JACOB'S PICKLES

LARGE PARTIES AND PRIVATE EVENTS

JACOB'S PICKLES™

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™

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.

BISCUITS & PICKLES & BEER

BRUNCH

JACOB'S PICKLES™

BRUNCH

BRUNCH PACKAGE A

$40 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

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

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

SPINACH AND ARTICHOKE DIP
Corn Tortilla Chips

DEVILED EGGS
Smoked Paprika, Pickle Chips

CHICKEN BACON RANCH WAFFLE FRIES
Buttermilk Fried Chicken, Bacon, Ranch, Cheddar, Mozzarella, Chives

BISCUITS & FIXINS
Salted Butter, Maple Butter, Strawberry Butter, Sun-dried Tomato Butter, Clover Honey

JUMBO EVERYTHING SEASONED PRETZEL
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard

BISCUITS AND GRAVY
Mushroom Gravy, Sausage Gravy or Both

STREET CORN
Spicy Aioli, Fresh Lime, Cotija Cheese

CRISPY RHODE ISLAND CALAMARI
Pickle Chips, Marinara

FRIED PICKLES
Spicy Red Mayo

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

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

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

ENTREES

PICK 5, SERVED INDIVIDUALLY:

CHICKEN BISCUIT SANDWICHES

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

EGG & CHEESE BISCUIT SANDWICH
Two Fried Eggs, 2 Year Aged Vermont Cheddar

BISCUITS GRAVY & EGGS
Choice of Sausage or Mushroom Gravy, Two Fried Eggs

BACON EGG & CHEESE BISCUIT SANDWICH
Two Fried Eggs, 2 Year Aged Vermont Cheddar, Sterling Bacon

HAM EGG & CHEESE BISCUIT SANDWICH
Two Fried Eggs, 2 Year Aged Vermont Cheddar, Natural Cured Ham

SAUSAGE EGG & CHEESE BISCUIT SANDWICH
Two Fried Eggs, 2 Year Aged Vermont Cheddar, House-Made Sausage

SIDE

PICK 1, SERVED FAMILY STYLE:

CLASSIC MAC & CHEESE

JACOB'S PICKLES FAMOUS
MAC & CHEESE

BUFFALO CHICKEN MAC & CHEESE +5
Blue Cheese Drizzle

BRUNCH

JACOB'S PICKLES

BRUNCH

BRUNCH PACKAGE B

$50 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
Corn Chips, Pickled Crudités, Sesame, EVOO

SPINACH AND ARTICHOKE DIP
Corn Tortilla Chips

DEVILED EGGS
Smoked Paprika, Pickle Chips

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

JUMBO EVERYTHING SEASONED PRETZEL
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard

BISCUITS AND GRAVY
Mushroom Gravy, Sausage Gravy or Both

FRIED PICKLES
Spicy Red Mayo

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

HOG IN A BLANKET
Everything Seasoned Puff Pastry, Spicy Mustard, Hot So ur Pickles

CHICKEN BACON RANCH WAFFLE FRIES
Buttermilk Fried Chicken, Bacon, Ranch, Cheddar, Mozzarella, Chives

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

STREET CORN
Spicy Aioli, Fresh Lime, Cotija Cheese

CRISPY RHODE ISLAND CALAMARI
Pickle Chips, Marinara

TABLE SIDES

SERVED FAMILY STYLE:

PICK 2

ORGANIC CHEESE GRITS

PICKLE SLAW

FRESH CUT FRUIT

WAFFLE FRIES

HOME FRIES

GRILLED ASPARAGUS

COLLARD GREENS & BLACK EYED PEAS
With Braised Pork Shoulder

JACOB'S PICKLES FAMOUS
MAC & CHEESE

CLASSIC MAC & CHEESE

BUFFALO CHICKEN MAC & CHEESE
Blue Cheese Drizzle

ENTRÉES

SELECT 5 FOR YOUR GUESTS TO CHOOSE FROM:

PICK 5

BISCUIT SANDWICHES

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

COOP & BAKERY

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

WESTERN-CHEESE OMELETTE
Black Forrest Ham, Green Peppers, Spanish Onions, Aged Vermont Cheddar, Home Fries

VEGGIE CHEESE OMELETTE
Mushrooms, Spinach, Tomatoes, 2 Year Aged Vermont Cheddar, Home Fries

CHOCOLATE CHIP BANANA FRENCH TOAST
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 Served with 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
Choice of Sausage or Mushroom Gravy, Two Fried Eggs

HOME COOKING

SOUTHERN FRIED BRANZINO
Hand Cut Fries, Pickle Slaw, Tartar Sauce

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

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

STEAK AND EGGS
Pan-Seared Ribeye, Over Easy Eggs, Waffle Fries

CAJUN SHRIMP TACOS
Corn Tortillas, Pickle Slaw, Chipotle Aioli, Pickled Jalapeno

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

SMASH BURGERS

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

SALADS

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

BUTTERMILK FRIED CHICKEN CAESAR
Romaine, Parmesan Cheese, Cheesy Biscuit Croutons

SOUTHWEST SALAD
Buttermilk Fried Chicken, Corn, Romaine Lettuce, Bacon, Cheddar Cheese, Red Onions, Chipotle Aioli, Crushed Corn Chips

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

DESSERT

FRIED OREOS

BRUNCH

JACOB'S PICKLES

BRUNCH

BRUNCH BUFFET

$45 PER GUEST

Buffet packages available for full buyouts, and events in the private dining room. Select three starters, four 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!

