

JACOB'S PICKLES

LARGE PARTIES AND
PRIVATE EVENTS



680 COLUMBUS AVE
BETWEEN 93RD AND 94TH



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.

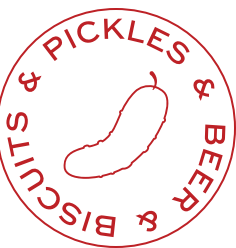
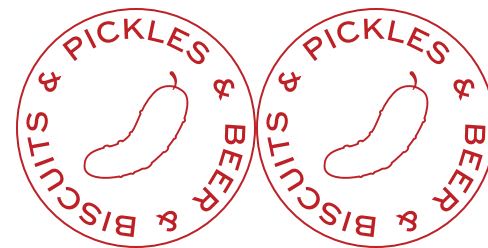
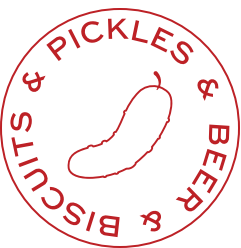
DINNER EVENTS ARE FOR TWO HOURS, UNLESS OTHERWISE ARRANGED IN ADVANCE.

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.



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 PARTICIPATE.
- ANY REQUIRED DEPOSIT AMOUNT IS DUE UPON RECEIPT OF SIGNED CONTRACTUAL AGREEMENT AND IS NON-REFUNDABLE. YOUR DEPOSIT AMOUNT WILL BE CREDITED 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, SNOW-STORM, 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 ENTIRE 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 GRATUITY 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 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 CHOSEN GRATUITY
- JACOB'S PICKLES WILL NOT ASSUME RESPONSIBILITY FOR THE DAMAGE (INTENTIONAL, CONSEQUENTIAL, AND/OR NEGLIGENCE) 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

All packaged priced for two hours. Additional time available for an additional fee per guest.

STARTERS

PICK 3: \$25 PER GUEST EACH ADDITIONAL APP: +\$5PP

FRIED PICKLES V Spicy Mayo	JACOB'S 8-PICKLE COMBO VGN, v, GF Hot Sour, Big Dill, Bread & Butter, Sweet Horseradish, Dilly Green Beans, Pickled Jalapenos, Candy Beets	BACON STEAK BITES GF Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds
WHITE BEAN HUMMUS VGN, GF Corn Chips, Pickled Crudités, Sesame, EVOO	OKRA & CHILES V, VGN, GF Smoked & Pickled Okra, Red Pepper Flakes, Scallions	STREET CORN V, GF Spicy Aioli, Fresh Lime, Cotija Cheese
BISCUITS & FIXINS V Salted Butter, Maple Butter, Strawberry Butter, Honey Butter	JALAPEÑO POPPERS Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits	BONELESS CHICKEN BITES SAMPLER PLATTER Buffalo, Classic BBQ, Hot Honey, and Naked Buttermilk Fried Chicken Bites w/ Dilly Ranch
DEVILED EGGS V, GF Smoked Paprika, Pickle Chips		

BEVERAGE PACKAGES

SOFT BEVERAGES

\$15 per person

Hot & Iced Coffee
Hot & Iced Tea
Fresh Squeezed Lemonade
Half & Half (Arnold Palmer)

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
Coke/Root Beer Float

BRUNCH BEVS

\$45 per person

Mimosas
Bloody Marys
Premium Soft Beverages

CORKS & TAPS

\$45 per person

Select Beers
Select Wines
Premium Soft Beverages

DELUXE BAR

\$60 per person

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

PREMIUM BAR

\$80 per person

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

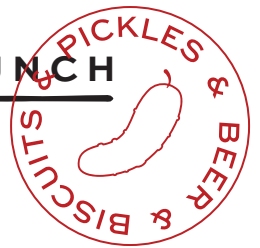
Leave the Guessing Work to us with our Custom Wine and Beer Packages!
Let us curate a pairing complementary to your selected pre-fix menu!

