

COCKTAILS

SEASONAL SIPS

MY BOTANICAL CRUSH 16
Neversink Gin, Campari, Sweet Vermouth, Orange

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

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 14

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, Nitrate Free 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

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

JACOB'S PICKLES

BEER

Glass | 32 oz | 64 oz

NEW YORK

JACOB'S PICKLES BISCUIT BEER™ — Crispy, Bready, Lager with a buttery finish | 5.0% | \$7
WATERMELON SESSION IPA — This highly refreshing brew combines delicious watermelon flavors with a crisp Session Ale that is perfect for sipping under the summer sun. | 4.9% | \$9/17/33

CONNECTICUT

TWO ROADS LIL HEAVEN — A crushable session IPA made with exotic hops | 4.8% | \$8/15/29

ALVARIUM SUCKER PUNCH'D FRUITED SOUR ALE — You better strap your gloves on before stepping into the ring because this strawberry lemon slugger will throw a left to the jaw and knock your block off. With tasting notes of fresh strawberry lemonade be prepared to get sucker punch'd. | 4.8% | \$8/15/29

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

BAD SONS LUPEFIELD DIPA — An imperial IPA loaded with hops, fruity smoothness, and robust tartness | 8.2% | \$10

EAST ROCK WEISSE BIER — This Hefeweizen is hazy, with a slight "white" or pale hue, consistent with traditional European wheat beers. The flavor leads with strong notes of banana and clove, followed by hints of bubblegum or citrus. | 5.4% | \$9/17/33

HALF FULL BRIGHT ALE — A blonde ale with a light body, notes of citrus and grapefruit, and a crisp, clean finish | 5.2% | \$9/17/33

SPACECAT THE BEES KNEES — This beer pours a beautiful golden yellow & features bready notes up front, followed by pleasant sweetness of honey malt & a touch of the real thing - honey. Rounded out by Hallertau Blanc & Palisade hops, this is an excellent springtime sipper | 5.3% \$9/17/33

KENT FALLS FULL POUR — Full Pour Pils is an Italian Style Pilsner made exclusively for our Northford taproom that combines our love for Northeastern grain and plentiful amounts of Saphire hops for a bright, crispy lager with plenty of hop aromatics. | 5.0% | \$9/17/33

OEC SPRINGTIME LAGER — Pours deep gold in color with a nice white head. Aromas of biscuit are balanced by citrus & floral notes from the hops | 6.0% | \$9/17/33

SPACECAT SUMMER ALE — 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

VERMONT

FIDDLEHEAD IPA — A hazy, well-balanced American IPA with mellow bitterness and a dry, refreshing finish | 6.2% | \$7/13/25

BURLINGTON LITTLE WIZARD — Hazy IPA featuring a vibrant, radiant straw-yellow appearance and a robust, dry-hopped profile. It delivers a flavor combination of ripe pineapple, juicy nectarines, orange zest, and piney freshness, crafted with Simcoe, Idaho 7, and Chinook hops. | 6.0% | \$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

PENNSYLVANIA

VICTORY PRIMA PILS — A crisp yet distinct pilsner brewed with German hops that bring vivid notes of floral and spice with citrus and lemon. This is truly brilliant, bringing nuanced complexity together with smooth, easy drinking | 5.3% | \$9/17/33

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

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

CALIFORNIA

STONE DELICIOUS IPA — Citrusy IPA with lemon candy-like flavor and balanced hops | 7.7% | \$9/17/33

RHODE ISLAND

WHALERS MUSE — An ever-evolving freestyle IPA, always refreshed & inspired by our brewers' latest selection of ingredients. Version 13 provides a shockingly smooth and crisp finish | 7.0% | \$9

WHALERS RISE — A bright citrus aroma leads to a pleasantly smooth body with a subtle hop spice that lingers in the background. | 5.5% | \$9/17/33

MASSACHUSETTS

DOWNEAST PEACH MANGO CIDER — Light, sweet, and tropical. Mango, Pear, and Peach come together for a delicious summer sipper. | 5.0% | \$9/17/33

