

# 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

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

FIVE BOROUGH 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

GREENPORT BLACK DUCK PORTER 6.0%  
A full-bodied roasty treat that finishes  
dry. 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.



# POP & FLOATS

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

LIGHT AND  
BRIGHT!

UP!

DOWN!

# STARTERS

WHITE BEAN HUMMUS <small>VGN, GF</small>	15
Corn Chips, Pickled Crudités, Sesame, EVOO	
DEVILED EGGS <small>V, GF</small>	15
Smoked Paprika, Pickle Chips	
TUNA TARTARE	22
Yellowfin Tuna, Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips	
LOADED ENDIVE "NACHOS" <small>GF</small>	16
Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops, Honey Chili Drizzle	
BISCUITS N' FIXINS <small>V</small>	14
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter	
BUICKS & GRAVY	16
Mushroom <small>V</small> , Sausage, Or Both	
JUMBO EVERYTHING	16
SEASONED PRETZEL & DIPS <small>V</small>	16
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard	
FRIED PICKLES <small>V</small>	15
Spicy Red Mayo	
MATZO BALL SOUP	14
Natural Young Chicken, Carrots, Celery, Onions	
POUTINE	19
Smothered In Brown Gravy, Cheese, Hollandaise Drizzle	
OKRA & CHILES <small>VGN, GF</small>	13
Smoked & Pickled Okra, Red Pepper Flakes, Scallions	
STREET CORN <small>V, GF</small>	14
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 <small>GF</small>	18
Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds	
CRISPY CALAMARI	19
Crispy Pickled Peppers, Lemon Basil Aioli	
★ JALAPENO POPPERS	17
Baked Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits	
SPINACH ARTICHOKE DIP <small>V</small>	17
Corn Tortilla Chips	

# SIDES

MARKET VEGETABLES	14
DELICIOUS WITH ANY DISH	
GRILLED ASPARAGUS <small>V, GF</small>	14
COLLARD GREENS & BLACK EYED PEAS <small>GF</small>	15
With Braised Pork Shoulder	
ROASTED OYSTER MUSHROOMS IN BUTTER AND THYME <small>V, GF</small>	16
TABLE SIDES	
ORGANIC CHEESE GRITS <small>V, GF</small>	8
PICKLE SLAW <small>V, GF</small>	9
HOUSE FRIES <small>V, GF</small>	9   15
House Ketchup, Creamy BBQ	
LARGE HOUSE SALAD <small>VGN</small>	12
MASHED POTATOES & BROWN GRAVY <small>V</small>	8

# PRIVATE EVENTS

Book Private Events & Group Dining



## JACOB'S PICKLES

### PICKLES

4 TYPES FOR 15, 8 TYPES FOR 20

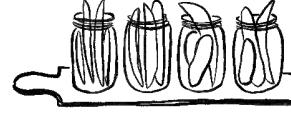
VGN, GF

#### 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

## TOWER TO SHARE

### MAINE MUSSELS

*Sustainably grown in Maine*

BREAD & FRIES

SPICY RED MUSSELS



WHITE WINE MUSSELS

## SHARED MUSSELS TOWER

### FROM THE BUTCHER SLOW COOKED

ROASTED LEMON CHICKEN  
Mashed Potatoes, Roasted Carrots, Beurre Blanc Sauce 28

SWEET & SMOKY MEATLOAF  
Whipped Potatoes, Frizzled Onions, Pickle Slaw, Buttermilk Biscuit Smothered In Maple Butter 27

BBQ BABY BACK RIBS GF  
Potato Salad, Pickle Slaw 31

TURKEY LEG  
White Wine Braised Turkey Leg, Whipped Potatoes, Rosemary Biscuit Stuffing, Homemade Cranberry Sauce, Rustic Gravy 29

★ CLASSIC SLOW COOKED BRISKET  
Mashed Potatoes, Roasted Mushrooms, Carrots, Red Wine Demi Glace 31

### FIRE GRILLED

STEAK FRITES GF  
Hanger Steak, Southwest Sauce, Hand Cut Fries 34

PRIME COWBOY CUT BONE IN RIBEYE GF  
Michters American Steak Sauce, Buttered Oyster Mushrooms 65

### FROM THE FISH MARKET

MUSSELS FOR ONE GF  
Choice Of Wine Or Spicy Red Mussels 31

CAJUN SHRIMP TACOS GF  
Pickle Slaw, Chipotle Aioli, Salsa Verde 26

SHRIMP & BACON GRITS  
Nitrate Free Bacon, Organic Cheese Grits 29

CRISPY BRANZINO FILET  
Over White Beans And Greens 28

LEMON DILL SALMON BURGER  
Tartar Sauce, Red Onion, Hot Sour Pickles, Frisse, Homemade Potato Chips 25

BLACKENED SALMON GF  
Asparagus, Grape Tomatoes, Herb Butter 29

### SOMETHING SWEET

SEASONAL FRESH BAKED MINI PIE TRIO 16  
Pecan, Orange Cranberry, 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 12/22/25

## DINNER 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.



### WHOLE HOG

PRIVATE DINNER  
IN THE WHISKEY VAULT

72 Hour Notice Required  
\$149 / pp

### 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

