

COCKTAILS	
SEASONAL SIPS	
MY BOTANICAL CRUSH	16
Neversink Gin, Campari, Sweet Vermouth, Orange	
WATERMELON ROSE SANGRIA	16
Vodka, Rockey's Botanical Liqueur, Watermelon, House Lemonade	
NORWALK ON THE WILD SIDE	
13	
SoNo 1420 Vodka, Apricot Cordial & Marmalade, Fresh Lemon, Cane Sugar	
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	
THE BROOKLYN GIN	14
Lime Infused Dorothy Parker Gin, Chili Infused Perry's Tot Navy Gin, Fresh Squeezed Lemonade, Orange Bittermans, Brooklyn Bitters, Organic Cane Syrup	
MICHTER'S AMERICAN MANHATTAN	16
Michter's American Whiskey, Carpano Antica Sweet Vermouth, Bourbon Soaked Montmorence Cherry, Angostura Bitters	
DIRTY APHRODITE	15
ALB Vodka, Dirty Dill Pickle Brine	
DICKEL BACK	13
Double Shot Dickel #8, Double Shot, Jacobs Pickle Brine	
MOCHA MARTINI	14
Breckenridge Espresso Vodka, Coffee Cordial, Irving Farm Iced Coffee, Chocolate Bitters	



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™	
— Crispy, Bready, Lager with a buttery finish 5.0% \$7	
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	
SPACECAT SUMMER ALE	
— 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	
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	
COUNTERWEIGHT HIGH NOTE	
— Our hoppy lager brings refreshing fresh cut citrus like qualities to the forefront to help make it deliciously drinkable. Blending the crispness of a pale lager beer with the big aromatics and expressiveness of American grown hops. 5.4% \$9/17/33	
DOWNEAST BLUEBERRY PIE	
— Sweet and creamy with a fresh pressed cider backbone. 5.0% \$9/17/33	
OEC SIRI'S AGNI WHITE ALE	
— Agni White Ale balances a bright and citrusy character from its spices such as lemongrass, coriander & ginger with a soft maltiness & a creamy mouthfeel. 5.2% \$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	
BLOOD ORANGE BLONDE	
— Brewed with Blood Oranges. Notes of tangerine, raspberry, and grapefruit. 5% \$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	
ONCE UPON AN ORCHARD	
— a blend of wild ales aged on bushels of fresh cherries, plums, and raspberries. The lightly tart ale was full of jammy berry notes with touches of amaretto, marzipan, and a hint of citrus zest. 8.8% \$9	
CALIFORNIA	
STONE DELICIOUS IPA	
— Citrusy IPA with lemon candy-like flavor and balanced hops 7.7% \$9/17/33	
RHODE ISLAND	
WHALERS MUSE	
— An ever-evolving freestyle IPA, always refreshed & inspired by our brewers' latest selection of ingredients. Version 13 provides a shockingly smooth and crisp finish 7.0% \$9	
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	
MISSOURI	
BOULEVARD MIMOSA SAISON	
— Bright blood orange meets the lively character of a Belgian-style saison, creating a bubbly, citrus-kissed celebration in a glass. 7.0% \$9	
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	
SPARKLING	
SPARKLING ROSE - Unshackled, California	12 42
WHITES	
CHARDONNAY - Wentle, Riva Ranch, California	12 42
SAUVIGNON BLANC - Raeburn, North Coast of California	13 46
PINOT GRIS - Duck Pond, Willamette Valley, Oregon	13 46
ROSE	
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.

FLIGHTS	
WELCOME TO CT BEER FLIGHT	
16	
TWO ROADS LIL HEAVEN	
HALF FULL BRIGHT ALE	
ALVARIUM SUCKER PUNCH'D	
SPACECAT SEASONAL	
ADD BACON TO ANY BEER +1	
STAFF FAVORITE WHISKEY 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	

ROTATING CRAFT BEER

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



BEER
BISCUITS
PICKLES



DINNER	
STARTERS	
WHITE BEAN HUMMUS VGN, GF	13
Corn Chips, Pickled Crudités, Sesame, EVOO	
DEVELOPED EGGS V, GF	14
Smoked Paprika, Pickle Chips	
FRIED PICKLES	13
Spicy Red Mayo	
BISCUITS N' FIXINS V	13
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter	
BISCUITS & GRAVY	13
Mushroom V , Sausage, Or Both	
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	

DELICIOUS WITH ANY DISH

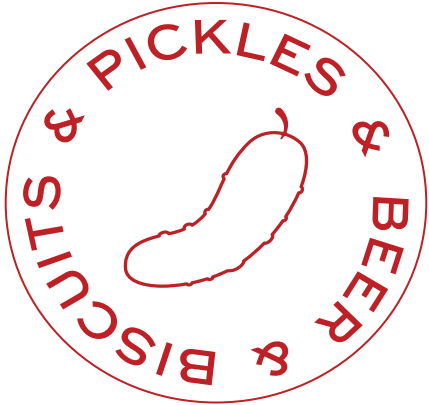
MARKET VEGETABLES

GRILLED ASPARAGUS **V, GF** 12

COLLARD GREENS & BLACK EYED PEAS 12

With Braised Pork Shoulder

TABLE SIDES	
ORGANIC CHEESE GRITS V, GF	7
PICKLE SLAW V, GF	7
WAFFLE FRIES VGN	8
POTATO SALAD VGN	8
LARGE HOUSE SALAD VGN	10
MASHED POTATOES & BROWN GRAVY V	8



