

DINNER

# JACOB'S PICKLES

DINNER



## PICKLE SELECTIONS

4 TYPES FOR 13, 8 TYPES FOR 16

Bread and Butter Cukes  
Hot Sour Cukes  
Big Dill Kosher Cukes  
Horseradish 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** 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** 13  
Salted Butter, Maple Butter, Strawberry Butter,  
Pumpkin Spice Butter, Clover Honey  
TRY OUR BACON CHEDDAR BISCUIT +2

**JALAPEÑO CHEDDAR SKILLET CORNBREAD** 14  
Dollop of Butter

**BISCUITS AND GRAVY** 13  
Mushroom Gravy, Sausage Gravy or Both

**FRIED PICKLES** 13  
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** 18  
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** 16  
Thick Cut Bacon, Maple Syrup, Cilantro,  
Mustard Seeds

**STREET CORN** 13  
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 22

Buttermilk Fried Chicken,  
Hot Sours, Clover Honey

**HOT CHICKEN BISCUIT** 21  
Buttermilk Fried Chicken,  
Nashville Hot Sauce, Hot Sour Pickles

**BBQ SMOTHERED  
PEPPER JACK CHICKEN** 21  
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** 21  
Buttermilk Fried Chicken

**MUSHROOM GRAVY  
SMOTHERED CHICKEN** 21  
Buttermilk Fried Chicken,  
Aged Vermont Cheddar

**CHICKEN BACON  
EGG & CHEESE** 22  
Buttermilk Fried Chicken,  
Nitrate Free Bacon,  
Egg, Picnic Sauce

**CLASSIC  
MAC & CHEESE** 19

## JACOB'S PICKLES FAMOUS MAC & CHEESE

**BUFFALO CHICKEN  
MAC & CHEESE** 21  
Blue Cheese Drizzle

## SKY HIGH CHICKEN AND TOAST

**MAPLE CHICKEN 'N' TOAST** 21  
Challah French Toast, Buttermilk Fried Chicken,  
Maple Butter, Syrup

**HOT HONEY CHICKEN 'N' TOAST** 21  
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, Waffle Fries 33

**BABY BACK RIBS**  
Potato Salad, Pickle Slaw,  
BBQ Sauce 28

**SOUTHWEST MEAT PLATTER**  
Baby Back Ribs, BBQ Pulled Pork, Kielbasa Sausage,  
Nashville Hot Chicken and Pickles, Pickle Slaw,  
Thyme, Jalapeño, Corn, Buttermilk Biscuit 29

**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 21

**BACON BBQ SMASH BURGER**  
Jacob's Prime Beef Burger Blend, Brioche Bun,  
Bacon, American Cheese, Hot Sour Pickles,  
Crispy Onions, Creamy BBQ Sauce 22

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 24

## HOME COOKING

### FROM THE LAND

**SWEET AND SMOKEY MEATLOAF** 24  
Sweet and Smoky Meatloaf,  
Whipped Potatoes, Frizzled Onions,  
Pickle Slaw, Buttermilk Biscuit  
Smothered in Maple Butter

**8 hr BRAISED PULLED  
PORK SANDWICH** 23  
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** 24  
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** 22  
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** 22  
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

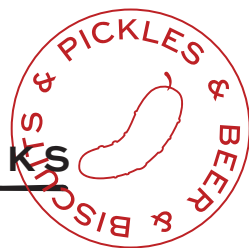
**POTATO SALAD** 8

**WAFFLE FRIES** 8

DRINKS

JACOB'S PICKLES

DRINKS



CRAFT COCKTAILS

<b>NORWALK ON THE WILD SIDE</b>	13
SoNo 1420 Vodka, Apricot Cordial & Marmalade, Fresh Lemon, Cane Sugar	
<b>ROSEMARY VODKA LEMONADE</b>	14
House Infused Rosemary ALB, Muddled Lemon & Rosemary	
<b>KENTUCKY PORCH SIPPER</b>	15
Wild Turkey Bourbon, Muddled Lemon, Lime & Orange, Angostura Bitters	
<b>JAM JAR</b>	15
House Infused Strawberry Farmers Gin With Fresh Squeezed Lemonade	
<b>PEACH PERFECT</b>	16
Sagamore Rye, Peach, Lavender, Peychauds Bitters, Absinthe Rinse	

<b>SPICY BRINE MARGARITA</b>	14
House Infused Jalapeno Espolon Tequila, Spicy Pickle Brine	
<b>BLOODY B.L.T</b>	15
<i>ALB Vodka, Sterling Bacon, Jalapeno Pickled Egg</i>	
<b>THE BROOKLYN GIN</b>	14
Lime Infused Dorothy Parker Gin, Chili Infused Perry's Tot Navy Gin, Fresh Squeezed Lemonade, Orange Bittermans, Brooklyn Bitters, Organic Cane Syrup	
<b>MICHTER'S AMERICAN MANHATTAN</b>	16
Michter's American Whiskey, Carpano Antica Sweet Vermouth, Bourbon Soaked Montmorence Cherry, Angostura Bitters	

<b>DIRTY APHRODITE</b>	15
ALB Vodka, Dirty Dill Pickle Brine	
<b>DICKEL BACK</b>	13
Double Shot Dickel #8, Double Shot Jacobs Pickle Brine	
<b>MOCHA MARTINI</b>	14
Breckenridge Espresso Vodka, Coffee Cordial, Irving Farm Iced Coffee, Chocolate Bitters	
<b>SUMMER RIFF</b>	16
Montelobos Mezcal, Elderflower, Aperol, Hibiscus, Lime	
<b>WATERMELON ROSE SANGRIA</b>	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  
**MONTAUK WAVE CHASER IPA** — Classic IPA with Citrus, Pine, and Torpical notes | 6.4% | \$9/17/33  
**OMMEGANG JUICY BLOOMS**— This juicy lager is made in collaboration with Talea Beer Co. With a nice blend of hops, it has a golden, lemon hue, with a semi-dry refreshing finish. | 6.5% | \$9/17/33  
**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  
**NEW ENGLAND DOUBLE FUZZY BABY DUCKS** — Single Hop IPA with flavors of mango, papaya, and citrus with a biscuity malt finish | 8.2% | \$9/17/33  
**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  
**SPACECAT HARVEST MOON**— Brewed specifically for Oktoberfest, Harvest Moon is malt-driven with autumnal notes of sweet honey & warm biscuits. The body is light with a tender bite of bitterness.| 6.1% \$9/17/33  
**BACK EAST SUMMER ALE**— This blonde ale is packed with hoppy foodness. Its hops are assertive but not overly bitter, and bursts with fruity, spicy, and herbal overtones. | 6.0% | \$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

**GREENWICH CARDINAL RED ALE** — Pours dark amber with a slightly off white head. Aromas of sweet toffee and caramel. Medium bodied, malt forward beer with subtle sweet toffee and grainy biscuit | 5.0% | \$8/15/29  
**KENT FALLS MAYBE BOTH**— Cold conditioned like a lager, hopped like an IPA. | 5.5% | \$9/17/33  
**OEC CURUBA** — In Collaboration with Monstruo de Agua, this fermented IPA has notes of pink guava and passionfruit | 6.2% | \$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  
**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  
**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

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 Curuba IPA  
Kent Falls Maybe Both IPA

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      FRI      SAT      SUN  
11AM-10PM      11AM-11PM      10AM-11PM      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**