

# JACOB'S PICKLES

LARGE PARTIES AND  
PRIVATE EVENTS



680 COLUMBUS AVE  
BETWEEN 93<sup>RD</sup> AND 94<sup>TH</sup>



# JACOB'S PICKLES

THANK YOU FOR CHOOSING  
JACOB'S PICKLES TO HOST YOUR EVENT!

**THE FOLLOWING INCLUDES GENERAL INFORMATION  
TO ASSIST YOU IN PLANNING YOUR GATHERING AT JACOB'S PICKLES.**

JACOB'S PICKLES RESERVES THE RIGHT TO DETERMINE SEATING LOCATION FOR ALL EVENTS, BASED ON HOW TO BEST ACCOMODATE ALL GUESTS.

SEMI - PRIVATE OPTIONS ARE AVAILABLE FOR BOOKING. THESE OPTIONS WILL BE SUBJECT TO A MINIMUM SPEND ON FOOD AND BEVERAGE AND MUST BE ARRANGED IN ADVANCE.

PARTIAL AND FULL BUYOUTS OF JACOB'S PICKLES ARE ALSO AVAILABLE, SUBJECT TO A MINIMUM SPEND OR BUYOUT FEE.

OUR PRIX FIXE PACKAGES ARE DESIGNED TO ACCOMMODATE ALL THE GUESTS IN YOUR PARTY. YOU ARE MORE THAN WELCOME TO SUPPLEMENT YOUR MEAL WITH ANY OF OUR A LA CARTE ITEMS.

BEVERAGE PACKAGES ARE ALSO AVAILABLE FOR THOSE WHO CHOOSE NOT TO CONSUME ALCOHOLIC BEVERAGES, WE ARE HAPPY TO OFFER MOCKTAILS, FRESH JUICES, AND SOFT DRINKS. WE DO NOT OFFER PACKAGES UNLESS EVERYONE IN YOUR PARTY PARTICIPATES.

# JACOB'S PICKLES

THANK YOU FOR CHOOSING  
JACOB'S PICKLES TO HOST YOUR EVENT!

**FOR THE BEST EXPERIENCE,  
WE REQUEST YOU ADHERE BY THE FOLLOWING:**

PLEASE PROVIDE NOTICE OF ANY ALLERGIES OR DIETARY RESTRICTIONS SO WE CAN MAKE APPROPRIATE ACCOMMODATIONS FOR YOUR GUESTS.

BRUNCH EVENTS ARE FOR 90 MINUTES, UNLESS PARTICIPATING IN A BEVERAGE PACKAGE, WHICH WOULD EXTEND THE EVENT TO TWO HOURS.

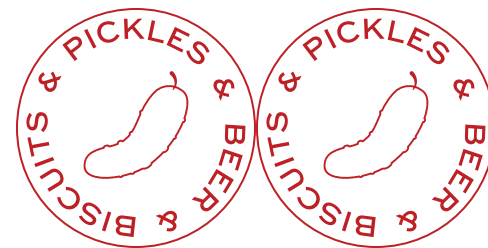
DINNER EVENTS ARE FOR TWO HOURS, UNLESS OTHERWISE ARRANGED IN ADVANCE.

WE ONLY SEAT COMPLETE PARTIES. PLEASE ADVISE YOUR GUESTS TO ARRIVE EARLY SO YOUR PARTY CAN BE SEATED ON TIME.

WE WILL SEAT YOUR PARTY PROMPTLY WHEN YOU ARRIVE. LATE EVENTS WILL BE HELD FOR UP TO 15 MINUTES FOLLOWING THE SCHEDULED START OF YOUR RESERVATION. IF YOUR PARTY HAS NOT CHECKED IN BY THAT TIME, THE RESTAURANT CANNOT GUARANTEE THAT YOUR TABLE WILL BE HELD OPEN.

ORDERS WILL BE TAKEN AND APPETIZERS SERVED PROMPTLY FOLLOWING THE SCHEDULED START OF YOUR RESERVATION IN ORDER TO GIVE YOUR PARTY SUFFICIENT TIME TO ENJOY THE EXPERIENCE.

A GUARANTEED NUMBER OF GUESTS IS REQUIRED **48 HOURS AHEAD OF THE EVENT.** THIS NUMBER WILL BECOME THE GUARANTEE AND THE CLIENT WILL BE CHARGED ACCORDINGLY. IF YOU WISH TO INCREASE YOUR GUEST COUNT, IT MUST BE SUBMITTED AND APPROVED BY VENUE MANAGEMENT PRIOR TO THE EVENT. IF ADDITIONAL GUESTS ARRIVE, THEY WILL BE REQUIRED TO PARTICIPATE.



