FLIGHTS

WELCOME TO CT BEER FLIGHT

TWO ROADS LIL HEAVEN
A light session IPA with tropical fruit notes and a balanced malt finish.

HALF FULL BRIGHT ALE
A refreshing blonde ale with grapefruit notes, gentle malt sweetness and a crisp, lightly bitter finish.

EAST ROCK WEISSE
A German-style wheat beer with banana, delicate spice and stone fruit notes, lifted by fine bubbles.

SPACECAT SEASONAL
A rotating seasonal selection from Norwalk's Spacecat Brewing.

ADD BACON TO ANY BEER +1

STAFF FAVORITE WHISKEY FLIGHT

MICHTER'S BOURBON SMALL BATCH
Rich caramel, vanilla and stone fruit with a gently smoky oak finish. *45.7%

MICHTER'S STRAIGHT RYE SINGLE BARREL
Peppery spice balanced by citrus, butterscotch and oak. *42.4%

MICHTER'S BOURBON SINGLE BARREL 10 YRS OLD
Deep toffee, maple and vanilla layered over rich caramel and charred oak. *47.2%

MICHTER'S RYE BARREL STRENGTH LIMITED RELEASE
Bold butterscotch, cinnamon and toasted vanilla with a warming, dry oak finish. *ABV varies by barrel

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™ 16 — Crispy, Bready, Lager with a buttery finish | 5.0% | $7
JACOB'S PICKLES PUMPKIN BISCUIT BEER™ 16 — Light Pumpkin & Cinnamon Spiced Lager. | 5.0% | $7
THREE'S BREWING LOGICAL CONCLUSION— Crafted with a blend of hops hand-selected by the brewer. Juicy and bursting with tropical fruit and a soft, creamy body reminiscent of a smoothie. | 7.0% | $9

CONNECTICUT

TWO ROADS LIL HEAVEN — A crushable session IPA made with exotic hops | 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

ALVARIUM CRISPY ROLL — Delicate cracker maltiness blends with a pleasant lemongrass charater from Japanese Sorachi Ace hops. A hit of flaked brown rice in the mash dries this lager out and makes it ultra crushable. |4.1% | $9/17/33

OEC OKTOBERFEST — Brewed to the style of a modern Oktoberfest, it pours a light amber in color with nice fluffy white head. |5.9% | $9/17/33

OTHER HIVE— Half Brewing birthed an Alvarium-style IPA that highlighted Other Half's favorite hops: Motueka, Nectaron & Mosaic.| 6.6% | $9/17/33

DOWNEAST CIDER DONUT — Cinnamon, brown sugar, and vanilla with a fresh pressed cider backbone. Come for the apples stay for the donut.| 5.2% | $9/17/33

NIGHTSHIFT BREWING PUMPKIN PIE SCRAPER — Pumpkin Ale With Vanilla, Spices, Maple Syrup and Lactose.| 6.0 % | $9/17/33

NEW ENGLAND FUZZY BABY DUCKS — Our third single-hop beer brewed with 100% citra hops. Big citrus aromas with a delicate dry malt presence, juicy resinous orangey hop flavor makes this beer a treat for lovers of hoppy beer.| 6.2 % | $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

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 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

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

WHITES

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

CHARDONNAY - Böen, Napa Valley, *California* 13 | 46

ROSE

PINOT GRIS / PINOT NOIR - 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.

COCKTAILS

SEASONAL SIPS

HOT TODDY *16*
Wild Turkey, Apple Moonshine, Lemon Wheel & Cinnamon Stick

RED FALL SANGRIA *16*
Apple Brandy, Red Wine, Orange Liquer, Cinnamon & Citrus

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

MICHTER'S AMERICAN MANHATTAN 16
Michter's American Whiskey, Carpano Antica Sweet Vermouth, Bourbon Soaked Montmorence Cherry, Angostura Bitters

DIRTY APHRODITE 15
ALB Vodka Infused With Chile Pods, Olive Brine, Dry Vermouth

DICKEL BACK 13
Double Shot Dickel #8, Double Shot, Jacobs Pickle Brine

BRUNCH BUBBLES

SPARKLING ROSE
42
Unshackled,
California '18



SPARKLING WINE
42
Gloria Ferrer,
Sonoma Carneros, California



COMPLEMENTARY BOTTOMLESS BUBBLY FLAVORS:
| *ORANGE* |
| *STRAWBERRY & MANGO* |

ROTATING CRAFT BEER

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

BEER BISCUITS PICKLES JACOB'S PICKLES

BEER & BISCUITS & PICKLES



BRUNCH

STARTERS

BISCUITS N' FIXINS V *13*
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

WHITE BEAN HUMMUS VGN, GF *13*
Corn Chips, Pickled Crudités, Sesame, EVOO

DEVILED EGGS V, GF *14*
Smoked Paprika, Pickle Chips

FRIED PICKLES *13*
Spicy Red Mayo

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

INVITE YOUR FRIENDS

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

SIDES

DELICIOUS WITH ANY DISH

ORGANIC CHEESE GRITS V, GF *7*
PICKLE SLAW V, GF *7*
WAFFLE FRIES VGN *8*
LARGE HOUSE SALAD VGN *10*
BREAKFAST MEAT *7*
HOME FRIES *7*
FRESH FRUIT *7*
GRILLED ASPARAGUS V, GF *12*

PICKLES TO GO

SPICY!

