable qualities.

6oz | 9oz | bottle

SPARKLING
CHARDONNAY — Butter Bubbles, California 13 | 17 | 50

WHITES
PINOT GRIGIO — Greenwing, OR 13 | 17 | 50

SAUVIGNON BLANC — Matanzas Creek, Sonoma County CA 14 | 18 | 55

CHENIN BLANC — Lieu Dit, Santa Ynez CA 15 | 19 | 58

CHARDONNAY — Diatom, Santa Barbara CA 15 | 19 | 58

ROSE
PINOT NOIR — La Créma, Monterey 12 | 16 | 46

ORANGE
ORANGE — Bonny Doon, Central Coast CA 13 | 17 | 50

RED
PINOT NOIR — Planet Oregon, Willamette Valley OR 14 | 18 | 55

SUMMER RED BLEND — Bonny Doon, Santa Cruz CA 12 | 16 | 46

CABERNET FRANC — 'Picardie', Apollo's Praise, Seneca Lake NY 14 | 18 | 55

SANGIOVESE — Stolpman/Love You Bunches, Santa Barbara CA 13 | 17 | 50

SYRAH/GRENACHE — Stolpman/La Cuadrilla, Santa Barbara CA 15 | 19 | 58

CABERNET SAUVIGNON — Duckhorn Decoy, California 17 | 21 | 65

BEER & BISCUITS & PICKLES

"JACOB'S PICKLES IS NOT JUST A RESTAURANT; IT IS A COMMUNITY."

LAUNCHED IN 2011, JACOB'S PICKLES HAS QUICKLY BECOME A NEW YORK STAPLE FOR THOSE IN SEARCH OF A GOOD MEAL. WARM AND INVITING, FRIENDS TRAVEL DAILY TO ITS DOORS ON THE UPPER WEST SIDE FOR A TASTE OF HOME, SOMETHING MORE THAN JUST ANOTHER TRENDING HOTSPOT.

FLIGHTS

SUMMER DELIGHT BEER FLIGHT

17

MONTAUK
Juicy Ipa

TALEA
Fresh Coast IPA

TALEA
Berry Punch

KCBC
Peach Zombie Sour

ADD BACON TO ANY BEER +1

STAFF FAVORITE WHISKEY FLIGHT

38

GREAT JONES BOURBON
New York, 86 Proof, 4 Yr

Notes of cake batter and vanilla on the nose, Earthy on the palate, white pepper finish

WILD TURKEY LONGBRANCH
Kentucky, 86 Proof, 8 Yr

Caramel, vanilla, honey, and warm spice, seasoned oak and a fleeting hint of smoke.

FOUR ROSES SMALL BATCH

Kentucky, 90 Proof, 6-7 Yr
Rich fruits with hints of sweet oak and caramel

MICHTERS BOURBON
Kentucky, 91.4 Proof, 6-8 Yr

Sweetness, then corn and wood smoke flavors with rye underneath

RARE & REMARKABLE WHISKEY FLIGHT

95

VAN WINKLE SPECIAL RESERVE 12 YR

Kentucky, 90.4 Proof, 12 yr
Dried mango, cocoa, spiced peach, honey, oak and tobacco

BLANTON'S SINGLE BARREL
Kentucky, 93 Proof, 6-8 yr

Apple, cinnamon, vanilla, caramel, peaches, pears, apricots

OLD RIP VAN WINKLE 10 YR
Kentucky, 107 proof, 10 yr

sweet vanilla, pecan, robust wheat, cherries, oak, hints of fruit, spice

BOMBERGER'S
Kentucky, 108 proof, 6-8 yr

Rich molasses, jammy fruit, chocolate, baking spices

WINES BY THE BOTTLE

SPARKLING

CHARDONNAY/PINOT NOIR — Decoy Limited Rose, Methode Champenoise, California N/V 68

GRUNER VELTLINER — Six Eighty, Finger Lakes NY '21 58

WHITES

RIESLING — 'Flower Day' Hermann J. Wiemer, Finger Lakes NY '24 62

SAUVIGNON BLANC — Bloodroot, North Coast CA '22 64

RED

SYRAH/GRENACHE — Tablas Creek Vineyard, Paso Robles CA '23 62

GRENACHE/ZINFANDEL — Stupid Beautiful, Dry Creek Valley CA '24 115

PINOT NOIR — Sandhi, Sta. Rita Hills CA '23 92

ZINFANDEL — Turley 'Uebberoth', Paso Robles CA '22 135

ROTATING CRAFT BEER

WE KEEP OUR BEERS FRESH. CHECK OUT ALL 25 HERE.