# JACOB'S PICKLES

## TERMS & CONDITIONS

- A GUARANTEED NUMBER OF GUESTS IS REQUIRED 48 HOURS AHEAD OF THE EVENT. THIS NUMBER WILL BECOME THE GUARANTEE AND THE CLIENT WILL BE CHARGED ACCORDINGLY.
- IF YOU WISH TO INCREASE YOUR GUEST COUNT, IT MUST BE SUBMITTED AND APPROVED BY MANAGEMENT PRIOR TO THE EVENT. IF ADDITIONAL GUEST ARRIVES, THEY WILL BE REQUIRED TO PARTICIPATE.
- ANY REQUIRED DEPOSIT AMOUNT IS DUE UPON RECEIPT OF SIGNED CONTRACTUAL AGREEMENT AND IS NON-REFUNDABLE. YOUR DEPOSIT AMOUNT WILL BE CREDITED TO YOUR FINAL TOTAL AT THE CLOSE OF THE EVENT. FINAL PAYMENT MUST BE PAID BY CREDIT CARD OR CASH AT THE END OF THE EVENT.
- A CREDIT CARD IS REQUIRED TO CONFIRM THE EVENT. PLEASE NOTE WE DO NOT ACCEPT CHECKS.
- A CANCELLATION FEE WILL APPLY IF THIS EVENT IS CANCELLED WITHIN 48 HOURS OF THE EVENT. THE CANCELLATION FEE IS 50% OF THE FOOD AND BEVERAGE COST. IF THE EVENT IS CANCELLED BY THE ACT OF GOD (HURRICANE, SNOW-STORM, FLOOD, ETC) OR GOVERNMENT MANDATED CLOSURES, JACOB'S PICKLES RESERVES THE RIGHT TO SUBSTITUTE A SIMILAR DATE BUT MUST GIVE THE HOST PRIOR NOTICE OF THE CHANGE. THE HOST ALSO HAS THE OPTION TO CANCEL THE EVENT WITH ANY DEPOSIT REFUNDED LESS ANY EXPENSES ACCRUED BY JACOB'S PICKLES AND AGREED BY THE HOST.
- JACOB'S PICKLES IS NOT RESPONSIBLE FOR ENSURING GUEST ARRIVES ON TIME FOR THE CONFIRMED TIME FRAME OF BOOKING AND WILL SEAT GUESTS WHO ARE PRESENT. EVENT BEGINS AT SCHEDULED TIME REGARDLESS OF WHETHER THE PARTY IS INCOMPLETE - WE CAN WRAP UP MISSED COURSES.
- IN THE EVENT THE ENTIRE GROUP DOES NOT SHOW UP FOR THE RESERVATION, THE FULL AMOUNT STATED ON THIS AGREEMENT WILL BE CHARGED.
- ALL FOOD AND BEVERAGE ARE SUBJECT TO TAX, GRATUITY, AND ADMINISTRATIVE FEE. AN ADMINISTRATIVE CHARGE OF 5% WILL BE ADDED TO ALL FOOD AND BEVERAGE CHARGES. THIS ADMINISTRATIVE CHARGE IS NOT GRATUITY OR TIP AND WILL NOT BE DISTRIBUTED TO EMPLOYEES WHO PROVIDE TABLE SERVICE TO THE GUESTS. IT IS USED TO OFFSET THE COST ASSOCIATED WITH THE ADMINISTRATION OF YOUR EVENT. AS SUCH, THE ADMINISTRATIVE CHARGE IS SUBJECT TO APPLICABLE SALES TAX.
- A GRATUITY BASED ON GUEST DISCRETION WILL ALSO BE ADDED TO ALL FOOD AND BEVERAGE CHARGES. THIS GRATUITY WILL BE DISTRIBUTED ENTIRELY TO THE EMPLOYEES WHO PROVIDE SERVICE TO THE GUEST.
- TABLE DÉCOR, BALLOONS OR ANY OTHER PARTY PARAPHERNALIA ARE NOT PERMITTED IN THE RESTAURANT UNLESS STATED ON THIS AGREEMENT.
- WE ENCOURAGE ALL EVENTS TO BEGIN AND END PROMPTLY AT THE SCHEDULED TIMES. IF YOU WISH TO EXTEND EVENT SERVICE BEYOND YOUR CONTRACTED END TIME, THERE WILL BE A CHARGE.  
FOR PARTIES 12 - 20, \$35PP PER 30MINS  
FOR PARTIES 21 AND OVER, 25% OF FOOD & BEVERAGE PACKAGES WILL BE CHARGED PER 30 MINUTES
- ANY ADDITIONAL REQUESTED FOOD & BEVERAGES ARE SUBJECT TO A 3% ADMINISTRATIVE FEE, LOCAL SALES TAX AND ANY CHOSEN GRATUITY
- JACOB'S PICKLES WILL NOT ASSUME RESPONSIBILITY FOR THE DAMAGE (INTENTIONAL, CONSEQUENTIAL, AND/OR NEGLIGENCE) OR LOSS OF ARTICLES LEFT IN THE RESTAURANT PRIOR TO, DURING OR FOLLOWING THE FUNCTION. IN THE EVENT OF DAMAGES, THE EVENT HOST ACCEPTS FULL RESPONSIBILITY FOR ANY AND ALL DAMAGES CAUSED BY THE HOST, HOST FRIENDS OR INVITEES TO ANYWHERE ON THE PROPERTY.
- OUTSIDE FOOD AND BEVERAGES ARE NOT PERMITTED UNLESS AGREED AND IS LISTED IN AGREEMENT AND MAY ACCRUE ADDITIONAL FEE.
- ALL FOOD AND BEVERAGE MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE. A SIMILAR PRODUCT WITH THE SAME VALUE WILL BE SUBSTITUTED AT JACOB'S PICKLES DISCRETION.
- IF A MINIMUM SPEND IS REQUIRED FOR PRIVATE USE OF THE RESTAURANT OR SECTION OF THE RESTAURANT AS AGREED BY THE HOST, THE BALANCE WILL BE ADDED TO THE CHECK AT THE END OF THE EVENT.

# JACOB'S PICKLES

All packaged priced for two hours. Additional time available for an additional fee per guest.

