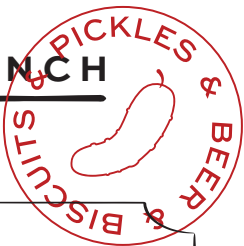


BRUNCH

JACOB'S PICKLES

BRUNCH



PICKLE SELECTIONS

4 TYPES FOR 12, 8 TYPES FOR 15

- Big Dill Kosher Cukes

Hot Sour Cukes

Horseradish Cukes

Candy Cukes
- Candy Red Beets

Sweet & Spicy Carrots

Dilly Green Beans

Thyme Jalapenos

PICKLED EGGS 7

Farm Fresh Eggs, Spicy Jalapeno Brine

STARTERS

COLD

- WHITE BEAN HUMMUS

Corn Chips, Pickled Crudités, Sesame, EVOO

13
- HALF DOZEN SHRIMP COCKTAIL

Bayou Cocktail Sauce, Remoulade

15
- DEVILED EGGS

Smoked Paprika, Pickle Chips

14

HOT

HOME BAKED

- BISCUITS & FIXINS

Salted Butter, Maple Butter, Strawberry Butter, Sun-dried Tomato Butter, Clover Honey

12
- TRY OUR BACON CHEDDAR BISCUIT +1
- JALAPEÑO CHEDDAR SKILLET CORNBREAD

Dollop of Butter

13
- BISCUITS AND GRAVY

Mushroom Gravy, Sausage Gravy or Both

12

- FRIED PICKLES

Spicy Red Mayo

12
- MATZO BALL SOUP

Natural Young Chicken, Carrots, Celery, Onions

13
- BONELESS CHICKEN BITES

Choice of: Plain / Buffalo / Classic BBQ / Hot Honey

13
- Hot Sour Pickle Chips, Homemade Dilly Ranch, Fresh Celery and Carrots

- FOR THE TABLE

CHICKEN BACON RANCH WAFFLE FRIES 17

Buttermilk Fried Chicken, Bacon, Ranch, Cheddar, Mozzarella, Chives

- HOG IN A BLANKET

Everything Seasoned Puff Pastry, Spicy Mustard, Hot Sour Pickles

15
- BACON STEAK

Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds

15
- STREET CORN

Spicy Aioli, Fresh Lime, Cotija Cheese

12
- NOT YO' NANAS MEATBALLS

Homemade Marinara, Mozzarella, Biscuit Croutons

15
- JALAPENO POPPERS NEW!

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

15

MARKET VEGETABLE

12

GRILLED ASPARAGUS

- COLLARD GREENS & BLACK EYED PEAS

With Braised Pork Shoulder

TABLE SIDES

- ORGANIC CHEESE GRITS 7

Waffle Fries
- PICKLE COLESLAW

HOME FRIES
- FRESH CUT FRUIT

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.

HONEY CHICKEN AND PICKLES 19

Buttermilk Fried Chicken, Hot Sours, Clover Honey

HOT CHICKEN BISCUIT 19

Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles

BBQ SMOTHERED PEPPER JACK CHICKEN 19

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

SOUTHERN FRIED CHICKEN & BISCUITS

Served With Grain Miller Organic Cheese Grits

Sub For Waffle Fries +4

SAUSAGE GRAVY SMOTHERED CHICKEN 19

Buttermilk Fried Chicken

MUSHROOM GRAVY SMOTHERED CHICKEN 19

Buttermilk Fried Chicken, Aged Vermont Cheddar

CHICKEN BACON EGG & CHEESE 21

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

CLASSIC MAC & CHEESE 17

JACOB'S PICKLES FAMOUS

MAC & CHEESE

BUFFALO CHICKEN MAC & CHEESE 19

Blue Cheese Drizzle

BISCUIT BREAKFAST SANDWICHES

- EGG & CHEESE BISCUIT SANDWICH

Two Fried Eggs, 2 Year Aged Vermont Cheddar

14
- BISCUITS GRAVY & EGGS

Choice of Sausage or Mushroom Gravy, Two Fried Eggs

16
- BACON EGG & CHEESE BISCUIT SANDWICH

Two Fried Eggs, 2 Year Aged Vermont Cheddar, Sterling Bacon

16
- HAM EGG & CHEESE BISCUIT SANDWICH

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

16
- SAUSAGE EGG & CHEESE BISCUIT SANDWICH

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

16

COOP & BAKERY

- THE COOP PLATTER

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

22
- WESTERN-CHEESE OMELETTE

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

19
- VEGGIE CHEESE OMELETTE

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

19
- CHOCOLATE CHIP BANANA FRENCH TOAST

Challah French Toast, Caramelized Bananas, Powered Sugar

19
- CROQUE MADAME

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

23

SKY HIGH CHICKEN AND TOAST

- MAPLE CHICKEN 'N' TOAST 19

Challah French Toast, Buttermilk Fried Chicken, Maple Butter, Syrup
- HOT HONEY CHICKEN 'N' TOAST 19