BEER

LIGHT AND BRIGHT!



ABITA ROOT BEER ON TAP, LOUISIANA 5
spring water, herbs, vanilla, louisiana cane sugar, caffeine-free

MEXICAN COCA-COLA OR SPRITE 5
sweetened with cane sugar

DIET COCA-COLA 4

FRESH SQUEEZED LEMONADE 5
sweetened with organic cane sugar

ORANGE JUICE Small 5 | Large 9

HALF TEA/HALF LEMONADE 5

SWEET TEA 5
sweetened with honey

MAKE LIFE SWEETER

COKE FLOAT 8

MILK STOUT WITH VANILLA ICE CREAM 12

BIG AND BOLD!



STARTERS

BISCUITS N' FIXINS V	14
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter	
BISCUITS & GRAVY	16
Mushroom V , Sausage, Or Both	
JUMBO EVERYTHING SEASONED PRETZEL & DIPS V	16
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard	
FRIED PICKLES V	15
Spicy Red Mayo	
WHITE BEAN HUMMUS VGN, GF	15
Corn Chips, Pickled Crudités, Sesame, EVOO	
LOADED ENDIVE "NACHOS" GF	16
Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops, Honey Chili Drizzle	
DEVEILED EGGS V, GF	15
Smoked Paprika, Pickle Chips	
MATZO BALL SOUP	14
Natural Young Chicken, Carrots, Celery, Onions	
TUNA TARTARE	22
Yellowfin Tuna, Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips	
GRILLED OCTOPUS SALAD GF	23
Cucumbers, Cherry Tomatoes, Red onions, Red Bell Peppers, Lemon, EVOO	
CRISPY RHODE ISLAND CALAMARI	22
Fried Pickle Chips, Lemon Basil Aioli	
POUTINE	19
Smothered In Brown Gravy, Cheese, Hollandaise Drizzle	
OKRA & CHILES VGN, GF	13
Smoked & Pickled Okra, Red Pepper Flakes, Scallions	
STREET CORN V, GF	14
Spicy Aioli, Fresh Lime, Cotija Cheese	
BONELESS CHICKEN BITES	15
Choice of Plain / Buffalo / Classic BBQ / Hot Honey Hot Sour Pickle Chips, Homemade Dilly Ranch, Pickled Carrots	
BACON STEAK GF	18
Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds	
HOG IN A BLANKET	19
Everything Seasoned Puff Pastry, Spicy Mustard, Hot Sour Pickles	
SPINACH ARTICHOKE DIP V	17
Corn Tortilla Chips	

INVITE YOUR FRIENDS

SIDES

DELICIOUS WITH ANY DISH

ORGANIC CHEESE GRITS V, GF	9
PICKLE SLAW V, GF	9
HOUSE FRIES V, GF	9 15
House Ketchup, Creamy BBQ	
LARGE HOUSE SALAD VGN	12
BREAKFAST MEAT	10
HOME FRIES	9
FRESH FRUIT	9
GRILLED ASPARAGUS V, GF	14
COLLARD GREENS & BLACK EYED PEAS	15
With Braised Pork Shoulder	
MAPLE BACON BRUSSELS GF	19
Nitrate Free Bacon, Crispy Brussels, Maple Syrup	

PICKLES TO GO

1 for 6, 2 for 10

Hot Dill Cuke Chips Sweet
Horseradish Cuke Chips
Hot Sour Cuke Chips
Lime Jalapeño Cuke Chips
Big Dill Cuke Chips
Bread and Butter Cuke Chips



