

DINNER

JACOB'S PICKLES

DINNER



PICKLE SELECTIONS

4 TYPES FOR 12, 8 TYPES FOR 15

- | | |
|-----------------------|-----------------------|
| Candy Cukes | Candy Red Beets |
| Hot Sour Cukes | Sweet & Spicy Carrots |
| Big Dill Kosher Cukes | Dilly Green Beans |
| Horseradish Cukes | Thyme Jalapenos |

PICKLED EGGS 7

Farm Fresh Eggs, Spicy Jalapeno Brine

STARTERS

COLD

WHITE BEAN HUMMUS 13
Corn Chips, Pickled Crudités, Sesame, EVOO

HALF DOZEN SHRIMP COCKTAIL 15
Bayou Cocktail Sauce, Remoulade

DEVEILED EGGS 14
Smoked Paprika, Pickle Chips

HOT

HOME BAKED

BISCUITS & FIXINS 12
Salted Butter, Maple Butter, Strawberry Butter,
Sun-dried Tomato Butter, Clover Honey
TRY OUR BACON CHEDDAR BISCUIT +1

JALAPEÑO CHEDDAR SKILLET CORNBREAD 13
Dollop of Butter

BISCUITS AND GRAVY 12
Mushroom Gravy, Sausage Gravy or Both

FRIED PICKLES 12
Spicy Red Mayo

BONELESS CHICKEN BITES 13
Choice of **Plain** / **Buffalo** / **Classic BBQ** / **Hot Honey**.
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

MATZO BALL SOUP 13
Natural Young Chicken, Carrots, Celery, Onions

HOG IN A BLANKET 15
Everything Seasoned Puff Pastry, Spicy Mustard,
Hot Sour Pickles

BACON STEAK 15
Thick Cut Bacon, Maple Syrup, Cilantro,
Mustard Seeds

STREET CORN 12
Spicy Aioli, Fresh Lime, Cotija Cheese

NOT YO' NANAS MEATBALLS 15
Homemade Marinara, Mozzarella, Biscuit Croutons

JALAPENO POPPERS **NEW!** 15
Pickled Thyme Jalapenos, Chicken, Spicy Mayo,
Jacob's Cheese Blend, Crispy Bacon Bits

MARKET VEGETABLE

12

GRILLED ASPARAGUS

COLLARD GREENS & BLACK EYED PEAS
With Braised Pork Shoulder

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

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

BUTCHER BLOCK

6 HOUR BRAISED SHORT RIB
Whipped Potatoes,
Roasted Seasonal Vegetables,
Red Wine Reduction 28

**BRANDT FAMILY FARMS
HAND CUT RIBEYE**
Herb Butter, WaffleFries 33

BABY BACK RIBS
Potato Salad, Pickle Slaw,
BBQ Sauce 26

SOUTHWEST MEAT PLATTER
Baby Back Ribs, BBQ Pulled Pork, Kielbasa Sausage,
Nashville Hot Chicken and Pickles, Pickle Slaw,
Thyme, Jalapeño, Corn, Buttermilk Biscuit 28

STEAK SANDWICH
Pan Seared Ribeye, Caramelized Onions,
Spinach, Blue Cheese 33

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

SWEET AND SMOKEY MEATLOAF 23
Sweet and Smoky Meatloaf,
Whipped Potatoes, Frizzled Onions,
Pickle Slaw, Buttermilk Biscuit
Smothered in Maple Butter

**8 hr BRAISED PULLED
PORK SANDWICH** 22
Topped With Pickle Slaw,
Hot Sour Pickles, Waffle Fries

FRIED JUMBO SHRIMP DINNER
Jumbo Shrimp, Waffle Fries,
Pickle Slaw, Tartar Sauce 28

SOUTHERN FRIED SEAFOOD PLATTER
Fried Catfish, Jumbo Shrimp,
Waffle Fries, Pickle Slaw, Tartar Sauce 29

FROM THE SEA

SOUTHERN FRIED CATFISH 23
Waffle Fries, Pickle Slaw, Tartar Sauce

CEDAR ROASTED SALMON 25
Fingerling Potatoes, Asparagus,
Leeks, Lemon Beurre Fondue

SHRIMP & BACON GRITS 26
Gulf Shrimp, Nitrate Free Bacon,
Organic Cheese Grits

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

PASTA

SOUTHERN SPAGHETTI 23
Beef, Sausage, Peppers, Onions, Ham, Pecorino

BLACKENED SHRIMP & PENNE VODKA 26
Jumbo Shrimp, Vodka Sauce

TABLE SIDES

HOUSE SALAD 10

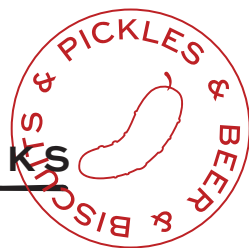
PICKLE SLAW 7

**MASHED POTATOES &
MUSHROOM GRAVY** 8

ORGANIC CHEESE GRITS 7

POTATO SALAD 8

WAFFLE FRIES 7



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	
PEACH PERFECT	16
Sagamore Rye, Peach, Lavender, Peychauds Bitters, Absinthe Rinse	

SPICY BRINE MARGARITA	14
House Infused Jalapeno Espolon Tequila, Spicy Pickle Brine	
BLOODY B.L.T	15
<i>ALB Vodka, Sterling Bacon, Jalapeno Pickled Egg</i>	
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	

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

100 N. WATER ST.
SONO

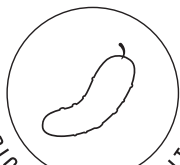
COOKING HOURS

MON-THURS
11AM-10PM

FRI
11AM-11PM

SAT
10AM-11PM

SUN
10AM-10PM



BEER
&
BISCUITS
&
PICKLES
JACOB'S PICKLES
SOUTH NORWALK

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*

ZINFANDEL 13 | 46
Klinker Brick, *Lodi, California '20*

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**