## STARTERS

PICK 3: \$25 PER GUEST EACH ADDITIONAL APP: +\$5PP

FRIED PICKLES <b>V</b> Spicy Mayo	JACOB'S 8-PICKLE COMBO <b>VGN, v, GF</b> Hot Sour, Big Dill, Bread & Butter, Sweet Horseradish, Dilly Green Beans, Pickled Jalapenos, Candy Beets	BACON STEAK BITES <b>GF</b> Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds
WHITE BEAN HUMMUS <b>VGN, GF</b> Corn Chips, Pickled Crudités, Sesame, EVOO	OKRA & CHILES <b>V, VGN, GF</b> Smoked & Pickled Okra, Red Pepper Flakes, Scallions	STREET CORN <b>V, GF</b> Spicy Aioli, Fresh Lime, Cotija Cheese
BISCUITS & FIXINS <b>V</b> Salted Butter, Maple Butter, Strawberry Butter, Honey Butter	JALAPEÑO POPPERS Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits	BONELESS CHICKEN BITES SAMPLER PLATTER Buffalo, Classic BBQ, Hot Honey, and Naked Buttermilk Fried Chicken Bites w/ Dilly Ranch
DEVILED EGGS <b>V, GF</b> Smoked Paprika, Pickle Chips		

## BEVERAGE PACKAGES

### SOFT BEVERAGES

*\$15 per person*

Hot & Iced Coffee  
Hot & Iced Tea  
Fresh Squeezed Lemonade  
Half & Half (Arnold Palmer)

### PREMIUM SOFT BEVERAGES

*\$20 per person*

Hot & Iced Coffee  
Hot & Iced Tea  
Fresh Squeezed Lemonade  
Half & Half (Arnold Palmer)  
Fresh Squeezed Orange Juice  
Abita Root Beer on Draft  
Bottled Mexican Coke/Sprite  
Diet Soda  
Coke/Root Beer Float

### BRUNCH BEVS

*\$45 per person*

Mimosas  
Bloody Marys  
Premium Soft Beverages

### CORKS & TAPS

*\$45 per person*

Select Beers  
Select Wines  
Premium Soft Beverages

### DELUXE BAR

*\$60 per person*

Select Signature Cocktails  
All Draft Beer  
Select Wines  
House Spirits  
Premium Soft Beverages

### PREMIUM BAR

*\$80 per person*

All Signature Cocktails  
All Draft Beer  
All Wines  
Most Spirits  
Premium Soft Beverages

Leave the Guessing Work to us with our Custom Wine and Beer Packages!  
Let us curate a pairing complementary to your selected pre-fix menu!

### CUSTOM WINE PAIRINGS

*Classic - \$50 per person  
Premium - \$65 per person*

### CUSTOM DRAFT BEER PAIRINGS

*\$45 per person*



## BRUNCH PACKAGE A

\$50 PER GUEST

This package features Jacob's 8-Pickle Combo, Signature Southern Biscuit Sandwiches, and our legendary Mac and Cheese. Choose two additional starters to share, 5 entrees for your guests to pick from, and one Mac and Cheese for the table! Perfect for first timers wanting a true Jacob's Pickles experience!

## STARTERS

PICK  
2

INCLUDES 8-PICKLE SAMPLER,  
PICK AN ADDITIONAL 2 SERVED FAMILY STYLE:

WHITE BEAN HUMMUS **VGN, GF**  
Corn Chips, Pickled Crudités, Sesame, EVOO

DEVEILED EGGS **V, GF**  
Smoked Paprika, Pickle Chipsll

BISCUITS & FIXINS **V**  
Salted Butter, Maple Butter,  
Strawberry Butter, Honey Butter

FRIED PICKLES **V**  
Spicy Mayo

BISCUITS AND GRAVY **V**  
Mushroom Gravy, Sausage Gravy or Both

OKRA & CHILES **V, VGN, GF**  
Smoked & Pickled Okra, Red Pepper Flakes,  
Scallions

JALAPEÑO POPPERS  
Pickled Thyme Jalapenos, Chicken, Spicy Mayo,  
Jacob's Cheese Blend, Bacon Bits

## ENTREES

PICK  
5

PICK 5, SERVED INDIVIDUALLY:

## CHICKEN BISCUIT SANDWICHES

ALL SERVED WITH ORGANIC CHEDDAR GRITS

HONEY CHICKEN AND PICKLES  
Buttermilk Fried Chicken, Hot Sours, Clover Honey

HOT CHICKEN BISCUIT  
Buttermilk Fried Chicken, Nashville Hot Sauce,  
Hot Sour Pickles

BBQ SMOTHERED PEPPER JACK CHICKEN  
Buttermilk Fried Chicken, House Made Creamy BBQ,  
Vermont Pepper Jack

SAUSAGE GRAVY SMOTHERED CHICKEN  
Buttermilk Fried Chicken

MUSHROOM GRAVY SMOTHERED CHICKEN  
Buttermilk Fried Chicken, Aged Vermont Cheddar

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

## BISCUIT BREAKFAST SANDWICHES

ALL SERVED WITH HOMEFRIES

EGG & CHEESE BISCUIT SANDWICH **V**  
Two Scrambled Eggs, 2 Year Aged Vermont Cheddar

BISCUITS GRAVY & EGGS **V**  
Two Scrambled Eggs,  
Choice of Sausage or Mushroom Gravy,

BACON EGG & CHEESE  
BISCUIT SANDWICH  
Two Scrambled Eggs, 2 Year Aged Vermont Cheddar,  
Nitrate Free Bacon

HAM EGG & CHEESE  
BISCUIT SANDWICH  
Two Scrambled Eggs, 2 Year Aged Vermont Cheddar,  
Natural Cured Ham