STARTERS

PICK 3

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

JUMBO EVERYTHING SEASONED PRETZEL
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard

DEVILED EGGS
Smoked Paprika, Pickle Chips

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

SPINACH AND ARTICHOKE DIP
Corn Tortilla Chips

BISCUITS AND GRAVY
Mushroom Gravy, Sausage Gravy or Both

FRIED PICKLES
Spicy Red Mayo

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

HOG IN A BLANKET
Everything Seasoned Puff Pastry, Spicy Mustard, Hot So ur Pickles

CHICKEN BACON RANCH WAFFLE FRIES
Buttermilk Fried Chicken, Bacon, Ranch, Cheddar, Mozzarella, Chives

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

STREET CORN
Spicy Aioli, Fresh Lime, Cotija Cheese

CRISPY RHODE ISLAND CALAMARI
Pickle Chips, Marinara

TABLE SIDES

SERVED FAMILY STYLE:

PICK 2

ORGANIC CHEESE GRITS

PICKLE SLAW

FRESH CUT FRUIT

WAFFLE FRIES

HOME FRIES

GRILLED ASPARAGUS

COLLARD GREENS & BLACK EYED PEAS
With Braised Pork Shoulder

JACOB'S PICKLES FAMOUS
MAC & CHEESE

CLASSIC MAC & CHEESE

BUFFALO CHICKEN MAC & CHEESE
Blue Cheese Drizzle

ENTRÉES

PICK 4

CHICKEN 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

MUSHROOM GRAVY SMOTHERED CHICKEN
Buttermilk Fried Chicken, Aged Vermont Cheddar

COOP & BAKERY

SCRAMBLED EGGS AND BREAKFAST MEAT PLATTER
Scrambled Eggs, Sterling Bacon, Breakfast Sausage, Black Forest Ham

BISCUITS GRAVY & EGGS
Scrambled Eggs, Buttermilk Biscuits, Mushroom and Sausage Gravies

CHOCOLATE CHIP BANANA FRENCH TOAST
Challah French Toast, Caramelized Bananas, Powered Sugar

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

HOME COOKING

SOUTHERN FRIED BRANZINO
Hand Cut Fries, Pickle Slaw, Tartar Sauce

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

8 hr BRAISED PULLED PORK SLIDERS
Topped With Pickle Slaw, Hot Sour Pickles, Waffle Fries

STEAK AND EGGS
Pan-Seared Ribeye, Scrambled Eggs, Waffle Fries

CAJUN SHRIMP TACOS
Corn Tortillas, Pickle Slaw, Chipotle Aioli, Pickled Jalapeno

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

SMASH BURGERS 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

SALADS

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

BUTTERMILK FRIED CHICKEN CAESAR
Romaine, Parmesan Cheese, Cheesy Biscuit Croutons

SOUTHWEST SALAD
Buttermilk Fried Chicken, Corn, Romaine Lettuce, Bacon, Cheddar Cheese, Red Onions, Chipotle Aioli, Crushed Corn Chips

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

DESSERT

SERVED FAMILY STYLE:

PICK 1

FRIED OREOS
Homemade Whipped Cream

CHOCOLATE CHIP HALF-BAKED COOKIE SKILLET
Vanilla Ice Cream

ICEBOX PIE
Oreo or Seasonal

DINNER

JACOB'S PICKLES

DINNER

DINNER PACKAGE A

$45 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,
PICK AN ADDITIONAL 2 SERVED FAMILY STYLE:

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

SPINACH AND ARTICHOKE DIP
Corn Tortilla Chips

DEVILED EGGS
Smoked Paprika, Pickle Chips

CHICKEN BACON RANCH WAFFLE FRIES
Buttermilk Fried Chicken, Bacon, Ranch, Cheddar, Mozzarella, Chives

BISCUITS & FIXINS
Salted Butter, Maple Butter, Strawberry Butter, Sun-dried Tomato Butter, Clover Honey

JUMBO EVERYTHING SEASONED PRETZEL
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard

BISCUITS AND GRAVY
Mushroom Gravy, Sausage Gravy or Both

STREET CORN
Spicy Aioli, Fresh Lime, Cotija Cheese

CRISPY RHODE ISLAND CALAMARI
Pickle Chips, Marinara

FRIED PICKLES
Spicy Red Mayo

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

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

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

ENTREES

PICK 5, SERVED INDIVIDUALLY:

CHICKEN BISCUIT SANDWICHES

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

SIDE

PICK 1, SERVED FAMILY STYLE:

CLASSIC MAC & CHEESE

JACOB'S PICKLES FAMOUS
MAC & CHEESE

BUFFALO CHICKEN MAC & CHEESE +5
Blue Cheese Drizzle

DESSERT

FRIED OREOS

DINNER

JACOB'S PICKLES

DINNER

DINNER PACKAGE B

$55 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!

STARTERS

SERVED FAMILY STYLE: PICK 3

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

JUMBO EVERYTHING SEASONED PRETZEL
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard

DEVILED EGGS

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

SPINACH AND ARTICHOKE DIP
Corn Tortilla Chips

BISCUITS AND GRAVY
Mushroom Gravy, Sausage Gravy or Both

FRIED PICKLES
Spicy Red Mayo

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

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

CHICKEN BACON RANCH WAFFLE FRIES
Buttermilk Fried Chicken, Bacon, Ranch, Cheddar, Mozzarella, Chives

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

STREET CORN
Spicy Aioli, Fresh Lime, Cotija Cheese

CRISPY RHODE ISLAND CALAMARI
Pickle Chips, Marinara

TABLE SIDES

SERVED FAMILY STYLE: PICK 2

ORGANIC CHEESE GRITS

PICKLE SLAW

MASHED POTATOES
With Mushroom Gravy

WAFFLE FRIES

GRILLED ASPARAGUS

COLLARD GREENS & BLACK EYED PEAS
With Braised Pork Shoulder

JACOB'S PICKLES FAMOUS
MAC & CHEESE
CLASSIC MAC & CHEESE

BUFFALO CHICKEN MAC & CHEESE
Blue Cheese Drizzle

ENTRÉES

SELECT 5 FOR YOUR GUESTS TO CHOOSE FROM: PICK 5

BISCUIT SANDWICHES

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

CHICKEN 'N' TOAST

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

SMASH BURGERS

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

HOME COOKING

FROM THE LAND

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

****STEAK TIPS****
Waffle Fries, Choice of House Steak Rub, Peppercorn Sauce, or Terriyaki

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

****HAND CUT RIBEYE****
Herb Butter, Waffle Fries

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

FROM THE SEA

SOUTHERN FRIED BRANZINO
Waffle Fries, Pickle Slaw, Tartar Sauce

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

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

**** CAJUN SHRIMP TACOS****
Corn Tortillas, Pickle Slaw, Chipotle Aioli, Pickled Jalapeno

** AN ADDITIONAL $5.00 PER GUEST, AS ORDERED

SALADS

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

SOUTHWEST SALAD
Buttermilk Fried Chicken, Corn, Romaine Lettuce, Bacon, Cheddar Cheese, Red Onions, Chipotle Aioli, Crushed Corn Chips

BUTTERMILK FRIED CHICKEN CAESAR
Romaine, Parmesan Cheese, Cheesy Biscuit Croutons

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

DESSERT

SERVED FAMILY STYLE: PICK 1

FRIED OREOS
Homemade Whipped Cream

CHOCOLATE CHIP HALF-BAKED COOKIE SKILLET
Vanilla Ice Cream

ICEBOX PIE
Oreo

ICEBOX PIE
Seasonal

DINNER

JACOB'S PICKLES

DINNER

DINNER BUFFET

$50 PER GUEST

Buffet packages available for full buyouts, and events in the private dining room.
Select three starters, four 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!

STARTERS

SERVED FAMILY STYLE: PICK 3

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

JUMBO EVERYTHING SEASONED PRETZEL
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard

DEVILED EGGS

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

SPINACH AND ARTICHOKE DIP
Corn Tortilla Chips

BISCUITS AND GRAVY
Mushroom Gravy, Sausage Gravy or Both

FRIED PICKLES
Spicy Red Mayo

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

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

CHICKEN BACON RANCH WAFFLE FRIES
Buttermilk Fried Chicken, Bacon, Ranch, Cheddar, Mozzarella, Chives