CUSTOM WINE PAIRINGS

*Classic - \$50 per person
Premium - \$65 per person*

CUSTOM DRAFT BEER PAIRINGS

\$45 per person



BRUNCH PACKAGE A

\$50 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

PICK
2

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

WHITE BEAN HUMMUS **VGN, GF**
Corn Chips, Pickled Crudités, Sesame, EVOO

DEVEILED EGGS **V, GF**
Smoked Paprika, Pickle Chipsll

BISCUITS & FIXINS **V**
Salted Butter, Maple Butter,
Strawberry Butter, Honey Butter

FRIED PICKLES **V**
Spicy Mayo

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

OKRA & CHILES **V, VGN, GF**
Smoked & Pickled Okra, Red Pepper Flakes,
Scallions

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

ENTREES

PICK
5

PICK 5, SERVED INDIVIDUALLY:

CHICKEN BISCUIT SANDWICHES

ALL SERVED WITH ORGANIC CHEDDAR GRITS

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

ALL SERVED WITH HOMEFRIES

EGG & CHEESE BISCUIT SANDWICH **V**
Two Scrambled Eggs, 2 Year Aged Vermont Cheddar

BISCUITS GRAVY & EGGS **V**
Two Scrambled Eggs,
Choice of Sausage or Mushroom Gravy,

BACON EGG & CHEESE
BISCUIT SANDWICH
Two Scrambled Eggs, 2 Year Aged Vermont Cheddar,
Nitrate Free Bacon

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

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

SIDE

PICK
1

PICK 1, SERVED FAMILY STYLE:

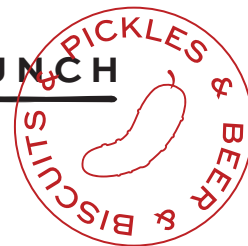
CLASSIC
MAC & CHEESE **V**

JACOB'S PICKLES FAMOUS
MAC & CHEESE

BUFFALO CHICKEN
MAC & CHEESE **+5**
Blue Cheese Drizzle

KEY

V — VEGETARIAN
VGN — VEGAN
GF — GLUTEN FREE
GFO — GLUTEN FREE OPTION



BRUNCH PACKAGE B

\$60 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 **VGN, GF**
Corn Chips, Pickled Crudités, Sesame, EVOO

TUNA TARTAR **GF**
Yellowfin Tuna, Creamy Sriracha Sauce, Ponzu,
Hot Sour Pickle Chips, Crispy Flour Tortilla Strips

DEVILED EGGS **V, GF**
Smoked Paprika, Pickle Chips

BISCUITS & FIXINS **V**
Salted Butter, Maple Butter,
Strawberry Butter, Honey Butter

FRIED PICKLES **V**
Spicy Mayo

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

LOADED ENDIVE "NACHOS" **GF, V**
Whipped Herb Goat Cheese, Candied Pecans,
Blackberries, Pickled Pepper Drops

OKRA & CHILES **V, VGN, GF**
Smoked & Pickled Okra, Red Pepper Flakes,
Scallions

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

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

STREET CORN **V, GF**
Spicy Aioli, Fresh Lime, Cotija Cheese

POUTINE
Smothered in Brown Gravy, Cheese,
Hollandaise drizzle

TABLE SIDES

SERVED FAMILY STYLE:

PICK
2ORGANIC CHEESE GRITS **V, GF**PICKLE SLAW **V, VGN, GF**FRESH CUT FRUIT **V, VGN, GF**HOUSE FRIES **V, GF**

Served with Creamy BBQ and Housemade Ketchup

HOME FRIES **V, VGN, GF**BREAKFAST MEAT PLATTER **GF**GRILLED ASPARAGUS **V, GF**

COLLARD GREENS &

BLACK EYED PEAS **GF**

With Braised Pork Shoulder

JACOB'S PICKLES FAMOUS
MAC & CHEESECLASSIC
MAC & CHEESE **V**BUFFALO CHICKEN
MAC & CHEESE
Blue Cheese DrizzleBEST EVER
LOBSTER MAC

ENTRÉES

SELECT 5 FOR YOUR GUESTS
TO CHOOSE FROM:PICK
5

BISCUIT SANDWICHES

HONEY CHICKEN AND PICKLES
Buttermilk Fried Chicken, Hot Sours, Clover Honey,
Organic Cheddar Grits

HOT CHICKEN BISCUIT
Buttermilk Fried Chicken, Nashville Hot Sauce,
Hot Sour Pickles, Organic Cheddar Grits

BBQ SMOTHERED PEPPER JACK CHICKEN
Buttermilk Fried Chicken, House Made Creamy BBQ,
Vermont Pepper Jack, Organic Cheddar Grits

SAUSAGE GRAVY SMOTHERED CHICKEN
Buttermilk Fried Chicken, Sausage Gravy,
Organic Cheddar Grits

MUSHROOM GRAVY SMOTHERED CHICKEN
Buttermilk Fried Chicken, Aged Vermont Cheddar,
Organic Cheddar Grits