1 *for* 6, 2 *for* 10

SWEET

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

PRIVATE EVENTS
Book Private Events & Group Dining

JACOB'S PICKLES

PICKLES

4 TYPES FOR 13, 8 TYPES FOR 16
VGN, GF

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



PICKLED EGGS Fresh Organic Eggs, Spicy Jalapeno Brine — *7*

COOP & BAKERY

FRESH LOCAL EGGS

THE COOP PLATTER
Scrambled Eggs, Nitrate-Free Bacon, Breakfast Sausage, Cheese Grits, Buttermilk Biscuit & Home Fries *23*

WESTERN CHEESE OMELETTE
Sausage, Green Peppers, Spanish Onions, Aged Vermont Cheddar, Home Fries *20*

VEGGIE CHEESE OMELETTE
Mushrooms, Spinach, Tomatoes, Aged Vermont Cheddar, Home Fries *20*

SOUTHERN CROQUE MADAME
Buttermilk Fried Chicken, Sausage, Gruyere Cheese, Scrambled Eggs, Cheese Biscuit, Home Fries 23

STEAK TIPS AND EGGS
Pan-Seared Steak Tips, Scrambled Eggs, Home Fries *29*

CHICKEN AND WAFFLES

THICK HOME-BAKED WAFFLES

☆ MAPLE CHICKEN & WAFFLES Crispy Buttermilk Fried Chicken, Maple Butter *21*

NASHVILLE HOT HONEY CHICKEN & WAFFLES
Nashville Buttermilk Fried Chicken, Salted Butter *21*

MAC & CHEESE WAFFLE Crispy Buttermilk Fried Chicken, Salted Butter *24*

BUFFALO MAC & CHEESE WAFFLE Buffalo Crispy Buttermilk Fried Chicken, Blue Cheese Drizzle *25*

SUB FOR CHALLAH FRENCH TOAST + $2

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*

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

SUB FOR WAFFLE FRIES+ $4

CLASSIC CHICKEN SANDWICHES

SERVED WITH WAFFLE FRIES

CHICKEN CAESAR *WRAP* Buttermilk Fried Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Croutons *24*

ORIGINAL CHICKEN SANDWICH White Cheddar, Dilly Ranch, Lettuce, Hot Sour Pickles, Home-Baked Brioche Bun *21*

DOUBLE SMASH BURGERS

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

☆ ORIGINAL SMASH BURGER
American Cheese, Crispy Onions, Hot Sour Pickles, Picnic Sauce *21*

BBQ BACON SMASH BURGER Nitrate Free Bacon, American Cheese, Hot Sour Pickles, Crispy Onions, Creamy BBQ Sauce *22*

SALADS

BUTTERMILK FRIED CHICKEN CAESAR SALAD
Romaine, Parmesan Cheese, Biscuit Croutons *22*

GRILLED SALMON SALAD GF
Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette *24*

BUTTERMILK FRIED CHICKEN COUNTRY WEDGE
Iceberg, Blue Cheese, Dilly Ranch, Grape Tomatoes, Nitrate Free Bacon *22*

BUTTERMILK FRIED CHICKEN SOUTHWEST SALAD
Buttermilk Fried Chicken, Corn, Romaine Lettuce, Bacon, Cheddar Cheese, Red Onions, Chipotle Aioli, Crushed Corn Chips *22*

BRUNCH

BISCUIT BREAKFAST SANDWICHES

FRESH LOCAL EGGS

EGG & CHEESE BISCUIT SANDWICH Scrambled Eggs, Aged Vermont Cheddar *14*

BISCUITS GRAVY & EGGS
Mushroom Gravy, Scrambled Eggs *16*

BACON EGG & CHEESE BISCUIT SANDWICH
Scrambled Eggs, Aged Vermont Cheddar, Nitrate Free Bacon *16*

SAUSAGE EGG & CHEESE BISCUIT SANDWICH
Scrambled Eggs, Aged Vermont Cheddar, Breakfast Sausage *16*

JACOB'S PICKLES FAMOUS MAC & CHEESE

CLASSIC MAC & CHEESE V *19*

BUFFALO CHICKEN MAC & CHEESE Blue Cheese Drizzle *21*

HOME COOKING

SOUTHERN FRIED BRANZINO
Waffle Fries, Pickle Slaw, Tartar Sauce *24*

CAJUN SHRIMP SKILLET GF
Corn Tortillas,Sauteed Onions & Peppers, Tomatillo Salsa, Pickled Peppered Pico De Gallo *25*

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

FRIED JUMBO SHRIMP DINNER
Jumbo Shrimp, Waffle Fries, Pickle Slaw, Tartar Sauce *25*

SOUTHERN FRIED SEAFOOD PLATTER
Fried Branzino, Jumbo Shrimp, Calamari, Waffle Fries, Pickle Slaw, Tartar Sauce *29*

8 HR PULLED PORK SANDWICH
Topped with Pickle Slaw, Hot Sour Pickles, Waffle Fries *23*

PHILLY STEAK SANDWICH
Shaved Ribeye, Caramelized Onions, Pepper Jack Queso Blanco, Waffle Fries *25*

SOMETHING SWEET

HALF-BAKED CHOCOLATE CHIP SKILLET COOKIE
Vanilla Ice Cream, Chocolate Drizzle *14*

JACOB'S PICKLES ICEBOX PIE
Oreo | Strawberry Nilla Wafer *16*

FRIED OREOS
Homemade Cream *9*



KEY
☆ — HOUSE FAVORITE
V — VEGETARIAN
VGN — VEGAN
GF — GLUTEN FREE

100 N. WATER ST,
SONO

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

MENU AS OF 10/01/26

BRUNCH MENU

PICKLE HOSPITALITY

BEER & BISCUITS & PICKLES
JACOB'S PICKLES
SOUTH NORWALK

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.