JACOB'S PICKLES

PICKLES

4 TYPES FOR 15, 8 TYPES FOR 20

VGN, GF

Bread & Butter Cukes

Candy Red Beets

Hot Sour Cukes

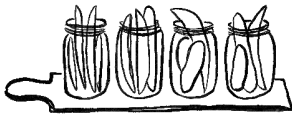
Sweet & Spicy Carrots

Big Dill Kosher Cukes

Dilly Green Beans

Horseradish Cukes

Thyme Jalapenos



PICKLED EGGS Fresh Organic Eggs, Spicy Jalapeno Brine — 9

COOP & BAKERY

FRESH LOCAL EGGS

THE COOP PLATTER

Scrambled Eggs, Nitrate-Free Bacon, Breakfast Sausage, Cheese Grits, Buttermilk Biscuit & Home Fries

25

WESTERN CHEESE OMELETTE

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

22

VEGGIE CHEESE OMELETTE

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

21

CHOCOLATE CHIP BANANA FRENCH TOAST

Challah French Toast, Carmelized Bananas, Banana Custard, Whipped Cream, Powdered Sugar

23

CHILAQUILES

Corn Chips Simmered in Mild Red Salsa, Chicken, Scrambled Eggs, Cotija Cheese, Lime Crema, Red Onion, Cilantro, Pickled Jalapeño

22

SOUTHERN CROQUE MADAME

Buttermilk Fried Chicken, Black Forest Ham, Gruyere Cheese, Scrambled Eggs, Bacon Egg And Cheese Biscuit, Home Fries

24

CHICKEN BACON EGG & CHEESE Buttermilk Fried Chicken, Nitrate Free Bacon, Scrambled Eggs, Picnic Sauce

25

CHICKEN AND WAFFLES

CHICKEN AND WAFFLES Buttermilk Fried Chicken, Golden Waffle, House Maple Butter, Powdered Sugar

24

HOME-MADE CHALLAH FRENCH TOAST IS AVAILABLE

SOUTHERN FRIED CHICKEN & BISCUITS

SERVED WITH GRAIN MILLER ORGANIC CHEESE GRITS

HONEY CHICKEN & PICKLES Buttermilk Fried Chicken, Hot Sours, Clover Honey

24

HOT CHICKEN BISCUIT Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles

24

BBQ SMOTHERED PEPPER JACK CHICKEN Buttermilk Fried Chicken, House Made Creamy Bbq, Vermont Pepper Jack

24

MUSHROOM GRAVY SMOTHERED CHICKEN Buttermilk Fried Chicken, Fresh Mushroom Gravy, Aged Vermont Cheddar

24

SAUSAGE GRAVY SMOTHERED CHICKEN Buttermilk Fried Chicken, Southern Sausage Gravy

24

SOUTHERN B.L.T Buttermilk Fried Chicken, Fried Green Tomatoes, Pickle Slaw, Picnic Sauce, Nitrate Free Bacon

25

FRIED CHICKEN PO' BOY Chicken Bites, Cajun Aioli, Shredded Lettuce, Top Sliced Baguette

24

CLASSIC CHICKEN SANDWICHES

SERVED WITH HOUSE FRIES

CHICKEN CAESAR WRAP Crispy Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Biscuit Croutons

24

ORIGINAL CHICKEN SANDWICH White Cheddar, Dilly Ranch, Lettuce, Hot Sour Pickles, Home-Baked Brioche Bun

22

SPICY CHICKEN SANDWICH Nashville Sauce, Pepperjack Cheese, Crispy Onions, Hot Sour Pickles, Home-Baked Brioche Bun

22

DOUBLE SMASH BURGERS

JACOB'S PRIME BEEF BLEND, SERVED WITH HOUSE FRIES ON HOME-BAKED BRIOCHE BUN

ORIGINAL SMASH BURGER American Cheese, Crispy Onions, Hot Sour Pickles, Picnic Sauce

25

BBQ BACON SMASH BURGER Nitrate Free Bacon, American Cheese, Hot Sour Pickles, Crispy Onions, Creamy BBQ Sauce