SAUSAGE EGG & CHEESE  
BISCUIT SANDWICH  
Two Scrambled Eggs, 2 Year Aged Vermont Cheddar,  
House-Made Sausage

## SIDE

PICK  
1

PICK 1, SERVED FAMILY STYLE:

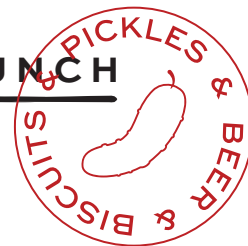
CLASSIC  
MAC & CHEESE **V**

JACOB'S PICKLES FAMOUS  
**MAC & CHEESE**

BUFFALO CHICKEN  
MAC & CHEESE **+5**  
Blue Cheese Drizzle

## KEY

**V** — VEGETARIAN  
**VGN** — VEGAN  
**GF** — GLUTEN FREE  
**GFO** — GLUTEN FREE OPTION



## BRUNCH PACKAGE B

\$60 PER GUEST

This package gives you the full menu at your fingertips. Featuring Jacob's 8-Pickle Combo, choose three additional starters to share, five entrees for your guests to choose from, two sides for the table, and our decadent Fried Oreos!

## STARTERS

SERVED FAMILY STYLE:

PICK  
3WHITE BEAN HUMMUS **VGN, GF**

Corn Chips, Pickled Crudités, Sesame, EVOO

TUNA TARTAR **GF**

Yellowfin Tuna, Creamy Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips

DEVILED EGGS **V, GF**

Smoked Paprika, Pickle Chips

BISCUITS & FIXINS **V**

Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

FRIED PICKLES **V**

Spicy Mayo

BISCUITS AND GRAVY **V**

Mushroom Gravy, Sausage Gravy or Both

LOADED ENDIVE "NACHOS" **GF, V**

Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops

OKRA & CHILES **V, VGN, GF**

Smoked &amp; Pickled Okra, Red Pepper Flakes, Scallions

JALAPEÑO POPPERS

Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits

BACON STEAK **GF**

Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds

STREET CORN **V, GF**

Spicy Aioli, Fresh Lime, Cotija Cheese

POUTINE

Smothered in Brown Gravy, Cheese, Hollandaise drizzle

## ENTRÉES

SELECT 5 FOR YOUR GUESTS  
TO CHOOSE FROM:PICK  
5

## BISCUIT SANDWICHES

HONEY CHICKEN AND PICKLES

Buttermilk Fried Chicken, Hot Sours, Clover Honey, Organic Cheddar Grits

HOT CHICKEN BISCUIT

Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles, Organic Cheddar Grits

BBQ SMOTHERED PEPPER JACK CHICKEN

Buttermilk Fried Chicken, House Made Creamy BBQ, Vermont Pepper Jack, Organic Cheddar Grits

SAUSAGE GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken, Sausage Gravy, Organic Cheddar Grits

MUSHROOM GRAVY SMOTHERED CHICKEN

Buttermilk Fried Chicken, Aged Vermont Cheddar, Organic Cheddar Grits

CHICKEN BACON EGG &amp; CHEESE

Buttermilk Fried Chicken, Nitrate Free Bacon, Egg, Picnic Sauce, Organic Cheddar Grits

BISCUIT, EGG, & CHEESE **V**

Two Scrambled Eggs, Aged Vermont Cheddar With Your Choice Of:

Housemade Sausage, Natural Cured Ham, or Nitrate Free Bacon

All Served with Home fries

## COOP &amp; BAKERY

THE COOP PLATTER

Three Scrambled Eggs, Nitrate Free Bacon, Breakfast Sausage, Grits, Biscuit &amp; Home Fries

WESTERN-CHEESE OMELETTE **GF**

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

VEGGIE CHEESE OMELETTE **V, GF**

Mushrooms, Spinach, Tomatoes, 2 Year Aged Vermont Cheddar, Home Fries

CHOCOLATE CHIP BANANA

FRENCH TOAST **V**

Challah French Toast, Caramelized Bananas, Powered Sugar

CROQUE MADAME

Buttermilk Fried Chicken, Sliced Black Forest Ham, Gruyere Cheese, Fried Egg on Cheddar Cheese and Bacon Biscuit, Home Fries

HOT HONEY CHICKEN 'N' TOAST

Challah French Toast, Buttermilk Fried Chicken, Nashville Hot Sauce, Clover Honey

MAPLE CHICKEN 'N' TOAST

Challah French Toast, Buttermilk Fried Chicken, Maple Butter, Syrup

BISCUITS GRAVY & EGGS **V**

Choice of Sausage or Mushroom Gravy, Two Scrambled Eggs

## HOME COOKING

LEMON AND DILL SALMON BURGER

Housemade Tartar Sauce, Red Onion, Hot Sour Pickles, Frisée, Thick Cut Housemade Chips

STEAK AND EGGS **GF**

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

SHRIMP & BACON GRITS **GF**

Gulf Shrimp, Nitrate Free Bacon, Organic Cheese Grits

SHRIMP TACOS **GF**

Cajun Seasoned Shrimp, Pickle Slaw, Salsa Verde

CAJUN SALMON SKEWER **GF**

Cajun Rice and Vegetables

GRILLED PORTOBELLO MUSHROOM **VGN, V, GF**

Grilled Garlic Marinated Portobello Mushroom Caps, Mixed Green Salad

## SMASH BURGERS

ALL SERVED WITH HAND CUT FRIES

PATTY MELT SMASH BURGER

Jacob's Beef Burger Blend, Brioche Bun, American Cheese, Hot Sour Pickles, Crispy Onions, Picnic Sauce