PRIVATE EVENTS
Book Private Events & Group Dining



JACOB'S 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

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

SAUSAGE GRAVY SMOTHERED CHICKEN Buttermilk Fried Chicken, Southern Sausage Gravy 21

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

SUB WAFFLE FRIES +4

DOUBLE SMASH BURGERS

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

ORIGINAL SMASH BURGER 21

American Cheese, Crispy Onions, Hot Sour Pickles, Picnic Sauce

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

JACOB'S PICKLES FAMOUS MAC & CHEESE

CLASSIC MAC & CHEESE **V** 19

BUFFALO CHICKEN MAC & CHEESE Blue Cheese Drizzle 21

CHICKEN AND TOAST

THICK HOME-BAKED CHALLAH

HOT HONEY CHICKEN & TOAST Spicy Buttermilk Fried Chicken, Clover Honey 21

MAPLE CHICKEN & TOAST Buttermilk Fried Chicken, Maple Butter, Syrup 21

CHICKEN & WAFFLES Buttermilk Fried Chicken, Maple Butter, Syrup 21

BUTTERMILK FRIED CHICKEN CAESAR	22
Romaine, Parmesan Cheese, Biscuit Croutons	
CHICKEN CAESAR <i>WRAP</i>	24
Buttermilk Fried Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Croutons, Waffle Fries	
GRILLED SALMON SALAD GF	24
Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette	
BUTTERMILK FRIED CHICKEN COUNTRY WEDGE	22
Iceberg, Blue Cheese, Dilly Ranch, Grape Tomatoes, Nitrate Free Bacon	
WATERMELON STRAWBERRY SALAD V, GF	21
Mixed Greens, Fresh Watermelon, Strawberries, Blue Cheese Crumbles, Toasted Almonds, Strawberry Vinaigrette	
SOUTHWEST SALAD	22
Buttermilk Fried Chicken, Corn, Romaine Lettuce, Bacon, Cheddar Cheese, Red Onions, Chipotle Aioli, Crushed Corn Chips	
SUB SHRIMP +5	

PICKLES TO GO

SPICY!

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

SWEET

DINNER

FROM THE BUTCHER SLOW COOKED

6 HOUR BRAISED SHORT RIB

Whipped Potatoes, Roasted Seasonal Vegetables, Ride Wine Reduction 28

8 HR PULLED PORK SANDWICH

Topped with Pickle Slaw, Hot Sour Pickles, Waffle Fries 23

BBQ BABY BACK RIBS **GF**

Potato Salad, Pickle Slaw 28

SOUTHWEST MEAT PLATTER

Baby Back Ribs, BBQ Pulled Pork, Kielbasa Sausage, Nashville Hot Chicken and Pickles, Pickle Slaw, Thyme Jalapeno, Corn, Buttermilk Biscuit 29

FIRE GRILLED

STEAK SANDWICH

Pan Seared Ribeye, Caramelized Onions, Spinach, Blue Cheese, Aioli 33

STEAK TIPS

Waffle Fries, Crispy Onions, Choice of House Steak Rub, Peppercorn Sauce, or Teriyaki 33

HAND CUT RIBEYE

Herb Butter, Waffle Fries 38

SUB WHIPPED POTATOES +2

SUB HOUSE SALAD +2

FROM THE FISH

SOUTHERN FRIED BRANZINO

Waffle Fries, Pickle Saw, Tartar Sauce 24

CAJUN SHRIMP TACOS **GF**

Corn Tortillas, Pickle Slaw, Chipotle Aioli, Pickled Jalapeno 25

SHRIMP & BACON GRITS

Nitrate Free Bacon, Organic Cheese Grits 26

CEDAR ROASTED SALMON

Whipped Potatoes, Asparagus, Lemon Beurre Blanc 25

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

SOMETHING SWEET

HALF-BAKED CHOCOLATE CHIP SKILLET COOKIE

Vanilla Ice Cream, Chocolate Drizzle 14

JACOB'S PICKLES ICEBOX PIE

Oreo | Strawberry Nilla Wafer 16

BISCUIT BREAD PUDDING

With Vanilla Ice Cream 13

SEASONAL BISCUIT BREAD PUDDING

With Vanilla Ice Cream 14

FRIED OREOS

Homemade Cream 9

KEY

HOUSE FAVORITE

VEGETARIAN

VEGAN

GLUTEN FREE

MENU AS OF 05/01/26

DINNER MENU

PICKLE HOSPITALITY

BEER with BISCUITS for PICKLES

JACOB'S PICKLES SOUTH NORWALK

100 N. WATER ST, SONO

Monday - Thursday: 11 am - 10 pm

Friday: 11 am - 11 pm

Saturday: 10 am - 11 pm

Sunday: 10 am - 10 pm

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.