

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

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	
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

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

STARTERS

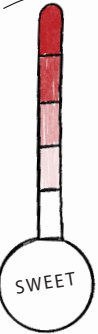
WHITE BEAN HUMMUS VGN, GF	15
Corn Chips, Pickled Crudités, Sesame, EVOO	
DEVEILED EGGS V, GF	15
Smoked Paprika, Pickle Chips	
TUNA TARTARE	22
Yellowfin Tuna, Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips	
LOADED ENDIVE "NACHOS" V, GF	16
Whipped Herb Goat Cheese, Candied Pecans, 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	19
Smothered In Brown Gravy, Cheese, Hollandaise Drizzle	
OKRA & CHILES VGN, GF	13
Smoked & Pickled Okra, Red Pepper Flakes, Scallions	
STREET CORN V, GF	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, Fresh Celery and Carrots	
SPINACH ARTICHOKE DIP V	17
Crispy Flour Tortilla Strips	
CRISPY CALAMARI	19
Crispy Pickled Peppers, Lemon Basil Aioli	
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	

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

JACOB'S PICKLES

PICKLES

4 TYPES FOR 15, 8 TYPES FOR 20

VGN, GF

Bread & Butter Cukes

Candy Red Beets

Hot Sour Cukes

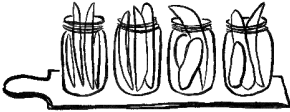
Sweet & Spicy Carrots

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	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	25
Buttermilk Fried Chicken, Nitrate Free Bacon, Scrambled Eggs, Picnic Sauce	

CHICKEN AND TOAST THICK HOME-BAKED CHALLAH

HOT HONEY CHICKEN & TOAST	25
Spicy Buttermilk Fried Chicken, Clover Honey	
MAPLE CHICKEN & TOAST	25
Buttermilk Fried Chicken, Maple Butter, Syrup	

SOUTHERN FRIED CHICKEN & BISCUITS

SERVED WITH GRAIN MILLER ORGANIC CHEESE GRITS

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

CLASSIC CHICKEN SANDWICHES

SERVED WITH HAND CUT FRIES

CHICKEN CAESAR <i>WRAP</i>	24
Crispy Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Biscuit Croutons	
ORIGINAL CHICKEN SANDWICH	22
White Cheddar, Dilly Ranch, Lettuce, Hot Sour Pickles, Home-Baked Brioche Bun	
SPICY CHICKEN SANDWICH	22
Nashville Sauce, Pepperjack Cheese, Crispy Onions, Hot Sour Pickles, Home-Baked Brioche Bun	

DOUBLE SMASH BURGERS

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

★ ORIGINAL SMASH BURGER	25
American Cheese, Crispy Onions, Hot Sour Pickles, Picnic Sauce	
DUKE BURGER	26
Gruyere Cheese, Sauteed Mushrooms & Onions, Chipotle Aioli	
BBQ BACON SMASH BURGER	26
Nitrate Free Bacon, American Cheese, Hot Sour Pickles, Crispy Onions, Creamy BBQ Sauce	

SALADS

BUTTERMILK FRIED CHICKEN CAESAR	25
Romaine, Parmesan Cheese, Biscuit Croutons	
GRILLED SALMON SALAD GF	28
Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette	
BUTTERMILK FRIED CHICKEN COUNTRY WEDGE	25
Iceberg, Blue Cheese, Dilly Ranch, Grape Tomatoes, Nitrate Free Bacon	
CHILLED SEAFOOD SALAD GF	28
Calamari, Shrimp, Octopus Over Mixed Greens, Lemon Herb Dressing	
WALDORF GOAT CHEESE SALAD V, GF	26
Romaine, Apple, Grapes, Crumbled Goat Cheese, Celery, Pecans, Green Goddess Dressing	
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	15
Scrambled Eggs, Aged Vermont Cheddar	
BISCUITS GRAVY & EGGS	16
Choice Of Sausage Or Mushroom Gravy, Scrambled Eggs	
BACON EGG & CHEESE BISCUIT SANDWICH	17
Scrambled Eggs, Aged Vermont Cheddar, Nitrate Free Bacon	
HAM EGG & CHEESE BISCUIT SANDWICH	17
Scrambled Eggs, Aged Vermont Cheddar, Natural Cured Ham	
SAUSAGE EGG & CHEESE BISCUIT SANDWICH	17
Scrambled Eggs, Aged Vermont Cheddar, Breakfast Sausage	

JACOB'S PICKLES

FAMOUS

MAC & CHEESE

CLASSIC MAC & CHEESE V	21
BUFFALO CHICKEN MAC & CHEESE	23
Blue Cheese Drizzle	
★ BEST EVER LOBSTER MAC	38

HOME COOKING

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

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.