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

ADD CRISPY NITRATE FREE BACON +2

SMASH BURGERS

- PATTY MELT SMASH BURGER

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

19
- BACON BBQ SMASH BURGER

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

21

SERVED WITH WAFFLE FRIES

TEXAS TACOS

- JUMBO SHRIMP TACOS

Corn Tortillas, Roasted Corn Salsa, Cilantro Lime Drizzle

25
- STEAK BARBACOA TACOS

Adobo Consommé, Salsa Verde, Sour Cream, Onion, Cilantro

22

HOME COOKING

FROM THE LAND

- STEAK AND EGGS 31

Pan-Seared Ribeye, Waffle Fries
- 8 hr BRAISED PULLED PORK SANDWICH 22

Topped With Pickle Slaw, Hot Sour Pickles, Waffle Fries
- STEAK SANDWICH 33

Waffle Fries, Pan Seared Ribeye, Caramelized Onions, Spinach, Blue Cheese

FROM THE SEA

- SOUTHERN FRIED CATFISH 23

Waffle Fries, Pickle Slaw, Tartar Sauce
- SHRIMP & BACON GRITS 26

Gulf Shrimp, Nitrate Free Bacon, Organic Cheese Grits

- SOUTHERN FRIED SEAFOOD PLATTER

Fried Catfish, Jumbo Shrimp, Waffle Fries, Pickle Slaw, Tartar Sauce

29

SALADS

- BUTTERMILK FRIED CHICKEN CAESAR 21

Romaine, Parmesan Cheese, Cheesy Biscuit Croutons
- GRILLED SALMON SALAD 24

Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette
- WATERMELON STRAWBERRY SALAD 19

Mixed Greens, Fresh Watermelon, Strawberries, Blue Cheese Crumbles, Toasted Almonds, Strawberry Vinaigrette
- BUTTERMILK FRIED CHICKEN WEDGE 21

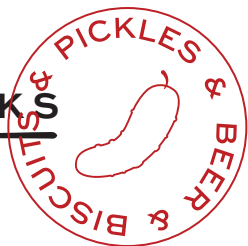
Iceberg, Blue Cheese Crumbles, Grape Tomatoes, Nitrate Free Bacon, Dilly Ranch
- SPICED SHRIMP MARKET KALE SALAD 25

Toasted Almonds, Dried Cranberries, Raisins, Cherries and Honey-Dijon Vinaigrette

DRINKS

JACOB'S PICKLES

DRINKS



CRAFT COCKTAILS

NORWALK ON THE WILD SIDE	13
SoNo 1420 Vodka, Apricot Cordial & Marmalade, Fresh Lemon, Cane Sugar	
ROSEMARY VODKA LEMONADE	14
House Infused Rosemary ALB, Muddled Lemon & Rosemary	
KENTUCKY PORCH SIPPER	15
Wild Turkey Bourbon, Muddled Lemon, Lime & Orange, Angostura Bitters	
JAM JAR	15
House Infused Strawberry Farmers Gin With Fresh Squeezed Lemonade	
SPICY BRINE MARGARITA	14
House Infused Jalapeno Espolon Tequila, Spicy Pickle Brine	
BLOODY B.L.T	15
ALB Vodka, Sterling Bacon, Jalapeno Pickled Egg	
THE BROOKLYN GIN	14
Lime Infused Dorothy Parker Gin, Chili Infused Perry's Tot Navy Gin, Fresh Squeezed Lemonade, Orange Bittermans, Brooklyn Bitters, Organic Cane Syrup	

MICHTER'S AMERICAN MANHATTAN	16
Michter's American Whiskey, Carpano Antica Sweet Vermouth, Bourbon Soaked Montmorence Cherry, Angostura Bitters	
DIRTY APHRODITE	15
ALB Vodka, Dirty Dill Pickle Brine	
DICKEL BACK	13
Double Shot Dickel #8, Double Shot Jacobs Pickle Brine	
MOCHA MARTINI	14
Breckenridge Espresso Vodka, Coffee Cordial, Irving Farm Iced Coffee, Chocolate Bitters	
SUMMER RIFF	16
Montelobos Mezcal, Elderflower, Aperol, Hibiscus, Lime	
WATERMELON ROSE SANGRIA	16
Watermelon vodka, Rockeys Botanical, Rose wine, Lemonade, Watermelon juice	
PEACH PERFECT	16
Sagamore Rye, Peach, Lavender, Peychauds Bitters, Absinthe Rinse	

BRUNCH BUBBLES



SPARKLING ROSE
42
Unshackled,
California '18



CHAMPAGNE
99
Le Mesnil,
Grand Cru, Champagne, France N.V.

