

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

Corn Chips, Pickled Crudités, Sesame, EVOO

13
- HALF DOZEN SHRIMP COCKTAIL

Bayou Cocktail Sauce, Remoulade

15
- DEVILED EGGS

Smoked Paprika, Pickle Chips

14

HOT

HOME BAKED

- BISCUITS & FIXINS

Salted Butter, Maple Butter, Strawberry Butter, Pumpkin Spice Butter, Clover Honey

13
- TRY OUR BACON CHEDDAR BISCUIT +2
- JALAPEÑO CHEDDAR SKILLET CORNBREAD

Dollop of Butter

14
- BISCUITS AND GRAVY

Mushroom Gravy, Sausage Gravy or Both

13

- FRIED PICKLES

Spicy Red Mayo

13
- MATZO BALL SOUP

Natural Young Chicken, Carrots, Celery, Onions

13
- BONELESS CHICKEN BITES

Choice of: Plain / Buffalo / Classic BBQ / Hot Honey

13
- Hot Sour Pickle Chips, Homemade Dilly Ranch, Fresh Celery and Carrots

- FOR THE TABLE

CHICKEN BACON RANCH WAFFLE FRIES

Buttermilk Fried Chicken, Bacon, Ranch, Cheddar, Mozzarella, Chives

18

- HOG IN A BLANKET

Everything Seasoned Puff Pastry, Spicy Mustard, Hot Sour Pickles

15
- BACON STEAK

Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds

16
- STREET CORN

Spicy Aioli, Fresh Lime, Cotija Cheese

13
- NOT YO' NANAS MEATBALLS

Homemade Marinara, Mozzarella, Biscuit Croutons

15
- JALAPENO POPPERS

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

15

MARKET VEGETABLE

12

GRILLED ASPARAGUS

- COLLARD GREENS & BLACK EYED PEAS

With Braised Pork Shoulder

TABLE SIDES

- ORGANIC CHEESE GRITS 7

Waffle Fries 8
- PICKLE COLESLAW 7

HOME FRIES 7
- FRESH CUT FRUIT 7

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

BISCUIT BREAKFAST SANDWICHES

- EGG & CHEESE BISCUIT SANDWICH

Two Fried Eggs, 2 Year Aged Vermont Cheddar

14
- BISCUITS GRAVY & EGGS

Choice of Sausage or Mushroom Gravy, Two Fried Eggs

16
- BACON EGG & CHEESE BISCUIT SANDWICH

Two Fried Eggs, 2 Year Aged Vermont Cheddar, Sterling Bacon

16
- HAM EGG & CHEESE BISCUIT SANDWICH

Two Fried Eggs, 2 Year Aged Vermont Cheddar, Natural Cured Ham

16
- SAUSAGE EGG & CHEESE BISCUIT SANDWICH

Two Fried Eggs, 2 Year Aged Vermont Cheddar, House-Made Sausage

16

COOP & BAKERY

- THE COOP PLATTER

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

23
- WESTERN-CHEESE OMELETTE

Black Forrest Ham, Green Peppers, Spanish Onions, Aged Vermont Cheddar, Home Fries

20
- VEGGIE CHEESE OMELETTE

Mushrooms, Spinach, Tomatoes, 2 Year Aged Vermont Cheddar, Home Fries

20
- CHOCOLATE CHIP BANANA FRENCH TOAST

Challah French Toast, Caramelized Bananas, Powered Sugar

20
- CROQUE MADAME

Buttermilk Fried Chicken, Sliced Black Forest Ham, Gruyere Cheese, Fried Egg on Cheddar Cheese and Bacon Biscuit Served with Home Fries

23

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

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

- STEAK AND EGGS 31

Pan-Seared Ribeye, Waffle Fries
- 8 hr BRAISED PULLED PORK SANDWICH 23

Topped With Pickle Slaw, Hot Sour Pickles, Waffle Fries
- STEAK SANDWICH 33

Waffle Fries, Pan Seared Ribeye, Caramelized Onions, Spinach, Blue Cheese

FROM THE SEA

- SOUTHERN FRIED CATFISH 24

Waffle Fries, Pickle Slaw, Tartar Sauce
- SHRIMP & BACON GRITS 26

Gulf Shrimp, Nitrate Free Bacon, Organic Cheese Grits

- SOUTHERN FRIED SEAFOOD PLATTER

Fried Catfish, Jumbo Shrimp, Waffle Fries, Pickle Slaw, Tartar Sauce

29

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

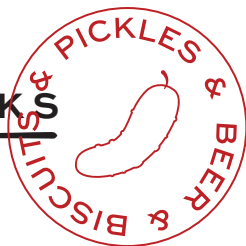
Iceberg, Blue Cheese Crumbles, Grape Tomatoes, Nitrate Free Bacon, Dilly Ranch
- SPICED SHRIMP MARKET KALE SALAD 25

Toasted Almonds, Dried Cranberries, Raisins, Cherries and Honey-Dijon Vinaigrette

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>SPICY BRINE MARGARITA</b>	14
House Infused Jalapeno Espolon Tequila, Spicy Pickle Brine	
<b>BLOODY B.L.T</b>	15
ALB Vodka, Sterling Bacon, Jalapeno Pickled Egg	
<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	
<b>PEACH PERFECT</b>	16
Sagamore Rye, Peach, Lavender, Peychauds Bitters, Absinthe Rinse	

BRUNCH BUBBLES



**SPARKLING ROSE**  
42  
Unshackled,  
*California '18*



**CHAMPAGNE**  
99  
Le Mesnil,  
*Grand Cru, Champagne, France N.V.*

**SPARKLING WINE**  
42  
Gloria Ferrer,  
*Sonoma Carneros, California*

COMPLEMENTARY BOTTOMLESS BUBBLY FLAVORS:  
ORANGE | STRAWBERRY & MANGO | PASSION FRUIT

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 Emerald Dragon Weizen  
Kent Falls Buddy Sprinkles Saves The Day

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

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*

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**

100 N. WATER ST.  
SONO

COOKING HOURS

MON-THURS  
11AM-10PM

FRI  
11AM-11PM

SAT  
10AM-11PM

SUN  
10AM-10PM