

BEER

Glass | 32 oz | 64 oz

JACOB'S PICKLES BISCUIT BEER™ 5.0%
Crispy, Bready, Lager with a buttery finish | 8 | 15 | 29

MAINE LUNCH 7.0%
American IPA with Intense Hop Flavors and Aromas of tropical and citrus fruit and a dry finish | 9 | 17 | 33

PEAK ORGANIC FRESH NECTAR 6.8%
Hazy IPA | 9 | 17 | 33

ALLAGASH WHITE 5.2%
Belgian-Style witbier with refreshing balance of citrus and spice | 9 | 17 | 33

FIVE BOROUGH'S PILSNER 5.0%
Light in color and body with a clean, bitter finish | 9 | 17 | 33

NARRAGANSETT LAGER 5.0%
A Classic American Lager | 8 | 15 | 29

TALEA BREWERY SEASONAL 5.0%
Ask about the current brew | 9 | 17 | 33

MONTAUK BREWERY SEASONAL 6.7%
Ask about the current brew | 9 | 17 | 33

AUSTIN EAST CIDER 5.0%
A crisp, smooth, dry craft cider made with European bittersweet apples and American dessert apples. | 8 | 15 | 29

STONE DELICIOUS 7.7%
Reduced gluten IPA, intensely citrusy, brewed with Lemondrop and El Dorado hops | 9 | 17 | 33

UTICA CLUB LAGER 5.0%
Easy drinking. First beer sold in the United States after prohibition
8 | 15 | 29

LEFT HAND MILK STOUT NITRO 6.0%
Creamy stout with roasted malt flavor
8 | 15 | 29

ATHLETIC BREWING RUN WILD N/A
IPA 0.4%
Non Alcoholic IPA brewed with a blend of five Northwest hops, approachable bitterness balancing the specialty malt body | 8

ROTATING CRAFT BEER

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



LIGHT AND BRIGHT!



ABITA ROOT BEER ON TAP, LOUISIANA 5
spring water, herbs, vanilla, louisiana cane sugar, caffeine-free

MEXICAN COCA-COLA OR SPRITE 5
sweetened with cane sugar

DIET COCA-COLA 4

FRESH SQUEEZED LEMONADE 5
sweetened with organic cane sugar

FRESH SQUEEZED OJ Small 5 | Large 9

HALF TEA/HALF LEMONADE 5

SWEET TEA 5
sweetened with honey

COKE FLOAT 8

MILK STOUT WITH VANILLA ICE CREAM 12

MAKE LIFE SWEETER

JACOB'S PICKLES

COCKTAILS

SEASONAL SIPS

APPLE PIE HOT TODDY	15
Wild Turkey Bourbon, Apple Pie Moonshine, Lemon, Honey, Cloves	
PUMPKIN SPICE OLD FASHIONED	16
Sagamore Rye, House Made Pumpkin Spice Syrup, Aromatic Bitters	
APPLE CIDER SANGRIA	16
Ole Smokey Cinnamon & George Dickel Whiskey, Rocky's Botanical Liqueur, Sauvignon Blanc, Fresh Lemon, Spiced Apple Syrup	

JAM JAR	15
House Infused Strawberry Farmers Gin With Fresh Squeezed Lemonade	
KENTUCKY PORCH SIPPER	15
Wild Turkey Bourbon, Muddled Lemon, Lime & Orange, Angostura Bitters	
ROSEMARY VODKA LEMONADE	15
House Infused Rosemary Alb Vodka, Muddled Lemon & Rosemary	
SPICY BRINE MARGARITA	16
House Infused Jalapeno Espolon Tequila, Spicy Pickle Brine	
BLOODY B.L.T	16
ALB Vodka, Nitrate Free Bacon, Jalapeno Pickled Egg	
MICHTER'S AMERICAN MANHATTAN	18
Michter's American Whiskey, Carpano Antica Sweet Vermouth, Bourbon Soaked Montmorence Cherry, Angostura Bitters	
MOCHA MARTINI	16
Breckenridge Espresso Vodka, Irving Farm Coffee, Coffee Liqueur, Chocolate Bitters	
THE BROOKLYN GIN	15
Lime Infused Dorothy Parker Gin, Chili Infused Perry's Tot Navy Gin, Fresh Squeezed Lemonade, Orange Bittermans, Brooklyn Bitters, Organic Cane Syrup	
COLUMBUS CRUISER	16
Four Roses Small Batch, Laird's Apple Brandy, Foro Amaro, Aperol, Fresh Citrus, Sugar Rim	
DICKEL BACK	15
Double Shot Dickel #12, Double Shot Jacobs Pickle Brine	