CHICKEN BACON EGG & CHEESE
Buttermilk Fried Chicken, Nitrate Free Bacon,
Egg, Picnic Sauce, Organic Cheddar Grits

BISCUIT, EGG, & CHEESE **V**
Two Scrambled Eggs, Aged Vermont Cheddar
With Your Choice Of:
Housemade Sausage, Natural Cured Ham, or
Nitrate Free Bacon
All Served with Home fries

COOP & BAKERY

THE COOP PLATTER
Three Scrambled Eggs, Nitrate Free Bacon,
Breakfast Sausage, Grits, Biscuit & Home Fries

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

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

CHOCOLATE CHIP BANANA
FRENCH TOAST **V**
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, 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 **V**
Choice of Sausage or Mushroom Gravy,
Two Scrambled Eggs

HOME COOKING

LEMON AND DILL SALMON BURGER
Housemade Tartar Sauce, Red Onion, Hot Sour
Pickles, Frisée, Thick Cut Housemade Chips

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

CAJUN SALMON SKEWER **GF**
Cajun Rice and Vegetables

STEAK AND EGGS **GF**
Hanger Steak, Southwest Sauce,
Scrambled Eggs, Hand Cut Fries

SHRIMP TACOS **GF**
Cajun Seasoned Shrimp, Pickle Slaw, Salsa Verde

GRILLED PORTOBELLO MUSHROOM **VGN, V, GF**
Grilled Garlic Marinated
Portobello Mushroom Caps,
Mixed Green Salad

SMASH BURGERS

ALL SERVED WITH HAND CUT FRIES

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

DUKE BURGER
Gruyere Cheese, Sautéed Mushrooms &
Onions, Chipotle Aioli

SALADS

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

WALDORF SALAD
Grapes, Celery, Goat Cheese,
Pecans, Green Goddess Dressing

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

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

CHILLED SEAFOOD SALAD **GF**
Calamari, Shrimp, and Octopus in a
Creamy Lemon Herb Dressing

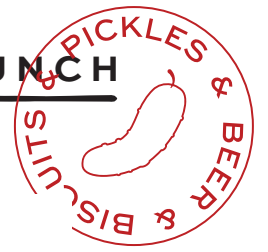
CHICKEN CAESAR WRAP
Buttermilk Fried Chicken, Romain Lettuce,
Parmesan Cheese, Biscuit Croutons,
Caesar Dressing

DESSERT

FRIED OREOS

KEY

V — VEGETARIAN
VGN — VEGAN
GF — GLUTEN FREE
GFO — GLUTEN FREE OPTION



KEY

V — VEGETARIAN
 VGN — VEGAN
 GF — GLUTEN FREE
 GFO — GLUTEN FREE OPTION

STARTERS

PICK 3

JACOB'S 8-PICKLE COMBO VGN, v, GF
 Hot Sour, Big Dill, Bread & Butter, Sweet
 Horseradish, Dilly Green Beans, Pickled
 Jalapenos, Candy Beets

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

TUNA TARTAR GF
 Yellowfin Tuna, Creamy Sriracha Sauce, Ponzu,
 Hot Sour Pickle Chips, Crispy Flour Tortilla Strips

DEVILED EGGS V, GF
 Smoked Paprika, Pickle Chips

BISCUITS & FIXINS V
 Salted Butter, Maple Butter,
 Strawberry Butter, Honey Butter

FRIED PICKLES V
 Spicy Mayo

**LOADED ENDIVE "NACHOS" ** GF
 Whipped Herb Goat Cheese, Candied Pecans,
 Blackberries, Pickled Pepper Drops

OKRA & CHILES
 Smoked & Pickled Okra, Red Pepper Flakes,
 Scallions

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

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

STREET CORN VGN, GF
 Spicy Aioli, Fresh Lime, Cotija Cheese

POUTINE
 Smothered in Brown Gravy, Cheese,
 Hollandaise drizzle

** AN ADDITIONAL \$5.00 PER GUEST

SIDES

PICK 2

ORGANIC CHEESE GRITS V, GF

PICKLE SLAW V, VGN, GF

FRESH CUT FRUIT V, VGN, GF

HOUSE FRIES V, GF

Served with Creamy BBQ and Housemade Ketchup

HOME FRIES V, VGN, GF

BREAKFAST MEAT PLATTER GF

GRILLED ASPARAGUS V, GF

COLLARD GREENS &
 BLACK EYED PEAS GF
 With Braised Pork Shoulder

JACOB'S PICKLES FAMOUS
MAC & CHEESE

CLASSIC
 MAC & CHEESE V

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

**BEST EVER
 LOBSTER MAC**

** AN ADDITIONAL \$5.00 PER GUEST

BRUNCH BUFFET

\$55 PER GUEST

Buffet packages available for full buyouts,
 and events in the private dining room for groups of 25 or larger.