SPARKLING WINE
42
Gloria Ferrer,
Sonoma Carneros, California

COMPLEMENTARY BOTTOMLESS BUBBLY FLAVORS:
ORANGE | STRAWBERRY & MANGO | PASSION FRUIT

BEER

NEW YORK
JACOB'S PICKLES BISCUIT BEER™ — Crispy, Bready, Lager with a buttery finish | 5.0% | \$7
JACOB'S PICKLES LEMON BLUEBERRY BISCUIT BEER™ — A summer-y take on our classic brew! | 5.0% | \$8
CONNECTICUT
BAD SONS LUPEFIELD DIPA — An imperial IPA loaded with hops, fruity smoothness, and robust tartness | 8.2% | \$9
TWO ROADS LIL HEAVEN — A crushable session IPA made with exotic hops | 4.8% | \$8/15/29
SPACECAT SUMMER KÖLSCH — This golden brew boasts a balanced hop profile, light body, and a smooth finish. Perfect for savoring on warm summer days | 5.5% \$9/17/33
BACK EAST PORTER — full-bodied chestnut brown porter with notes of chocolate and caramel. This hearty beer offers a thick light brown head and is hopped just enough to offset the sweet maltiness and roasty undertone. | 6.0% | \$9/17/33
KENT FALLS BUDDY SPRINKLES SAVES THE DAY — Named after the Camps Road farm cat, this IPA is brewed with flaked oats and wheat with regular and dry hops | 6.5% | \$9/17/33
KENT FALLS MAYBE BOTH — Cold conditioned like a lager, hopped like an IPA. | 5.5% | \$9/17/33
TRIBUS TANK SPACE — We all gotta fill up that Tank Space, so we decided to bring you a blend of Southern Hemisphere and Northern Hemisphere hops. Citra, Riwaka and Mosaic make up the hop bill and bring together flavors of grapefruit, kumquat, mango and resin. It's the perfect balance over a smooth mouthfeel provided by wheat and oats. | 7% | \$9/17/33
OEC EMERALD DRAGON WEIZEN — Light asian spice wonderful| 5.5% | \$9/17/33

ATHLETIC BREWING RUN WILD N/A IPA — Non Alcoholic IPA brewed with a blend of five Northwest hops, approachable bitterness balancing the specialty malt body. | 0.4% | \$8/15/29
HALF FULL BRIGHT ALE — This Blonde/Pale Ale hybrid has a light body, low bitterness, citrusy grapefruit and pale malt notes, and rounds out with a crisp clean finish. | 5.2% | \$8/15/29
EAST ROCK KEY LIME KICKER — A citrus forward lager made with a hint of fresh key limes perfect for the summer months! | 4.2% | \$9/17/33
NEW ENGLAND DOUBLE FUZZY BABY DUCKS — Single Hop IPA with flavors of mango, papaya, and citrus with a biscuity malt finish | 8.2% | \$9
COUNTER WEIGHT DAYBLOOM — Daybloom is our Belgian-inspired witbier. Notes of citrus and spice harmoniously mingle in this dry and refreshing wheat beer | 5% | \$9/17/33
TRIBUS LOOT IPA — Packed with bold Citra and Columbus hops, this brew is as smooth as Biggie's rhymes and as juicy as a fat stack of bills. Bursting with notes of citrus, pine, and a hint of that classic dank attitude, Loot is here to get your taste buds paid in full. Crack one, turn up Gimmie The Loot, and sip like a legend. | 6.0% | \$9/17/33
NOD HILL MAGIC MAILBOX — A tart and refreshing wheat beer with a spicy, dry finish. Brewed with hibiscus, coriander, orange peel, and hops, with a deep pink hue. | 4% | \$9/17/33
NOD HILL SOUND CHASER — American pale ale brewed with tons of flaked oats and dry-hopped for a classic flavor. | 5.5% | \$9/17/33
COLORADO
NITRO LEFT HAND MILK STOUT — Creamy stout with roasted malt flavor | 6% | \$8/15/29
PENNSYLVANIA
TRÖEGS NIMBLE GIANT — “Without sway, there can be no balance.” Our Double IPA gracefully boasts grapefruit rind, pineapple and honeysuckle notes with a hint of earthy forest floor. Behold the wonder! | 9% | \$9
VERMONT
FIDDLEHEAD IPA — A hazy, well-balanced American IPA with mellow bitterness and a dry, refreshing finish | 6.2% | \$7/13/25