RESERVE COCKTAIL

40

FIRE IN THE VAULT
Michter's 10yr Rye, Barrell Whiskey Armida, Toasted Pecan Syrup, Mesquite Smoke

Martini Program

16

DIRTY APHRODITI
ALB vodka, Dry Vermouth, Olive Brine, Hot Sour Brine Mist
UPTOWN CLASSIC
Neversink Gin or ALB Vodka, Dry Vermouth, Dill Tincture
SOUTHERN CHARM
Dorothy Parker Gin, Honey Shrub, Lo-Fi Dry Vermouth, Rosemary Tincture

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 | 9oz | bottle

SPARKLING	
CHARDONNAY/PINOT NOIR — Unshackled, California	13 17 50
WHITES	
SAUVIGNON BLANC — Matanzas Creek, Sonoma County CA	14 18 55
WHITE BLEND (RIESLING, GEWURZT) — Big Salt, OR	13 17 50
CHENIN BLANC — Lieu Dit, Santa Ynez CA	15 19 58
CHARDONNAY — Diatom, Santa Barbara CA	15 19 58
ROSE	
PINOT NOIR — La Créma, Monterey	12 16 46
ORANGE	
ORANGE — Bonny Doon, Central Coast CA	13 17 50
RED	
PINOT NOIR — Planet Oregon, Willamette Valley OR	14 18 55
CABERNET FRANC — 'Picardie', Apollo's Praise, Seneca Lake NY	14 18 55
SANGIOVESE — Stolpman/Love You Bunches, Santa Barbara CA	13 17 50
SYRAH/GRENACHE — Stolpman/La Cuadrilla, Santa Barbara CA	15 19 58
RED BLEND — Frey Vineyards Biodynamic, Mendocino CA	12 16 46
CABERNET SAUVIGNON — Duckhorn Decoy, California	17 21 65

BEER ⚡ BISCUITS ⚡ PICKLES

"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.

FLIGHTS

IT'S UP TO YOU, NY BEER FLIGHT

17

THREES HEREAFTER
Oktoberfest Lager

TALEA BREWING FIRST PICK
Wet Hop IPA

BARRIER BULCKHEAD RED
Red Ale

GREENPORT BLACK DUCK
Porter

ADD BACON TO ANY BEER +1

STAFF FAVORITE WHISKEY FLIGHT

38

GREAT JONES BOURBON
New York, 86 Proof, 4 Yr
Notes of cake batter and vanilla on the nose, Earthy on the palate, white pepper finish

FOUR ROSES SMALL BATCH
Kentucky, 90 Proof, 6-7 Yr
Rich fruits with hints of sweet oak and caramel

MICHTERS BOURBON
Kentucky, 91.4 Proof, 6-8 Yr
Sweetness, then corn and wood smoke flavors with rye underneath

HARLEM STANDARD
Kentucky, 93 Proof, 4 Yr
Creamy and caramel, vanilla, chocolate, smoke in body, roasted nuts, and rye spice

RARE & REMARKABLE WHISKEY FLIGHT

95

VAN WINKLE SPECIAL RESERVE 12 YR
Kentucky, 90.4 Proof, 12 yr
Dried mango, cocoa, spiced peach, honey, oak and tobacco

BLANTON'S SINGLE BARREL
Kentucky, 93 Proof, 6-8 yr
Apple, cinnamon, vanilla, caramel, peaches, pears, apricots

OLD RIP VAN WINKLE 10 YR
Kentucky, 107 proof, 10 yr
sweet vanilla, pecan, robust wheat, cherries, oak, hints of fruit, spice

BOMBERGER'S
Kentucky, 108 proof, 6-8 yr
Rich molasses, jammy fruit, chocolate, baking spices

WINES BY THE BOTTLE

SPARKLING	
CHARDONNAY/PINOT NOIR — Decoy Limited Rose, Methode Champenoise, California N/V	68
GRUNER VELTLINER — Six Eighty, Finger Lakes NY '21	58
WHITES	
RIESLING — 'Flower Day' Hermann J. Wiemer, Finger Lakes NY '24	62
SAUVIGNON BLANC — Bloodroot, North Coast CA '22	64
RED	
SYRAH/GRENACHE — Tablas Creek Vineyard, Paso Robles CA '23	62
PINOT NOIR — Sandhi, Sta. Rita Hills CA '23	92
ZINFANDEL — Turley 'Uebberoth', Paso Robles CA '22	135