Select three starters, three 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!

ENTRÉES

PICK 3

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, Sausage Gravy

MUSHROOM GRAVY SMOTHERED CHICKEN
 Buttermilk Fried Chicken, Aged Vermont Cheddar,
 Mushroom Gravy

BISCUIT, EGG, & CHEESE
 Scrambled Eggs, 2 year aged vermont cheddar
 With Your Choice Of:
 Housemade Sausage, Natural Cured Ham, or
 Nitrate Free Bacon

BURGER 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

DUKE BURGER
 Gruyere Cheese, Sautéed Mushrooms & Onions,
 Chipotle Aioli

LEMON AND DILL SALMON BURGER
 Housemade Tartar Sauce, Red Onion,
 Hot Sour Pickles, Frisée

HOME COOKING **

** AN ADDITIONAL \$5.00 PER GUEST

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

CAJUN SALMON SKEWER GF
 Pan-Seared Salmon Filet,
 Sautéed asparagus, Lemon Beurre Blanc

STEAK AND EGGS GF
 Hanger Steak, Scrambled Eggs,
 Southwest Sauce

GRILLED PORTOBELLO MUSHROOM VGN
 Grilled Garlic Marinated
 Portobello Mushroom Caps

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

MINI HOT HONEY CHICKEN 'N' TOAST
 Challah French Toast, Buttermilk Fried Chicken,
 Nashville Hot Sauce, Clover Honey

MINI MAPLE CHICKEN 'N' TOAST
 Challah French Toast, Buttermilk Fried Chicken,

SALADS

WALDORF SALAD
 Grapes, Celery, Goat Cheese,
 Pecans, Green Goddess Dressing

CLASSIC CAESAR GFO
 Romaine, Parmesan Cheese,
 Cheesy Biscuit Croutons

HOUSE SALAD GF
 Baby Greens, Sliced Oranges, Red Onion, Cilantro,
 Light Orange Vinaigrette

CHILLED SEAFOOD SALAD GF
 Calamari, Shrimp, and Octopus in a
 Creamy Lemon Herb Dressing

DESSERT

PICK 1

SERVED FAMILY STYLE:

FRIED OREOS V
 Homemade Whipped
 Cream

CLASSIC BISCUIT
 BREAD PUDDING V
 Powdered Sugar, Toasted
 Almonds, Vanilla Ice Cream

SEASONAL BISCUIT
 BREAD PUDDING V

SEASONAL PIE

*Inquire for Seasonal Options!

DINNER

JACOB'S PICKLES

DINNER



DINNER PACKAGE A

\$55 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

PICK 2

INCLUDES 8-PICKLE SAMPLER, SERVED FAMILY STYLE:

WHITE BEAN HUMMUS **VGN, GF**
Corn Chips, Pickled Crudités, Sesame, EVOO

DEVILED EGGS **V, GF**
Smoked Paprika, Pickle Chips

BISCUITS & FIXINS **V**
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

FRIED PICKLES **V**
Spicy Mayo

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

OKRA & CHILES **V, VGN, GF**
Smoked & Pickled Okra, Red Pepper Flakes, Scallions

JUMBO PRETZEL **V**
Served with Warm Cheese, Dilly Ranch, Creamy BBQ, and Spicy Mustard

SPINACH AND ARTICHOKE DIP **V**
Served with Corn Tortilla Chips

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

STREET CORN **V, GF**
Spicy Aioli, Fresh Lime, Cotija Cheese

ENTREES

PICK 5

SERVED INDIVIDUALLY, AS ORDERED PER GUEST:

CHICKEN BISCUIT SANDWICHES

ALL SERVED WITH ORGANIC CHEDDAR GRITS

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

SOUTHERN B.L.T.
Buttermilk Fried Chicken, Fried Green Tomatoes, Pickle Slaw, Nitrate Free Bacon, Picnic Sauce

SIDE

PICK 1

SERVED FAMILY STYLE:

CLASSIC
MAC & CHEESE **V**

JACOB'S PICKLES FAMOUS
MAC & CHEESE

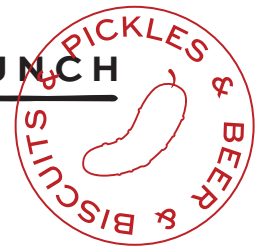
BUFFALO CHICKEN
MAC & CHEESE **+5**
Blue Cheese Drizzle

DESSERT

FRIED OREOS

KEY

V — VEGETARIAN
VGN — VEGAN
GF — GLUTEN FREE
GFO — GLUTEN FREE OPTION



DINNER PACKAGE B

\$70 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! Great for groups wanting to give their guests a wide variety, with lots of options!