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 | bottle

SPARKLING

SPARKLING ROSE - Unshackled, California 12 | 42

WHITES

CHARDONNAY - Went, Riva Ranch, California 12 | 42

SAUVIGNON BLANC - Raeburn, North Coast of California 13 | 46

PINOT GRIS - Duck Pond, Willamette Valley, Oregon 13 | 46

ROSE

Acrobat Rose, Oregon 13 | 46

RED

PINOT NOIR - Borealis, Oregon 14 | 49

CABERNET SAUVIGNON - Educated Guess, Lake County, California 13 | 46

"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

WELCOME TO CT BEER FLIGHT 16

TWO ROADS LIL HEAVEN

HALF FULL BRIGHT ALE

ALVARIUM SUCKER PUNCH'D

SPACECAT SEASONAL

ADD BACON TO ANY BEER +1

STAFF FAVORITE WHISKEY 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

ROTATING CRAFT BEER

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



BEER



BISCUITS



PICKLES



DINNER

STARTERS

- WHITE BEAN HUMMUS **VGN, GF** 13
Corn Chips, Pickled Crudités, Sesame, EVOO
- DEVEILED EGGS **V, GF** 14
Smoked Paprika, Pickle Chips
- FRIED PICKLES 13
Spicy Red Mayo
- BISCUITS N' FIXINS **V** 13
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter
- BISCUITS & GRAVY 13
Mushroom **V**, Sausage, Or Both
- JUMBO EVERYTHING SEASONED PRETZEL & DIPS **V** 16
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard
- SPINACH ARTICHOKE DIP **V** 17
Warm Tortilla Chips
- MATZO BALL SOUP 13
Natural Young Chicken, Carrots, Celery, Onions
- CHICKEN BACON RANCH WAFFLE FRIES 19
Buttermilk Fried Chicken, Bacon, Ranch, Cheddar, Mozzarella, Chives
- STREET CORN **V, GF** 13
Spicy Aioli, Fresh Lime, Cotija Cheese
- BONELESS CHICKEN BITES 13
Choice of Plain / Buffalo / Classic BBQ / Hot Honey
Hot Sour Pickle Chips, Homemade Dilly Ranch, Pickled Carrots
- BACON STEAK **GF** 16
Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds
- CRISPY RHODE ISLAND CALAMARI 19
Pickle Chips, Marinara
- HOG IN A BLANKET 15
Everything Seasoned Puff Pastry, Spicy Mustard, Hot Sour Pickles

INVITE YOUR FRIENDS

SIDES

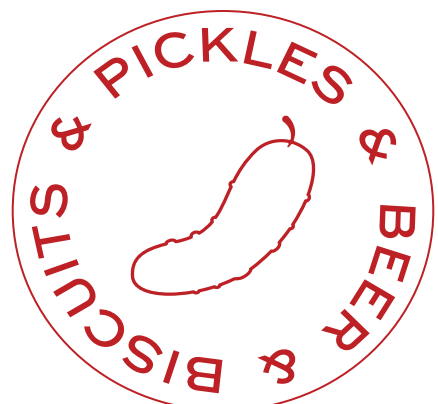
MARKET VEGETABLES

DELICIOUS WITH ANY DISH

- GRILLED ASPARAGUS **V, GF** 12
- COLLARD GREENS & BLACK EYED PEAS 12
With Braised Pork Shoulder

TABLE SIDES

- ORGANIC CHEESE GRITS **V, GF** 7
- PICKLE SLAW **V, GF** 7
- WAFFLE FRIES **VGN** 8
- POTATO SALAD **VGN** 8
- LARGE HOUSE SALAD **VGN** 10
- MASHED POTATOES & BROWN GRAVY **V** 8



PRIVATE EVENTS

Book Private Events & Group Dining

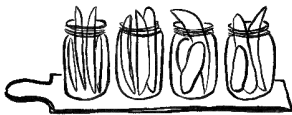


JACOB'S PICKLES

PICKLES

4 TYPES FOR 13, 8 TYPES FOR 16
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 — 7

SOUTHERN FRIED CHICKEN & BISCUITS

SERVED WITH GRAIN MILLER ORGANIC CHEESE GRITS

- ★ HONEY CHICKEN & PICKLES Buttermilk Fried Chicken, Hot Sours, Clover Honey 22
- HOT CHICKEN BISCUIT Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles 21
- BBQ SMOTHERED PEPPER JACK CHICKEN Buttermilk Fried Chicken, House Made Creamy BBQ, Vermont Pepper Jack 21
- MUSHROOM GRAVY SMOTHERED CHICKEN Buttermilk Fried Chicken, Fresh Mushroom Gravy, Aged Vermont Cheddar 21
- SAUSAGE GRAVY SMOTHERED CHICKEN Buttermilk Fried Chicken, Southern Sausage Gravy 21
- CHICKEN BACON EGG & CHEESE Buttermilk Fried Chicken, Nitrate Free Bacon, Scrambled Egg, Picnic Sauce 22
SUB WAFFLE FRIES +4

DOUBLE SMASH BURGERS

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

- ★ ORIGINAL SMASH BURGER 21
American Cheese, Crispy Onions, Hot Sour Pickles, Picnic Sauce
- BBQ BACON SMASH BURGER Nitrate Free Bacon, American Cheese, Hot Sour Pickles, Crispy Onions, Creamy BBQ Sauce 22