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

STREET CORN
Spicy Aioli, Fresh Lime, Cotija Cheese

CRISPY RHODE ISLAND CALAMARI
Pickle Chips, Marinara

TABLE SIDES

SERVED FAMILY STYLE: PICK 2

ORGANIC CHEESE GRITS

PICKLE SLAW

MASHED POTATOES
With Mushroom Gravy

WAFFLE FRIES

GRILLED ASPARAGUS

COLLARD GREENS & BLACK EYED PEAS
With Braised Pork Shoulder

JACOB'S PICKLES FAMOUS
MAC & CHEESE

CLASSIC MAC & CHEESE

BUFFALO CHICKEN MAC & CHEESE
Blue Cheese Drizzle

ENTRÉES

SELECT 5 FOR YOUR GUESTS TO CHOOSE FROM: PICK 4

CHICKEN 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

MUSHROOM GRAVY SMOTHERED CHICKEN
Buttermilk Fried Chicken, Aged Vermont Cheddar

CHICKEN 'N' TOAST

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

SMASH BURGERS 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

HOME COOKING

FROM THE LAND

8 hr BRAISED PULLED PORK SLIDERS
Topped With Pickle Slaw, Hot Sour Pickles, Waffle Fries

****STEAK TIPS****
Waffle Fries, Choice of House Steak Rub, Peppercorn Sauce, or Terriyaki

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

****HAND CUT RIBEYE****
Herb Butter, Waffle Fries

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

FROM THE SEA

SOUTHERN FRIED BRANZINO
Waffle Fries, Pickle Slaw, Tartar Sauce

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

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

**** CAJUN SHRIMP TACOS****
Corn Tortillas, Pickle Slaw, Chipotle Aioli, Pickled Jalapeno

** AN ADDITIONAL $5.00 PER GUEST, AS ORDERED

SALADS

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

BUTTERMILK FRIED CHICKEN CAESAR
Romaine, Parmesan Cheese, Cheesy Biscuit Croutons

SOUTHWEST SALAD
Buttermilk Fried Chicken, Corn, Romaine Lettuce, Bacon, Cheddar Cheese, Red Onions, Chipotle Aioli, Crushed Corn Chips

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

DESSERT

SERVED FAMILY STYLE: PICK 1

FRIED OREOS
Homemade Whipped Cream

CHOCOLATE CHIP HALF-BAKED COOKIE SKILLET
Vanilla Ice Cream

ICEBOX PIE
Oreo

ICEBOX PIE
Seasonal

JACOB'S PICKLES™

STARTERS & BEVERAGE PACKAGES

BEST BITES

Pick 4 for $25
or
5 for $30

Buttermilk Biscuits
w/ Butters
Deviled Eggs
8 Pickle Sampler
Fried Pickles
Hog in a Blanket
Boneless Chicken Bites
Bacon Steak Bites

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
Grapefruit Soda
Coke/Root Beer Float

BRUNCH BEVS

$45 per person

Mimosas
House Sangria
Bloody Marys
Premium Soft Beverages

CORKS & TAPS

$40 per person

House Beers
House Wines
Premium Soft Beverages

DELUXE BAR

$50 per person

Two Signature Cocktails
All Draft Beer
House Wines
House Spirits
Premium Soft Beverages

PREMIUM BAR

$80 per person

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

BRINEY HOUR PACKAGE

Available Monday through Thursday from 3pm to 8pm

$40 per guest for 2 hours

BEVERAGES *INCLUDES:*

JAM JAR
ROSEMARY VODKA LEMONADE
KENTUCKY PORCH SIPPER
SPICY BRINE MARGARITA
SELECT DRAFT BEERS
ONE WINE SELECTION
HOUSE HIGHBALL COCKTAILS

STARTERS *PICK 4:*

BUTTERMILK BISCUITS & FIXINS
BONELESS CHICKEN BITES
DEVILED EGGS
8 PICKLE SAMPLER
BACON STEAK
STREET CORN

BISCUITS & PICKLES & BEER

BISCUITS & PICKLES & BEER

JACOB'S PICKLES™

PRIVATE DINING ROOM/ SPEAKEASY

This semi-private area of our restaurant provides the perfect balance of seclusion and immersion of the Jacob's Pickles experience, with quick access to the bar. Ideal for family gatherings, baby showers, wedding parties, and birthdays!
Decorations permitted upon request.

COCKTAILS AND STARTERS UP TO 75 GUESTS
SEATED DINING 50 GUESTS

JACOB'S PICKLES™

FULL/PARTIAL BUYOUTS

Jacob's Pickles features rustic yet contemporary décor, with a large bar, and a spacious, open Main Floor. Entertainment (Drag, Burlesque, live music, DJ) and coat check available.

COCKTAILS AND STARTERS UP TO 215
BUFFET STYLE DINING 275
SEATED DINNER 150

JACOB'S PICKLES™

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, snowstorm, 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 gratutity 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 negligent) 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 value 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™

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

ADDRESS:
100 N. Water Street
South Norwalk, CT 06854
Street Level of the SoNo Collection

TELEPHONE:
475.275.0985

EMAIL:
SONOEVENTS@JACOBSPICKLES.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	150 Seated / 215 Standing
Private Dining Room	75 Seated / 50 Standing
Bar Area	80 Seated / 75 Standing