BACON BBQ SMASH BURGER

Jacob's Beef Burger Blend, Bacon, Brioche Bun, American Cheese, Hot Sour Pickles, Crispy Onions, Creamy BBQ Sauce

DUKE BURGER

Gruyere Cheese, Sautéed Mushrooms &amp; Onions, Chipotle Aioli

## SALADS

BUTTERMILK FRIED CHICKEN WEDGE

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

GRILLED SALMON SALAD **GF**

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

WALDORF SALAD

Grapes, Celery, Goat Cheese, Pecans, Green Goddess Dressing

CHILLED SEAFOOD SALAD **GF**

Calamari, Shrimp, and Octopus in a Creamy Lemon Herb Dressing

BUTTERMILK FRIED CHICKEN CAESAR

Romaine, Parmesan Cheese, Cheesy Biscuit Croutons

CHICKEN CAESAR WRAP

Buttermilk Fried Chicken, Romain Lettuce, Parmesan Cheese, Biscuit Croutons, Caesar Dressing

## TABLE SIDES

SERVED FAMILY STYLE:

PICK  
2ORGANIC CHEESE GRITS **V, GF**PICKLE SLAW **V, VGN, GF**FRESH CUT FRUIT **V, VGN, GF**HOUSE FRIES **V, GF**

Served with Creamy BBQ and Housemade Ketchup

HOME FRIES **V, VGN, GF**BREAKFAST MEAT PLATTER **GF**GRILLED ASPARAGUS **V, GF**COLLARD GREENS & BLACK EYED PEAS **GF**

With Braised Pork Shoulder

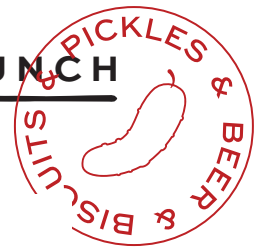
JACOB'S PICKLES FAMOUS  
MAC & CHEESECLASSIC  
MAC & CHEESE **V**BUFFALO CHICKEN  
MAC & CHEESE  
Blue Cheese DrizzleBEST EVER  
LOBSTER MAC

## DESSERT

FRIED OREOS

KEY

**V** — VEGETARIAN  
**VGN** — VEGAN  
**GF** — GLUTEN FREE  
**GFO** — GLUTEN FREE OPTION



## KEY

- V — VEGETARIAN  
 VGN — VEGAN  
 GF — GLUTEN FREE  
 GFO — GLUTEN FREE OPTION

## STARTERS

PICK  
3

JACOB'S 8-PICKLE COMBO VGN, v, GF  
 Hot Sour, Big Dill, Bread & Butter, Sweet  
 Horseradish, Dilly Green Beans, Pickled  
 Jalapenos, Candy Beets

WHITE BEAN HUMMUS VGN, GF  
 Corn Chips, Pickled Crudités, Sesame, EVOO

\*\*TUNA TARTAR\*\* GF  
 Yellowfin Tuna, Creamy Sriracha Sauce, Ponzu,  
 Hot Sour Pickle Chips, Crispy Flour Tortilla Strips

DEVILED EGGS V, GF  
 Smoked Paprika, Pickle Chips

BISCUITS & FIXINS V  
 Salted Butter, Maple Butter,  
 Strawberry Butter, Honey Butter

FRIED PICKLES V  
 Spicy Mayo

\*\*LOADED ENDIVE "NACHOS" \*\* GF  
 Whipped Herb Goat Cheese, Candied Pecans,  
 Blackberries, Pickled Pepper Drops

OKRA & CHILES  
 Smoked & Pickled Okra, Red Pepper Flakes,  
 Scallions

JALAPEÑO POPPERS  
 Pickled Thyme Jalapenos, Chicken, Spicy Mayo,  
 Jacob's Cheese Blend, Bacon Bits

\*\*BACON STEAK\*\* GF  
 Thick Cut Bacon, Maple Syrup, Cilantro,  
 Mustard Seeds

STREET CORN VGN, GF  
 Spicy Aioli, Fresh Lime, Cotija Cheese

\*\*POUTINE\*\*  
 Smothered in Brown Gravy, Cheese,  
 Hollandaise drizzle

\*\* AN ADDITIONAL \$5.00 PER GUEST

## SIDES

PICK  
2

ORGANIC CHEESE GRITS V, GF

PICKLE SLAW V, VGN, GF

FRESH CUT FRUIT V, VGN, GF

HOUSE FRIES V, GF

Served with Creamy BBQ and Housemade Ketchup

HOME FRIES V, VGN, GF

BREAKFAST MEAT PLATTER GF

GRILLED ASPARAGUS V, GF

COLLARD GREENS &  
 BLACK EYED PEAS GF  
 With Braised Pork Shoulder

JACOB'S PICKLES FAMOUS  
**MAC & CHEESE**

CLASSIC  
 MAC & CHEESE V

\*\*BUFFALO CHICKEN  
 MAC & CHEESE\*\*  
 Blue Cheese Drizzle

\*\*BEST EVER  
 LOBSTER MAC\*\*

\*\* AN ADDITIONAL \$5.00 PER GUEST

## BRUNCH BUFFET

\$55 PER GUEST

Buffet packages available for full buyouts,  
 and events in the private dining room for groups of 25 or larger.

Select three starters, three entrees, two sides,  
 and finished with your choice of dessert.

Jacob's Pickles is known for our generous portions,  
 and is ideal for a buffet style setting!