STARTERS

SERVED FAMILY STYLE:

PICK 3

WHITE BEAN HUMMUS **VGN, GF**
Corn Chips, Pickled Crudités, Sesame, EVOO

TUNA TARTAR **GF**
Yellowfin Tuna, Creamy Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortillas

DEVILED EGGS **V, GF**
Smoked Paprika, Pickle Chips

BISCUITS & FIXINS **V**
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

FRIED PICKLES **V**
Spicy Mayo

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

LOADED ENDIVE "NACHOS" **GF, V**
Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops

OKRA & CHILES **V, VGN, GF**
Smoked & Pickled Okra, Red Pepper Flakes, Scallions

JUMBO PRETZEL **V**
Served with Warm Cheese, Dilly Ranch, Creamy BBQ, and Spicy Mustard

CRISPY CALAMARI
Crispy Pickled peppers, Lemon Basil Aioli

SPINACH AND ARTICHOKE DIP **V**
Served with Corn Tortilla Chips

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

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

STREET CORN **V, GF**
Spicy Aioli, Fresh Lime, Cotija Cheese

POUTINE
Smothered in Brown Gravy, Cheese, Hollandaise drizzle

TABLE SIDES

SERVED FAMILY STYLE:

PICK 2

ORGANIC CHEESE GRITS **V, GF**

PICKLE SLAW **V, VGN, GF**

LARGE HOUSE SALAD **V, VGN, GF**

HOUSE FRIES **V, GF**

Served with Creamy BBQ and Housemade Ketchup

MASHED POTATOES
With Brown Gravy

GRILLED ASPARAGUS **V, GF**

COLLARD GREENS &
BLACK EYED PEAS **GF**
With Braised Pork Shoulder

ROASTED OYSTER MUSHROOMS **V, GF**
With Butter and Thyme

JACOB'S PICKLES FAMOUS
MAC & CHEESE

CLASSIC
MAC & CHEESE **V**

BUFFALO CHICKEN
MAC & CHEESE
Blue Cheese Drizzle

BEST EVER
LOBSTER MAC

ENTRÉES

SELECT 5 FOR YOUR GUESTS TO CHOOSE FROM:

PICK 5

** AN ADDITIONAL \$5.00 PER GUEST, AS ORDERED

BISCUIT SANDWICHES

ALL SERVED WITH ORGANIC CHEDDAR GRITS

HONEY CHICKEN AND PICKLES
Buttermilk Fried Chicken, Hot Sours, Clover Honey

SAUSAGE GRAVY SMOTHERED CHICKEN
Buttermilk Fried Chicken

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

MUSHROOM GRAVY SMOTHERED CHICKEN
Buttermilk Fried Chicken, Aged Vermont Cheddar

BBQ SMOTHERED PEPPER JACK CHICKEN
Buttermilk Fried Chicken, House Made Creamy BBQ, Vermont Pepper Jack

SOUTHERN B.L.T.
Buttermilk Fried Chicken, Fried Green Tomatoes, Pickle Slaw, Nitrate Free Bacon, Picnic Sauce

HOME COOKING

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

LOW COUNTRY MEATLOAF
Sweet and Smoky Meatloaf, Whipped Potatoes, Frizzled Onions, Pickle Slaw, Buttermilk Biscuit Smothered in Maple Butter

SHRIMP TACOS **GF**
Cajun Seasoned Shrimp, Pickle Slaw, Salsa Verde

ROASTED LEMON CHICKEN
Whipped Potatoes, Roasted Carrots, Lemon Chicken Gravy

CAJUN SALMON SKEWER **GF**
Cajun Rice and Vegetables

HOT HONEY CHICKEN 'N' TOAST
Challah French Toast, Buttermilk Fried Chicken, Nashville Hot Sauce, Clover Honey

BAJA SALMON **GF**
Fresh Spinach, Sun-Dried Tomatoes, Feta, Garlic, Fresh Basil

MUSSELS FOR ONE **GF**
Choice of White Wine or Spicy Red Mussels, Hand Cut Fries

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

STEAK FRITES **GF**
Hanger Steak, Southwest Sauce, Hand Cut Fries

TURKEY LEG
Red Wine Braised Turkey Leg, Whipped Potatoes, Rosemary Biscuit Stuffing, Homemade Cranberry Sauce, Rustic Gravy

