

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'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

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

JACOB'S PICKLES

COCKTAILS

SEASONAL SIPS

APPLE PIE HOT TODDY	15
Wild Turkey Bourbon, Apple Pie Moonshine, Lemon, Honey, Cloves	
CRANBERRY CABIN OLD FASHIONED	16
Sagamore Rye, Cranberry Syrup, Cranberry Bitters	
BONFIRE SANGRIA	16
Bubba's Burnt Sugar Whiskey, Blood Orange, Red Wine Blend, Ginger, Jacob's Lemonade	

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 FRESH COAST  
American IPA

ALEWIFE 7 LINE  
Amber 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*

WILD TURKEY LONGBRANCH  
Kentucky, 86 Proof, 8 Yr  
*Caramel, vanilla, honey, and warm spice, seasoned oak and a fleeting hint of smoke.*

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*

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
GRENACHE/ZINFANDEL — Stupid Beautiful, Dry Creek Valley CA '24	115
PINOT NOIR — Sandhi, Sta. Rita Hills CA '23	92
ZINFANDEL — Turley 'Uebberoth', Paso Robles CA '22	135

ROTATING CRAFT BEER

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



LIGHT AND BRIGHT!

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

MAKE LIFE SWEETER

BIG AND BOLD!

# STARTERS

WHITE BEAN HUMMUS <b>VGN, GF</b>	15
Corn Chips, Pickled Crudités, Sesame, EVOO	
DEVEILED EGGS <b>V, GF</b>	15
Smoked Paprika, Pickle Chips	
TUNA TARTARE	22
Yellowfin Tuna, Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips	
LOADED ENDIVE "NACHOS" <b>V, GF</b>	16
Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops, Honey Chili Drizzle	
GRILLED OCTOPUS SALAD <b>GF</b>	24
Cucumbers, Grape Tomatoes, Red onions, Red Bell Peppers, Lemon, EVOO	
BISCUITS N' FIXINS <b>V</b>	14
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter	
BISCUITS & GRAVY	16
Mushroom <b>V</b> , Sausage, Or Both	
JUMBO EVERYTHING SEASONED PRETZEL & DIPS <b>V</b>	16
Warm Cheese, Dilly Ranch, Creamy BBQ, Spicy Mustard	
FRIED PICKLES <b>V</b>	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 <b>VGN, GF</b>	13
Smoked & Pickled Okra, Red Pepper Flakes, Scallions	
STREET CORN <b>V, GF</b>	14
Spicy Aioli, Fresh Lime, Cotija Cheese	
BONELESS CHICKEN BITES	13
Choice of <b>Plain</b> / <b>Buffalo</b> / <b>Classic BBQ</b> / <b>Hot Honey</b>	
Hot Sour Pickle Chips, Homemade Dilly Ranch, Fresh Celery and Carrots	
SPINACH ARTICHOKE DIP <b>V</b>	17
Corn Tortilla Chips	
CRISPY RHODE ISLAND CALAMARI	19
Fried Pickle Chips, Lemon Basil Aioli	
BACON STEAK <b>GF</b>	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	

# SIDES

ORGANIC CHEESE GRITS <b>V, GF</b> .....	9
PICKLE SLAW <b>V, GF</b> .....	9
HOUSE FRIES <b>V, GF</b> .....	9   15
House Ketchup, Creamy BBQ	
LARGE HOUSE SALAD <b>VGN</b> .....	12
BREAKFAST MEAT .....	10
HOME FRIES .....	9
FRESH FRUIT .....	9
GRILLED ASPARAGUS <b>V, GF</b> .....	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

Candy Red Beets

🔥 Hot Sour Cukes

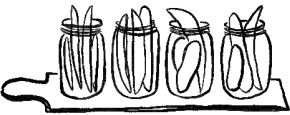
🔥 Sweet & Spicy Carrots

Big Dill Kosher Cukes

Dilly Green Beans

🔥 Horseradish Cukes

🔥 Thyme Jalapenos



PICKLED EGGS Fresh Organic Eggs, Spicy Jalapeno Brine — 9

# COOP & BAKERY

FRESH LOCAL EGGS

## THE COOP PLATTER

Scrambled Eggs, Nitrate-Free Bacon, Breakfast Sausage, Cheese Grits, Buttermilk Biscuit & Home Fries

25

## WESTERN CHEESE OMELETTE

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

22

## VEGGIE CHEESE OMELETTE

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

21

## CHOCOLATE CHIP BANANA FRENCH TOAST

Challah French Toast, Carmelized Bananas, Powdered Sugar

23

## CHILAQUILES **GF**

Corn Chips Simmered in Mild Red Salsa, Chicken, Scrambled Eggs, Cotija Cheese, Red Onion, Cilantro, Pickled Jalapeño

22

## SOUTHERN CROQUE MADAME

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

24

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* Crispy Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Biscuit Croutons

24

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 American 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**

Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette

28

## BUTTERMILK FRIED CHICKEN COUNTRY WEDGE

Iceberg, Blue Cheese, Dilly Ranch, Grape Tomatoes, Nitrate Free Bacon

25

## CHILLED SEAFOOD SALAD **GF**

Calamari, Shrimp, Octopus, Red and Green Bell Peppers, Grape Tomatoes, Red Onions, Parsley, Lemon Herb Dressing

28

## WALDORF GOAT CHEESE SALAD **V, GF**

Romaine, Apple, Grapes, Crumbled Goat Cheese, Celery, Pecans, Green Goddess Dressing

26

## SHRIMP AND ENDIVE SALAD **GF**

Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper, Honey Chili Drizzle

28

## GRILLED PORTOBELLO MUSHROOM **VGN**

Mixed Green Salad, EVOO Vinaigrette

24

# 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, Mixed Green Salad

25

## SHRIMP & BACON GRITS

Nitrate Free Bacon, Organic Cheese Grits

29

## CAJUN SHRIMP TACOS **GF**

Pickle Slaw, Chipotle Aioli Salsa Verde

26

## STEAK AND EGGS

Hanger Steak, Southwest Sauce, Scrambled Eggs, Hand Cut Fries

28

## CAJUN SALMON SKEWER **GF**

Cajun Rice and Vegetables

29

## ROASTED LEMON CHICKEN

Hand Cut Fries, Roasted Carrots, Lemon Chicken Gravy

28

# SOMETHING SWEET

## SEASONAL FRESH BAKED MINI PIE TRIO

Pecan, Egg Custard, And Apple Crumble

16

## BISCUIT BREAD PUDDING

With Vanilla Ice Cream & Toasted Almonds

15

## SEASONAL BISCUIT BREAD PUDDING

16

## FRIED OREOS

Homemade Cream

11



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 01/25/25

# 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.