## ENTRÉES

PICK  
3

## BISCUIT SLIDERS

HONEY CHICKEN AND PICKLES  
 Buttermilk Fried Chicken, Hot Sours, Clover Honey

HOT CHICKEN BISCUIT  
 Buttermilk Fried Chicken, Nashville Hot Sauce,  
 Hot Sour Pickles

BBQ SMOTHERED PEPPER JACK CHICKEN  
 Buttermilk Fried Chicken, House Made Creamy BBQ,  
 Vermont Pepper Jack,

SAUSAGE GRAVY SMOTHERED CHICKEN  
 Buttermilk Fried Chicken, Sausage Gravy

MUSHROOM GRAVY SMOTHERED CHICKEN  
 Buttermilk Fried Chicken, Aged Vermont Cheddar,  
 Mushroom Gravy

BISCUIT, EGG, & CHEESE  
 Scrambled Eggs, 2 year aged vermont cheddar  
 With Your Choice Of:  
 Housemade Sausage, Natural Cured Ham, or  
 Nitrate Free Bacon

## BURGER SLIDERS

PATTY MELT SMASH BURGER  
 Jacob's Beef Burger Blend, Brioche Bun,  
 American Cheese, Hot Sour Pickles,  
 Crispy Onions, Picnic Sauce

BACON BBQ SMASH BURGER  
 Jacob's Beef Burger Blend, Bacon, Brioche Bun,  
 American Cheese, Hot Sour Pickles,  
 Crispy Onions, Creamy BBQ Sauce

DUKE BURGER  
 Gruyere Cheese, Sautéed Mushrooms & Onions,  
 Chipotle Aioli

LEMON AND DILL SALMON BURGER  
 Housemade Tartar Sauce, Red Onion,  
 Hot Sour Pickles, Frisée

## HOME COOKING \*\*

\*\* AN ADDITIONAL \$5.00 PER GUEST

\*\* SHRIMP & BACON GRITS\*\*  
 Gulf Shrimp, Nitrate Free Bacon, Organic Cheese Grits

CAJUN SALMON SKEWER GF  
 Pan-Seared Salmon Filet,  
 Sautéed asparagus, Lemon Beurre Blanc

\*\*STEAK AND EGGS\*\* GF  
 Hanger Steak, Scrambled Eggs,  
 Southwest Sauce

\*\*GRILLED PORTOBELLO MUSHROOM\*\* VGN  
 Grilled Garlic Marinated  
 Portobello Mushroom Caps

## COOP &amp; BAKERY

SCRAMBLED EGGS AND  
 BREAKFAST MEAT PLATTER  
 Scrambled Eggs, Sterling Bacon,  
 Breakfast Sausage, Black Forest Ham

BISCUITS GRAVY & EGGS  
 Scrambled Eggs, Buttermilk Biscuits,  
 Mushroom and Sausage Gravies

CHOCOLATE CHIP BANANA  
 FRENCH TOAST  
 Challah French Toast, Caramelized Bananas,  
 Powered Sugar

MINI HOT HONEY CHICKEN 'N' TOAST  
 Challah French Toast, Buttermilk Fried Chicken,  
 Nashville Hot Sauce, Clover Honey

MINI MAPLE CHICKEN 'N' TOAST  
 Challah French Toast, Buttermilk Fried Chicken,

## SALADS

WALDORF SALAD  
 Grapes, Celery, Goat Cheese,  
 Pecans, Green Goddess Dressing

CLASSIC CAESAR GFO  
 Romaine, Parmesan Cheese,  
 Cheesy Biscuit Croutons

HOUSE SALAD GF  
 Baby Greens, Sliced Oranges, Red Onion, Cilantro,  
 Light Orange Vinaigrette

CHILLED SEAFOOD SALAD GF  
 Calamari, Shrimp, and Octopus in a  
 Creamy Lemon Herb Dressing

## DESSERT

PICK  
1

SERVED FAMILY STYLE:

FRIED OREOS V  
 Homemade Whipped  
 Cream

CLASSIC BISCUIT  
 BREAD PUDDING V  
 Powdered Sugar, Toasted  
 Almonds, Vanilla Ice Cream

SEASONAL BISCUIT  
 BREAD PUDDING V

SEASONAL PIE

\*Inquire for Seasonal Options!

DINNER

# JACOB'S PICKLES

DINNER



## DINNER PACKAGE A

\$55 PER GUEST

This package features Jacob's 8-Pickle Combo, Signature Southern Biscuit Sandwiches, our legendary Mac and Cheese, and classic Fried Oreos. Choose two additional starters to share, and a Mac and Cheese for the table. Perfect for first timers wanting a true Jacob's Pickles experience!

### STARTERS

PICK 2

INCLUDES 8-PICKLE SAMPLER, SERVED FAMILY STYLE:

WHITE BEAN HUMMUS **VGN, GF**  
Corn Chips, Pickled Crudités, Sesame, EVOO

DEVILED EGGS **V, GF**  
Smoked Paprika, Pickle Chips

BISCUITS & FIXINS **V**  
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

FRIED PICKLES **V**  
Spicy Mayo

BISCUITS AND GRAVY **V**  
Mushroom Gravy, Sausage Gravy or Both

OKRA & CHILES **V, VGN, GF**  
Smoked & Pickled Okra, Red Pepper Flakes, Scallions

JUMBO PRETZEL **V**  
Served with Warm Cheese, Dilly Ranch, Creamy BBQ, and Spicy Mustard

SPINACH AND ARTICHOKE DIP **V**  
Served with Corn Tortilla Chips

JALAPEÑO POPPERS  
Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits

STREET CORN **V, GF**  
Spicy Aioli, Fresh Lime, Cotija Cheese

### ENTREES

PICK 5

SERVED INDIVIDUALLY, AS ORDERED PER GUEST:

#### CHICKEN BISCUIT SANDWICHES

ALL SERVED WITH ORGANIC CHEDDAR GRITS

HONEY CHICKEN AND PICKLES  
Buttermilk Fried Chicken, Hot Sours, Clover Honey

HOT CHICKEN BISCUIT  
Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles

BBQ SMOTHERED PEPPER JACK CHICKEN  
Buttermilk Fried Chicken, House Made Creamy BBQ, Vermont Pepper Jack

SAUSAGE GRAVY SMOTHERED CHICKEN  
Buttermilk Fried Chicken

MUSHROOM GRAVY SMOTHERED CHICKEN  
Buttermilk Fried Chicken, Aged Vermont Cheddar

SOUTHERN B.L.T.  
Buttermilk Fried Chicken, Fried Green Tomatoes, Pickle Slaw, Nitrate Free Bacon, Picnic Sauce

### SIDE

PICK 1

SERVED FAMILY STYLE:

CLASSIC  
MAC & CHEESE **V**

JACOB'S PICKLES FAMOUS  
**MAC & CHEESE**

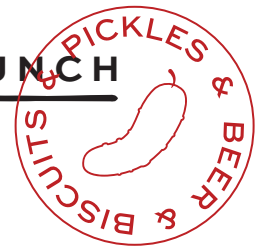
BUFFALO CHICKEN  
MAC & CHEESE **+5**  
Blue Cheese Drizzle

### DESSERT

FRIED OREOS

#### KEY

**V** — VEGETARIAN  
**VGN** — VEGAN  
**GF** — GLUTEN FREE  
**GFO** — GLUTEN FREE OPTION



## STARTERS

SERVED FAMILY STYLE:

PICK  
3

WHITE BEAN HUMMUS **VGN, GF**  
Corn Chips, Pickled Crudités, Sesame, EVOO

TUNA TARTAR **GF**  
Yellowfin Tuna, Creamy Sriracha Sauce, Ponzu,  
Hot Sour Pickle Chips, Crispy Flour Tortillas

DEVILED EGGS **V, GF**  
Smoked Paprika, Pickle Chips

BISCUITS & FIXINS **V**  
Salted Butter, Maple Butter,  
Strawberry Butter, Honey Butter

FRIED PICKLES **V**  
Spicy Mayo

BISCUITS AND GRAVY **V**  
Mushroom Gravy, Sausage Gravy or Both

LOADED ENDIVE "NACHOS" **GF, V**  
Whipped Herb Goat Cheese, Candied Pecans,  
Blackberries, Pickled Pepper Drops

OKRA & CHILES **V, VGN, GF**  
Smoked & Pickled Okra, Red Pepper Flakes,  
Scallions

JUMBO PRETZEL **V**  
Served with Warm Cheese, Dilly Ranch, Creamy BBQ,  
and Spicy Mustard

CRISPY CALAMARI  
Crispy Pickled peppers, Lemon Basil Aioli

SPINACH AND ARTICHOKE DIP **V**  
Served with Corn Tortilla Chips

JALAPEÑO POPPERS  
Pickled Thyme Jalapenos, Chicken, Spicy Mayo,  
Jacob's Cheese Blend, Bacon Bits

BACON STEAK **GF**  
Thick Cut Bacon, Maple Syrup, Cilantro,  
Mustard Seeds

STREET CORN **V, GF**  
Spicy Aioli, Fresh Lime, Cotija Cheese

POUTINE  
Smothered in Brown Gravy, Cheese,  
Hollandaise drizzle

## TABLE SIDES

SERVED FAMILY STYLE:

PICK  
2

ORGANIC CHEESE GRITS **V, GF**

PICKLE SLAW **V, VGN, GF**

LARGE HOUSE SALAD **V, VGN, GF**

HOUSE FRIES **V, GF**

Served with Creamy BBQ and Housemade Ketchup

MASHED POTATOES  
With Brown Gravy

GRILLED ASPARAGUS **V, GF**

COLLARD GREENS &  
BLACK EYED PEAS **GF**  
With Braised Pork Shoulder

ROASTED OYSTER MUSHROOMS **V, GF**  
With Butter and Thyme

JACOB'S PICKLES FAMOUS  
MAC & CHEESE

CLASSIC  
MAC & CHEESE **V**

BUFFALO CHICKEN  
MAC & CHEESE  
Blue Cheese Drizzle

BEST EVER  
LOBSTER MAC

## DINNER PACKAGE B

\$70 PER GUEST

This package gives you the full menu at your fingertips.  
Featuring Jacob's 8-Pickle Combo, choose 3 additional starters to share,  
5 entrees for your guests to choose from, 2 sides for the table,  
and your choice of dessert! Great for groups wanting to give their guests  
a wide variety, with lots of options!