SLOW COOKED BRISKET POT **GF**
Whipped Potatoes, Roasted Mushrooms, Carrots, Red Wine Demi Glaze

GRILLED PORTOBELLO MUSHROOM **VGN**
Grilled Garlic Marinated Portobello Mushroom Caps, Mixed Green Salad

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

BURGERS, SANDWICHES, & WRAPS

ALL SERVED WITH HAND CUT FRIES

PATTY MELT SMASH BURGER
Jacob's Beef Burger Blend, Brioche Bun, American Cheese, Hot Sour Pickles, Crispy Onions, Picnic Sauce

DUKE BURGER
Gruyere Cheese, Sautéed Mushrooms & Onions, Chipotle Aioli

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

LEMON AND DILL SALMON BURGER
Housemade Tartar Sauce, Red Onion, Hot Sour Pickles, Frisée

SALADS

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

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

WALDORF SALAD
Grapes, Celery, Goat Cheese, Pecans, Green Goddess Dressing

CHILLED SEAFOOD SALAD **GF**
Calamari, Shrimp, and Octopus in a Creamy Lemon Herb Dressing

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

SHRIMP AND ENDIVE SALAD **GF**
Goat Cheese, Candied Pecans, Blackberries, Pickled Peppers

DESSERT

SERVED FAMILY STYLE:

PICK 1

FRIED OREOS **V**
Homemade Whipped Cream

CLASSIC BISCUIT
BREAD PUDDING **V**
Powdered Sugar, Toasted Almonds, Vanilla Ice Cream

SEASONAL BISCUIT
BREAD PUDDING **V**

SEASONAL PIE

*Inquire for Seasonal Options!

DINNER

JACOB'S PICKLES

DINNER



DINNER BUFFET

\$65 PER GUEST

Buffet packages available for full buyouts, and events in the private dining room for groups of 25 or larger. Select three starters, three 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!

KEY

- V — VEGETARIAN
- VGN — VEGAN
- GF — GLUTEN FREE
- GFO — GLUTEN FREE OPTION

STARTERS

PICK 3

JACOB'S 8-PICKLE COMBO VGN, v, GF
Hot Sour, Big Dill, Bread & Butter, Sweet Horseradish, Dilly Green Beans, Pickled Jalapenos, Candy Beets

WHITE BEAN HUMMUS VGN, GF
Corn Chips, Pickled Crudites, Sesame, EVOO

TUNA TARTAR GF
Yellowfin Tuna, Creamy Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips

DEVILED EGGS V, GF
Smoked Paprika, Pickle Chips

BISCUITS & FIXINS V
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

FRIED PICKLES V
Spicy Mayo

LOADED ENDIVE "NACHOS"* GF
Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops

OKRA & CHILES V, vgn, GF
Smoked & Pickled Okra, Red Pepper Flakes, Scallions

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

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

STREET CORN V, GF
Spicy Aioli, Fresh Lime, Cotija Cheese

POUTINE
Smothered in Brown Gravy, Cheese, Hollandaise drizzle

** AN ADDITIONAL \$5.00 PER GUEST

SIDES

PICK 2

ORGANIC CHEESE GRITS V, GF

PICKLE SLAW V, vgn, GF

LARGE HOUSE SALAD V, vgn, GF

HOUSE FRIES V, GF

Served with Creamy BBQ and Housemade Ketchup

MASHED POTATOES
With Brown Gravy

GRILLED ASPARAGUS V, GF

COLLARD GREENS &
BLACK EYED PEAS GF
With Braised Pork Shoulder

ROASTED OYSTER MUSHROOMS V, GF
With Butter and Thyme

JACOB'S PICKLES FAMOUS MAC & CHEESE

CLASSIC
MAC & CHEESE V

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

**BEST EVER
LOBSTER MAC**

** AN ADDITIONAL \$5.00 PER GUEST

ENTRÉES

PICK 3

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, Sausage Gravy

MUSHROOM GRAVY SMOTHERED CHICKEN
Buttermilk Fried Chicken, Aged Vermont Cheddar, Mushroom Gravy

BURGER 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

DUKE BURGER
Gruyere Cheese, Sauteed Mushrooms & Onions, Chipotle Aioli

LEMON AND DILL SALMON BURGER
Housemade Tartar Sauce, Red Onion, Hot Sour Pickles, Frisée