JACOB'S PICKLES FAMOUS MAC & CHEESE

- CLASSIC MAC & CHEESE **V** 19
- BUFFALO CHICKEN MAC & CHEESE Blue Cheese Drizzle 21

CHICKEN AND TOAST

THICK HOME-BAKED CHALLAH

- HOT HONEY CHICKEN & TOAST Spicy Buttermilk Fried Chicken, Clover Honey 21
- MAPLE CHICKEN & TOAST Buttermilk Fried Chicken, Maple Butter, Syrup 21

SALADS

- BUTTERMILK FRIED CHICKEN CAESAR 22
Romaine, Parmesan Cheese, Biscuit Croutons
- CHICKEN CAESAR *WRAP* Buttermilk Fried Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Croutons, Waffle Fries 24
- GRILLED SALMON SALAD **GF** 24
Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette
- BUTTERMILK FRIED CHICKEN COUNTRY WEDGE 22
Iceberg, Blue Cheese, Dilly Ranch, Grape Tomatoes, Nitrate Free Bacon
- WATERMELON STRAWBERRY SALAD **V, GF** 21
Mixed Greens, Fresh Watermelon, Strawberries, Blue Cheese Crumbles, Toasted Almonds, Strawberry Vinaigrette
- SOUTHWEST SALAD 22
Buttermilk Fried Chicken, Corn, Romaine Lettuce, Bacon, Cheddar Cheese, Red Onions, Chipotle Aioli, Crushed Corn Chips
SUB SHRIMP +5



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

DINNER

FROM THE BUTCHER SLOW COOKED

- 6 HOUR BRAISED SHORT RIB 28
Whipped Potatoes, Roasted Seasonal Vegetables, Ride Wine Reduction
- 8 HR PULLED PORK SANDWICH 23
Topped with Pickle Slaw, Hot Sour Pickles, Waffle Fries
- BBQ BABY BACK RIBS **GF** 28
Potato Salad, Pickle Slaw
- ★ SOUTHWEST MEAT PLATTER 29
Baby Back Ribs, BBQ Pulled Pork, Kielbasa Sausage, Nashville Hot Chicken and Pickles, Pickle Slaw, Thyme Jalapeno, Corn, Buttermilk Biscuit

FIRE GRILLED

- STEAK SANDWICH 33
Pan Seared Ribeye, Caramelized Onions, Spinach, Blue Cheese, Aioli
- STEAK TIPS 33
Waffle Fries, Crispy Onions, Choice of House Steak Rub, Peppercorn Sauce, or Teriyaki
- HAND CUT RIBEYE 38
Herb Butter, Waffle Fries
SUB WHIPPED POTATOES +2
SUB HOUSE SALAD +2

FROM THE FISH MARKET

- SOUTHERN FRIED BRANZINO 24
Waffle Fries, Pickle Saw, Tartar Sauce
- CAJUN SHRIMP TACOS **GF** 25
Corn Tortillas, Pickle Slaw, Chipotle Aioli, Pickled Jalapeno
- SHRIMP & BACON GRITS 26
Nitrate Free Bacon, Organic Cheese Grits
- CEDAR ROASTED SALMON 25
Whipped Potatoes, Asparagus, Lemon Beurre Blanc
- FRIED JUMBO SHRIMP DINNER 25
Jumbo Shrimp, Waffle Fries, Pickle Slaw, Tartar Sauce
- SOUTHERN FRIED SEAFOOD PLATTER 29
Fried Branzino, Jumbo Shrimp, Calamari, Waffle Fries, Pickle Slaw, Tartar Sauce

SOMETHING SWEET

- HALF-BAKED CHOCOLATE CHIP SKILLET COOKIE 14
Vanilla Ice Cream, Chocolate Drizzle
- JACOB'S PICKLES ICEBOX PIE 16
Oreo | Strawberry Nilla Wafer
- BISCUIT BREAD PUDDING 13
With Vanilla Ice Cream
- SEASONAL BISCUIT BREAD PUDDING 14
With Vanilla Ice Cream
- FRIED OREOS 9
Homemade Cream



- KEY
- ★ — HOUSE FAVORITE
- V — VEGETARIAN
- VGN — VEGAN
- GF — GLUTEN FREE

MENU AS OF 05/01/26

DINNER MENU

100 N. WATER ST, SONO

- Monday - Thursday: 11 am - 10 pm
- Friday: 11 am - 11 pm
- Saturday: 10 am - 11 pm
- Sunday: 10 am - 10 pm

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.