MISSOURI
BOULEVARD TANK 7 —A traditional Belgian-style farmhouse ale, brewed in their #7 fermenter. Beginning with fruity aromatics, notes of grapefruit, with a peppery, dry finish. | 8.5% | \$9/17/33
TEXAS
AUSTIN EASTCIDER — A crisp, smooth, dry craft cider made with European bittersweet apples and American dessert apples. | 5% | \$8/15/29
MAINE
MAINE LUNCH — American IPA with Intense Hop Flavors and Aromas of tropical and citrus fruit and a dry finish | 7.0% | \$9/17/33
PEAK ORGANIC PILSNER — Crisp, light, crushable | 4.7% | \$7/13/25
ALLAGASH WHITE — Belgian-Style witbier with refreshing balance of citrus and spice | 5.2% | 9/17/33
BERKSHIRE CABIN FEVER —Well-balanced, medium-bodied Winter Ale. Rich malts with a fruity hop finish. | 6.3% | \$9/17/33
RHODE ISLAND
WHALERS RISE APA— A bright citrus aroma leads to a pleasantly smooth body with a subtle hop spice that lingers in the background | 5.5% | \$8/15/29
CALIFORNIA
STONE DELICIOUS IPA — Citrusy IPA with lemon candy-like flavor and balanced hops | 7.7% | \$9/17/33
MASSACHUSETTS
DOWNEAST BLACKBERRY — Unfiltered apple cider infused with fresh blackberries. Before computers, apples and blackberries were fruits. Only fruits. It's better that way. | 5.0% | \$9/17/33
DOWNEAST DRIER SIDE — Drier side, not blander side. Bright and refreshing with a light body and crisp finish. | 5.3% | \$9/17/33

SCAN HERE TO VIEW OUR MOST UP-TO-DATE BEER MENU



FEATURED FLIGHTS

Complete list available on the spirits menu.

BEER

WELCOME TO CONNECTICUT — 16

Half Full Bright Ale
Spacecat Summer Kölsch
OEC Emerald Dragon Weizen
Kent Falls Buddy Sprinkles Saves The Day

SINGLE MALT

MICHTER'S DISTILLERY FLIGHT — 38

Michter's Bourbon Small Batch,
Michter's Straight Rye Single Barrel,
Michter's Bourbon Single Barrel 10 Yrs Old,
Michter's Rye Barrel Strength Limited Release

WINE

BUBBLES

SPARKLING ROSE 12 | 42
Unshackled,
California '18

WHITE

CHARDONNAY 12 | 42
Böen, Tri-Appellation, California '22
SAUVIGNON BLANC 13 | 46
Raeburn, North Coast of California '22
PINOT GRIS 13 | 46
Duck Pond, Willamette Valley, Oregon '23

ROSÉ

ROSE 13 | 46
Acrobat Rose Oregon '22

RED

PINOT NOIR 14 | 49
Borealis, Oregon '20
CABERNET SAUVIGNON 13 | 46
Educated Guess, Lake County, California '21

ROOT BEER

POP & FLOATS

ABITA ROOT BEER ON TAP 5
Spring Water, Herbs, Vanilla, Louisiana Cane Sugar, Caffeine-Free **Make it a Float! +3**

MEXICAN COCA - COLA OR SPRITE 5
Sweetened With Cane Sugar **Make it a Float! +3**

DIET COCA-COLA 4

FRESH SQUEEZED LEMONADE 5
Sweetened With Organic Cane Sugar **Make it Strawberry or Tropical Passion! +2**

PICKLE LEMONADE 7
Candy Cuke Pickle Brine

ORANGE JUICE *Small 4 | Large 7*

HALF TEA/HALF LEMONADE 5

SWEET TEA 5
Sweetened With Honey **Make it Strawberry or Tropical Passion! +2**

HOSMER MOUNTAIN CREAM SODA 5
Spring Water, Brown Sugar, Cane Sugar **Make it a Float! +3**

100 N. WATER ST.
SONO

COOKING HOURS

MON-THURS
11AM-10PM

FRI
11AM-11PM

SAT
10AM-11PM

SUN
10AM-10PM

BEER
BISCUITS
PICKLES

JACOB'S PICKLES
SOUTH NORWALK