HOME COOKING

** AN ADDITIONAL \$5.00 PER GUEST

BAJA SALMON GF
Fresh Spinach, Sun-Dried Tomatoes, Feta, Garlic, Fresh Basil

STEAK FRITES GF
Hanger Steak, Southwest Sauce, Hand Cut Fries

SLOW COOKED BRISKET POT GF
Whipped Potatoes, Roasted Mushrooms, Carrots, Red Wine Demi Glaze

BABY BACK RIBS
Potato Salad, BBQ Sauce

LOW COUNTRY MEATLOAF
Sweet and Smoky Meatloaf, Whipped Potatoes, Country Gravy

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

ROASTED LEMON CHICKEN
Whipped Potatoes, Roasted Carrots, Lemon Chicken Gravy

MINI HOT HONEY CHICKEN 'N' TOAST
Challah French Toast, Buttermilk Fried Chicken, Nashville Hot Sauce, Clover Honey

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

TURKEY LEG GF
Red Wine Braised Turkey Leg, Whipped Potatoes, Rustic Gravy

GRILLED PORTOBELLO MUSHROOM VGN
Grilled Garlic Marinated Portobello Mushroom Caps

SALADS

WALDORF SALAD
Grapes, Celery, Goat Cheese, Pecans, Green Goddess Dressing

CLASSIC CAESAR GFO
Romaine, Parmesan Cheese, Cheesy Biscuit Croutons

HOUSE SALAD GF
Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette

CHILLED SEAFOOD SALAD GF
Calamari, Shrimp, and Octopus in a Creamy Lemon Herb Dressing

DESSERT

PICK 1

SERVED FAMILY STYLE:

FRIED OREOS V
Homemade Whipped Cream

CLASSIC BISCUIT
BREAD PUDDING V
Powdered Sugar, Toasted Almonds, Vanilla Ice Cream

SEASONAL BISCUIT
BREAD PUDDING V

SEASONAL PIE

*Inquire for Seasonal Options!

MAISON PICKLE

COCKTAILS & FRENCH DIP

WHOLE CAKES AND PIES

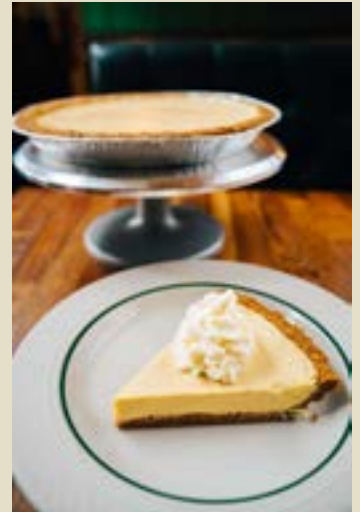


Oreo Ice Box Pie/
Seasonal Pies

\$55

Seasonal Cheesecake

\$95

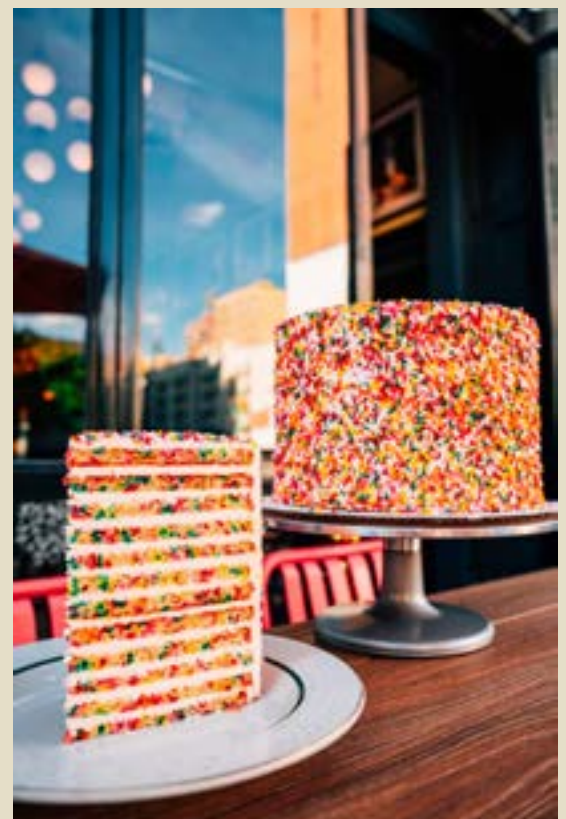


OR TRY ONE OF OUR SIGNATURE 24-LAYER CAKES!



