

COCKTAILS

SEASONAL SIPS

MY BOTANICAL CRUSH16

Neversink Gin, Campari, Sweet Vermouth, Orange

WATERMELON ROSE SANGRIA16

Vodka, Rockey's Botanical Liqueur, Watermelon, House Lemonade

NORWALK ON THE WILD SIDE13

SoNo 1420 Vodka, Apricot Cordial & Marmalade, Fresh Lemon, Cane Sugar

ROSEMARY VODKA LEMONADE14

House Infused Rosemary ALB, Muddled Lemon & Rosemary

KENTUCKY PORCH SIPPER14

Wild Turkey Bourbon, Muddled Lemon, Lime & Orange, Angostura Bitters

JAM JAR15

House Infused Strawberry Farmers Gin With Fresh Squeezed Lemonade

SPICY BRINE MARGARITA14

House Infused Jalapeno Espolon Tequila, Spicy Pickle Brine

BLOODY B.L.T15

ALB Vodka, Nitrate Free Bacon, Jalapeno Pickled Egg

THE BROOKLYN GIN14

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 MANHATTAN16

Michter's American Whiskey, Carpano Antica Sweet Vermouth, Bourbon Soaked Montmorence Cherry, Angostura Bitters

DIRTY APHRODITE15

ALB Vodka, Dirty Dill Pickle Brine

DICKEL BACK13

Double Shot Dickel #8, Double Shot, Jacobs Pickle Brine

MOCHA MARTINI14

Breckenridge Espresso Vodka, Coffee Cordial, Irving Farm Iced Coffee, Chocolate Bitters

POP & FLOATS

ABITA ROOT BEER ON TAP5

Spring Water, Herbs, Vanilla, Louisiana Cane Sugar, Caffeine-Free

Make it a Float! +3

MEXICAN COCA - COLA OR SPRITE5

Sweetened With Cane Sugar

Make it a Float! +3

DIET COCA-COLA4

FRESH SQUEEZED LEMONADE5

Sweetened With Organic Cane Sugar

Make it Strawberry or Tropical Passion! +2

PICKLE LEMONADE7

Candy Cuke Pickle Brine

ORANGE JUICE

Small 4 | Large 7

HALF TEA/HALF LEMONADE5

SWEET TEA5

Sweetened With Honey

Make it Strawberry or Tropical Passion! +2

HOSMER MOUNTAIN CREAM SODA5

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

COUNTER WEIGHT 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, California12 | 42

WHITES

CHARDONNAY - Wente, Riva Ranch, California12 | 42

SAUVIGNON BLANC - Raeburn, North Coast of California13 | 46

PINOT GRIS - Duck Pond, Willamette Valley, Oregon13 | 46

ROSE

Acrobat Rose, Oregon13 | 46

RED

PINOT NOIR - Borealis, Oregon14 | 49

CABERNET SAUVIGNON- Educated Guess, Lake County, California13 | 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 FLIGHT16

TWO ROADS LIL HEAVEN

HALF FULL BRIGHT ALE

ALVARIUM SUCKER PUNCH'D

SPACECAT SEASONAL

ADD BACON TO ANY BEER +1

STAFF FAVORITE WHISKEY FLIGHT38

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

BRUNCH BUBBLES

SPARKLING ROSE42

Unshackled, California '18

CHAMPAGNE99

Le Mesnil, Grand Cru, Champagne, France N.V.

SPARKLING WINE42

Gloria Ferrer, Sonoma Carneros, California

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

ROTATING CRAFT BEER

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

BEER BISCUITS PICKLES JACOB'S PICKLES

BEER

BISCUITS

PICKLES

BRUNCH

STARTERS

WHITE BEAN HUMMUS VGN, GF13

Corn Chips, Pickled Crudités, Sesame, EVOO

DEVILED EGGS V, GF14

Smoked Paprika, Pickle Chips

FRIED PICKLES13

Spicy Red Mayo

BISCUITS N' FIXINS V13

Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

BISCUITS & GRAVY13

Mushroom V, Sausage, Or Both

JUMBO EVERYTHING SEASONED PRETZEL & DIPS V16

Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard

SPINACH ARTICHOKE DIP V17

Warm Tortilla Chips

MATZO BALL SOUP13

Natural Young Chicken, Carrots, Celery, Onions

CHICKEN BACON RANCH WAFFLE FRIES19

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

STREET CORN V, GF13

Spicy Aioli, Fresh Lime, Cotija Cheese

BONELESS CHICKEN BITES13

Choice of Plain / Buffalo / Classic BBQ / Hot Honey

Hot Sour Pickle Chips, Homemade Dilly Ranch, Pickled Carrots

BACON STEAK GF16

Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds

CRISPY RHODE ISLAND CALAMARI19

Pickle Chips, Marinara

HOG IN A BLANKET15

Everything Seasoned Puff Pastry, Spicy Mustard, Hot Sour Pickles

PRIVATE EVENTS

Book Private Events & Group Dining



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

COLLARD GREENS & BLACK EYED PEAS .....12

With Braised Pork Shoulder

SPICY!

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

SWEET

JACOB'S PICKLES

PICKLES

4 TYPES FOR 13, 8 TYPES FOR 16

VGN, GF

Bread & Butter Cukes

Hot Sour Cukes

Big Dill Kosher Cukes

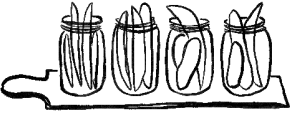
Horseradish Cukes

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

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

20

VEGGIE CHEESE OMELETTE

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

20

CHOCOLATE CHIP BANANA FRENCH TOAST

Challah French Toast, Caramelized Bananas, Powdered Sugar

20

SOUTHERN CROQUE MADAME

Buttermilk Fried Chicken, Black Forest Ham, Gruyere Cheese, Scrambled Eggs, Bacon Egg And Cheese Biscuit, Home Fries

23

STEAK AND EGGS

Pan-Seared Ribeye, Scrambled Eggs, Waffle Fries

38

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

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 Eggs, Picnic Sauce

22

CLASSIC CHICKEN SANDWICHES

SERVED WITH WAFFLE CUT 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

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

WATERMELON STRAWBERRY SALAD V, GF

Mixed Greens, Fresh Watermelon, Strawberries, Blue Cheese Crumbles, Toasted Almonds, Strawberry Vinaigrette

21

SOUTHWEST SALAD

Buttermilk Fried Chicken, Corn, Romaine Lettuce, Bacon, Cheddar Cheese, Red Onions, Chipotle Aioli, Crushed Corn Chips

22

SUB SHRIMP +5

BRUNCH

BISCUIT BREAKFAST SANDWICHES

FRESH LOCAL EGGS

EGG & CHEESE BISCUIT SANDWICH

Scrambled Eggs, Aged Vermont Cheddar

14

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

16

HAM EGG & CHEESE BISCUIT SANDWICH

Scrambled Eggs, Aged Vermont Cheddar, Natural Cured Ham

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 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

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

STEAK SANDWICH

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

33

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

V = VEGETARIAN

VGN = VEGAN

GF = GLUTEN FREE

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

MENU AS OF 05/01/26

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