TOWERS TO SHARE

PICKLES & PROVISIONS

SHRIMP COCKTAIL

TUNA TARTAR TRIO

FISH ROE MOUSSE

PICKLES

WHITE BEAN HUMMUS

ARTICHOKES

ROASTED RED PEPPERS

OLIVE MEDLEY

ROASTED EGGPLANT DIP

CHILLED SEAFOOD SALAD

THE GRAND TOWER

ALSO AVAILABLE A LA CARTE

STARTERS		
WHITE BEAN HUMMUS	VGN, GF	15
Corn Chips, Pickled Crudités, Sesame, EVOO		
DEVILED EGGS	V, GF	15
Smoked Paprika, Pickle Chips		
TUNA TARTARE		22
Yellowfin Tuna, Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips		
LOADED ENDIVE "NACHOS"	V, GF	16
Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops, Honey Chili Drizzle		
BISCUITS N' FIXINS	V	14
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter		
BISCUITS & GRAVY		16
Mushroom V, Sausage, Or Both		
JUMBO EVERYTHING SEASONED PRETZEL & DIPS	V	16
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard		
FRIED PICKLES	V	15
Spicy Red Mayo		
MATZO BALL SOUP		14
Natural Young Chicken, Carrots, Celery, Onions		
POUTINE	INVITE YOUR FRIENDS	19
Smothered In Brown Gravy, Cheese, Hollandaise Drizzle		
OKRA & CHILES	VGN, GF	13
φSTREET CORN	V, GF	14
Spicy Aioli, Fresh Lime, Cotija Cheese		
BACON STEAK	GF	18
Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds		
☆ JALAPENO POPPERS		17
Baked Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits		
SALT AND VINEGAR CHIPS	V, GF	16
Sour Cream And Onion Dip		

SIDES

DELICIOUS WITH ANY DISH

ORGANIC CHEESE GRITS

V, GF

.....9

PICKLE SLAW

V, GF

.....9

HOUSE FRIES

V, GF

.....9 | 15

House Ketchup, Creamy BBQ

LARGE HOUSE SALAD

VGN

.....12

BREAKFAST MEAT

.....10

HOME FRIES

.....9

FRESH FRUIT

.....9

GRILLED ASPARAGUS

V, GF

.....14

COLLARD GREENS & BLACK EYED PEAS

.....15

With Braised Pork Shoulder

PICKLES TO GO

1 for 6, 2 for 10

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

JACOB'S PICKLES

PICKLES

4 TYPES FOR 15, 8 TYPES FOR 20

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 — 9

COOP & BAKERY		
FRESH LOCAL EGGS		
THE COOP PLATTER		25
Scrambled Eggs, Nitrate-Free Bacon, Breakfast Sausage, Cheese Grits, Buttermilk Biscuit & Home Fries		
WESTERN CHEESE OMELETTE		22
Black Forest Ham, Green Peppers, Spanish Onions, Aged Vermont Cheddar, Home Fries		
VEGGIE CHEESE OMELETTE		21
Mushrooms, Spinach, Tomatoes, Aged Vermont Cheddar, Home Fries		
CHOCOLATE CHIP BANANA FRENCH TOAST		23
Challah French Toast, Carmelized Bananas, Powdered Sugar		
CHILAQUILES	GF	22
Corn Chips Simmered in Mild Red Salsa, Chicken, Scrambled Eggs, Cotija Cheese, Red Onion, Cilantro, Pickled Jalapeño		
SOUTHERN CROQUE MADAME		24
Buttermilk Fried Chicken, Black Forest Ham, Gruyere Cheese, Scrambled Eggs, Bacon Egg And Cheese Biscuit, Home Fries		
CHICKEN BACON EGG & CHEESE	Buttermilk Fried Chicken, Nitrate Free Bacon, Scrambled Eggs, Picnic Sauce	25

CHICKEN AND TOAST	THICK HOME-BAKED CHALLAH	
HOT HONEY CHICKEN & TOAST	Spicy Buttermilk Fried Chicken, Clover Honey	25
MAPLE CHICKEN & TOAST	Buttermilk Fried Chicken, Maple Butter, Syrup	25

SOUTHERN FRIED CHICKEN & BISCUITS		
SERVED WITH GRAIN MILLER ORGANIC CHEESE GRITS		
☆ HONEY CHICKEN & PICKLES	Buttermilk Fried Chicken, Hot Sours, Clover Honey	24
HOT CHICKEN BISCUIT	Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles	24
BBQ SMOTHERED PEPPER JACK CHICKEN	Buttermilk Fried Chicken, House Made Creamy Bbq, Vermont Pepper Jack	24
MUSHROOM GRAVY SMOTHERED CHICKEN	Buttermilk Fried Chicken, Fresh Mushroom Gravy, Aged Vermont Cheddar	24
SAUSAGE GRAVY SMOTHERED CHICKEN	Buttermilk Fried Chicken, Southern Sausage Gravy	24
SOUTHERN B.L.T	Buttermilk Fried Chicken, Fried Green Tomatoes, Pickle Slaw, Picnic Sauce, Nitrate Free Bacon	25