Chocolate
Confetti
Pickle

\$165



JACOB'S PICKLES

PRIVATE DINING ROOM

Our private dining room is spacious and can accommodate groups of all sizes. This space can accommodate up to 100 guests, but can also be curtained off for a semi-private experience for up to 40 guests. The private dining room has capabilities to have open-air dining with floor to ceiling doors that open up to our outdoor, fully enclosed patio, available for an additional spend for all events.

In room bar service is also available for fully private events.

COCKTAILS AND STARTERS UP TO 150 GUESTS

BUFFET DINING UP TO 100 GUESTS

SEATED DINING UP TO 125 GUESTS



JACOB'S PICKLES

OUTDOOR DINING & BAR

Our patio area is fully enclosed, and climate controlled with both heat and air conditioning capabilities. The patio is great for seated and cocktail style events year round. We also have a portion of our bar area in our outdoor area that is available for an additional spend as an addition to your patio event, or available to rent on it's own.

COCKTAILS AND STARTERS UP TO 250 GUESTS

SEATED DINING UP TO 200 GUESTS

BUFFET DINING UP TO 150 GUESTS



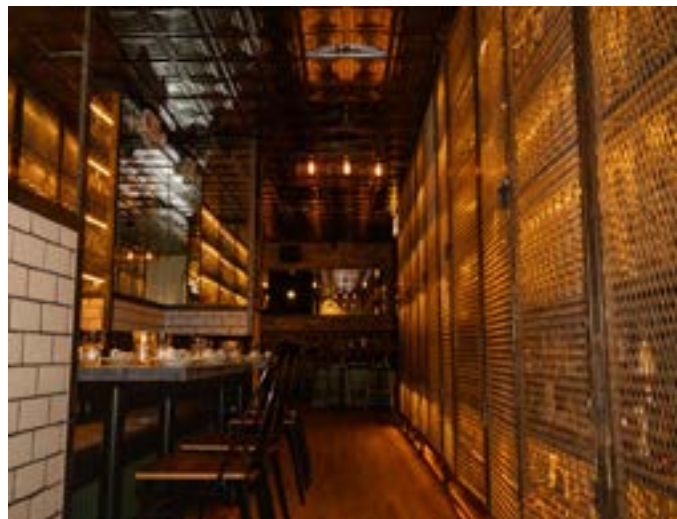
JACOB'S PICKLES

THE WHISKEY VAULT

This fully private area of our restaurant is located in a tucked away corner of the restaurant, for an intimate dining experience. The Whiskey Vault has ambiance and is the perfect space for everything from small corporate gatherings to memorable rehearsal dinners.

COCKTAILS AND STARTERS UP TO 25 GUESTS

SEATED DINING UP TO 18 GUESTS



JACOB'S PICKLES

MAIN DINING ROOM & BAR

Our Main Dining area is perfect for larger groups, and guests needing ADA accommodations. Our spacious dining room, has large front facing windows and is located directly next to the bar, for the added option of a walk-up bar for your guests!

Great for corporate events, holiday parties, and family reunions!

COCKTAILS AND STARTERS UP TO 150 (INCLUDING THE BAR AREA)

BUFFET STYLE DINING 80

SEATED DINING 125



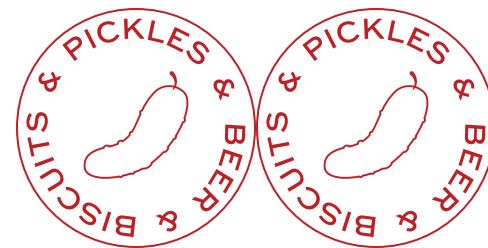
FULL/PARTIAL BUYOUTS

Jacob's Pickles features rustic yet contemporary décor, with a large indoor/outdoor bar, and a spacious, open Main Floor with two dining rooms, and a fully enclosed patio area.

Entertainment (Drag, Burlesque, live music, DJ) and coat check available.

COCKTAILS AND STARTERS UP TO 300

BUFFET STYLE DINING 250



JACOB'S PICKLES

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

ADDRESS:

680 Columbus Ave
(Between 93rd and 94th Street)
New York, NY 10025

TELEPHONE:

646.566.6630

EMAIL:

EVENTS@PICKLEHOSPITALITY.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	400 Seated / 500 Standing
Main Dining Room	125 Seated / 150 Standing
Private Dining Room.....	125 Seated / 150 Standing
Bar Area.....	50 Seated / 75 Standing