26

SALADS

BUTTERMILK FRIED CHICKEN CAESAR Romaine, Parmesan Cheese, Biscuit Croutons

25

GRILLED SALMON SALAD **GF** Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette

28

BUTTERMILK FRIED CHICKEN COUNTRY WEDGE Iceberg, Blue Cheese, Dilly Ranch, Grape Tomatoes, Nitrate Free Bacon

25

WALDORF GOAT CHEESE SALAD **V, GF** Romaine, Apple, Grapes, Crumbled Goat Cheese, Celery, Pecans, Raisins, Green Goddess Dressing

26

SHRIMP AND ENDIVE SALAD **GF** Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper, Honey Chili Drizzle

28

SOUTHWEST SALAD **GF** Corn, Romaine Lettuce, Bacon, Cheddar Cheese, Red Onions, Chipotle Aioli, Crushed Corn Chips

22

ADD FRIED CHICKEN +5, ADD SHRIMP +9

WATERMELON STRAWBERRY SALAD **GF, V** Mixed Greens, Fresh Watermelon, Strawberries, Blue Cheese Crumbles, Toasted Almonds, Strawberry Vinaigrette

24

BISCUIT BREAKFAST SANDWICHES

FRESH LOCAL EGGS

EGG & CHEESE BISCUIT SANDWICH Scrambled Eggs, Aged Vermont Cheddar

15

BISCUITS GRAVY & EGGS Choice Of Sausage Or Mushroom Gravy, Scrambled Eggs

16

BACON EGG & CHEESE BISCUIT SANDWICH Scrambled Eggs, Aged Vermont Cheddar, Nitrate Free Bacon

17

HAM EGG & CHEESE BISCUIT SANDWICH Scrambled Eggs, Aged Vermont Cheddar, Natural Cured Ham

17

SAUSAGE EGG & CHEESE BISCUIT SANDWICH Scrambled Eggs, Aged Vermont Cheddar, Breakfast Sausage

17

JACOB'S PICKLES

FAMOUS

MAC & CHEESE

CLASSIC MAC & CHEESE **V**

21

BUFFALO CHICKEN MAC & CHEESE Blue Cheese Drizzle

23

BEST EVER LOBSTER MAC

38

HOME COOKING

LEMON DILL SALMON BURGER Tartar Sauce, Red Onion, Hot Sour Pickles, Frisse, Mixed Green Salad

25

SHRIMP & BACON GRITS **GF** Nitrate Free Bacon, Organic Cheese Grits

29

CAJUN SHRIMP TACOS **GF** Pickle Slaw, Chipotle Aioli Salsa Verde

26

STEAK AND EGGS **GF** Ribeye Steak, Southwest Sauce, Scrambled Eggs, House Fries

33

CAJUN SALMON SKEWER **GF** Cajun Rice and Vegetables

29

ROASTED LEMON CHICKEN House Fries, Roasted Carrots, Lemon Chicken Gravy

28

VEGETABLE WRAP **V** Zucchini, Yellow Squash, Red Onion, Bell Peppers, Romaine Lettuce, Basil Citrus Dressing, Hummus

24

SOMETHING SWEET

SEASONAL FRESH BAKED MINI PIE TRIO Pecan, Apple, and Seasonal Option

16

CHOCOLATE SKILLET COOKIE With Vanilla Ice Cream

15

STRAWBERRY BISCUIT SHORTCAKE JAR

16

FRIED OREOS Homemade Cream

11



KEY

☆ — HOUSE FAVORITE
V — VEGETARIAN
VGN — VEGAN
GF — GLUTEN FREE

680

COLUMBUS AVE,
NEW YORK, NY

Monday - Friday:
10 am - 12 am

Saturday - Sunday:
9 am - 12 am

MENU AS OF 06/08/26

BRUNCH MENU

CONSUMER ADVISORY:

Consumption of Undercooked Meat, Poultry, Eggs, or Seafood May Increase the risk of Foodborne Illnesses. Please Inform Your Server If Anyone In Your Party Has A Food Allergy or Any Special Dietary Needs. Max Split For Credit Card 6 Per Table. No Substitutions Please.