CLASSIC CHICKEN SANDWICHES		
SERVED WITH HAND CUT FRIES		
CHICKEN CAESAR	WRAP	24
Crispy Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Biscuit Croutons		
ORIGINAL CHICKEN SANDWICH	White Cheddar, Dilly Ranch, Lettuce, Hot Sour Pickles, Home-Baked Brioche Bun	22
SPICY CHICKEN SANDWICH	Nashville Sauce, Pepperjack Cheese, Crispy Onions, Hot Sour Pickles, Home-Baked Brioche Bun	22

DOUBLE SMASH BURGERS		
JACOB'S PRIME BEEF BLEND, SERVED WITH HAND CUT FRIES ON HOME-BAKED BRIOCHE BUN		
☆ ORIGINAL SMASH BURGER	American Cheese, Crispy Onions, Hot Sour Pickles, Picnic Sauce	25
DUKE BURGER	Gruyere Cheese, Sauteed Mushrooms & Onions, Chipotle Aioli	26
BBQ BACON SMASH BURGER	Nitrate Free Bacon, American Cheese, Hot Sour Pickles, Crispy Onions, Creamy BBQ Sauce	26

SALADS		
BUTTERMILK FRIED CHICKEN CAESAR	Romaine, Parmesan Cheese, Biscuit Croutons	25
GRILLED SALMON SALAD	GF	28
Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette		
BUTTERMILK FRIED CHICKEN COUNTRY WEDGE	Iceberg, Blue Cheese, Dilly Ranch, Grape Tomatoes, Nitrate Free Bacon	25
CHILLED SEAFOOD SALAD	GF	28
Calamari, Shrimp, Octopus Over Mixed Greens, Lemon Herb Dressing		
CHICKEN WALDORF SALAD	Romaine, Apple, Grapes, Celery, Pecans, Green Goddess Dressing	26
SHRIMP AND ENDIVE SALAD	GF	28
Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper, Honey Chili Drizzle		
GRILLED PORTOBELLO MUSHROOM	VGN	24
Mixed Green Salad, EVOO Vinaigrette		

BISCUIT BREAKFAST SANDWICHES		
FRESH LOCAL EGGS		
EGG & CHEESE BISCUIT SANDWICH	Scrambled Eggs, Aged Vermont Cheddar	15
BISCUITS GRAVY & EGGS	Choice Of Sausage Or Mushroom Gravy, Scrambled Eggs	16
BACON EGG & CHEESE BISCUIT SANDWICH	Scrambled Eggs, Aged Vermont Cheddar, Nitrate Free Bacon	17
HAM EGG & CHEESE BISCUIT SANDWICH	Scrambled Eggs, Aged Vermont Cheddar, Natural Cured Ham	17
SAUSAGE EGG & CHEESE BISCUIT SANDWICH	Scrambled Eggs, Aged Vermont Cheddar, Breakfast Sausage	17

JACOB'S PICKLES		
FAMOUS		
MAC & CHEESE		
CLASSIC MAC & CHEESE	V	21
BUFFALO CHICKEN MAC & CHEESE	Blue Cheese Drizzle	23
☆ BEST EVER LOBSTER MAC		38

HOME COOKING		
LEMON DILL SALMON BURGER	Tartar Sauce, Red Onion, Hot Sour Pickles, Frisse, Homemade Potato Chips	25
SHRIMP & BACON GRITS	Nitrate Free Bacon, Organic Cheese Grits	29
CAJUN SHRIMP TACOS	GF	26
Pickle Slaw, Chipotle Aioli Salsa Verde		
STEAK AND EGGS	Hanger Steak, Southwest Sauce, Scrambled Eggs, Hand Cut Fries	28
BLACKENED SALMON	GF	29
Asparagus, Grape Tomatoes, Herb Butter		
ROASTED LEMON CHICKEN	Hand Cut Fries, Roasted Carrots, Lemon Chicken Gravy	28

SOMETHING SWEET		
SEASONAL FRESH BAKED MINI PIE TRIO	16	
Pecan, Pumpkin, And Apple Crumble		
BISCUIT BREAD PUDDING	15	
With Vanilla Ice Cream & Toasted Almonds		

SEASONAL BISCUIT BREAD PUDDING	16
FRIED OREOS	11
Homemade Cream	

KEY

☆ — HOUSE FAVORITE

V — VEGETARIAN

VGN — VEGAN

GF — GLUTEN FREE

680

COLUMBUS AVE,

NEW YORK, NY

Monday – Friday:

10 am–12 am

Saturday – Sunday:

9 am–12 am

MENU AS OF 10/15/25

BRUNCH MENU

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.