## ENTRÉES

SELECT 5 FOR YOUR GUESTS  
TO CHOOSE FROM:PICK  
5\*\* AN ADDITIONAL \$5.00 PER GUEST,  
AS ORDERED

## BISCUIT SANDWICHES

ALL SERVED WITH ORGANIC CHEDDAR GRITS

HONEY CHICKEN AND PICKLES  
Buttermilk Fried Chicken, Hot Sours, Clover Honey

SAUSAGE GRAVY SMOTHERED CHICKEN  
Buttermilk Fried Chicken

HOT CHICKEN BISCUIT  
Buttermilk Fried Chicken, Nashville Hot Sauce,  
Hot Sour Pickles

MUSHROOM GRAVY SMOTHERED CHICKEN  
Buttermilk Fried Chicken, Aged Vermont Cheddar

BBQ SMOTHERED PEPPER JACK CHICKEN  
Buttermilk Fried Chicken, House Made Creamy BBQ,  
Vermont Pepper Jack

SOUTHERN B.L.T.  
Buttermilk Fried Chicken, Fried Green Tomatoes,  
Pickle Slaw, Nitrate Free Bacon, Picnic Sauce

## HOME COOKING

SHRIMP & BACON GRITS **GF**  
Gulf Shrimp, Nitrate Free Bacon, Organic Cheese Grits

LOW COUNTRY MEATLOAF  
Sweet and Smoky Meatloaf, Whipped Potatoes, Frizzled  
Onions, Pickle Slaw, Buttermilk Biscuit Smothered in  
Maple Butter

SHRIMP TACOS **GF**  
Cajun Seasoned Shrimp, Pickle Slaw, Salsa Verde

ROASTED LEMON CHICKEN  
Whipped Potatoes, Roasted Carrots,  
Lemon Chicken Gravy

CAJUN SALMON SKEWER **GF**  
Cajun Rice and Vegetables

HOT HONEY CHICKEN 'N' TOAST  
Challah French Toast, Buttermilk Fried Chicken,  
Nashville Hot Sauce, Clover Honey

BAJA SALMON **GF**  
Fresh Spinach, Sun-Dried Tomatoes, Feta, Garlic,  
Fresh Basil

\*\*MUSSELS FOR ONE\*\* **GF**  
Choice of White Wine or Spicy Red Mussels,  
Hand Cut Fries

MAPLE CHICKEN 'N' TOAST  
Challah French Toast, Buttermilk Fried Chicken, Maple  
Butter, Syrup

\*\*STEAK FRITES\*\* **GF**  
Hanger Steak, Southwest Sauce,  
Hand Cut Fries

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

\*\*SLOW COOKED BRISKET POT\*\* **GF**  
Whipped Potatoes, Roasted Mushrooms, Carrots,  
Red Wine Demi Glaze

GRILLED PORTOBELLO MUSHROOM **VGN**  
Grilled Garlic Marinated  
Portobello Mushroom Caps,  
Mixed Green Salad

\*\*BABY BACK RIBS\*\* **GF**  
Potato Salad, Pickle Slaw, BBQ Sauce

## BURGERS, SANDWICHES, &amp; WRAPS

ALL SERVED WITH HAND CUT FRIES

PATTY MELT SMASH BURGER  
Jacob's Beef Burger Blend, Brioche Bun,  
American Cheese, Hot Sour Pickles,  
Crispy Onions, Picnic Sauce

DUKE BURGER  
Gruyere Cheese, Sautéed Mushrooms & Onions,  
Chipotle Aioli

BACON BBQ SMASH BURGER  
Jacob's Beef Burger Blend, Bacon, Brioche Bun,  
American Cheese, Hot Sour Pickles,  
Crispy Onions, Creamy BBQ Sauce

LEMON AND DILL SALMON BURGER  
Housemade Tartar Sauce, Red Onion,  
Hot Sour Pickles, Frisée

## SALADS

BUTTERMILK FRIED CHICKEN WEDGE  
Iceberg, Blue Cheese Crumbles, Dilly Ranch,  
Grape Tomatoes, Nitrate Free Bacon

GRILLED SALMON SALAD **GF**  
Baby Greens, Sliced Oranges, Red Onion, Cilantro,  
Light Orange Vinaigrette

WALDORF SALAD  
Grapes, Celery, Goat Cheese,  
Pecans, Green Goddess Dressing

CHILLED SEAFOOD SALAD **GF**  
Calamari, Shrimp, and Octopus in a  
Creamy Lemon Herb Dressing

BUTTERMILK FRIED CHICKEN CAESAR  
Romaine, Parmesan Cheese,  
Cheesy Biscuit Croutons

SHRIMP AND ENDIVE SALAD **GF**  
Goat Cheese, Candied Pecans, Blackberries,  
Pickled Peppers

## DESSERT

SERVED FAMILY STYLE:

PICK  
1

FRIED OREOS **V**  
Homemade Whipped  
Cream

CLASSIC BISCUIT  
BREAD PUDDING **V**  
Powdered Sugar, Toasted  
Almonds, Vanilla Ice Cream

SEASONAL BISCUIT  
BREAD PUDDING **V**

SEASONAL PIE

\*Inquire for Seasonal Options!

DINNER

# JACOB'S PICKLES

DINNER



## DINNER BUFFET

\$65 PER GUEST

Buffet packages available for full buyouts, and events in the private dining room for groups of 25 or larger. Select three starters, three entrees, two sides, and finished with your choice of dessert. Jacob's Pickles is known for our generous portions, and is ideal for a buffet style setting!

KEY

- V — VEGETARIAN
- VGN — VEGAN
- GF — GLUTEN FREE
- GFO — GLUTEN FREE OPTION

### STARTERS

PICK 3

JACOB'S 8-PICKLE COMBO VGN, v, GF  
Hot Sour, Big Dill, Bread & Butter, Sweet Horseradish, Dilly Green Beans, Pickled Jalapenos, Candy Beets

WHITE BEAN HUMMUS VGN, GF  
Corn Chips, Pickled Crudites, Sesame, EVOO

\*\*TUNA TARTAR\*\* GF  
Yellowfin Tuna, Creamy Sriracha Sauce, Ponzu, Hot Sour Pickle Chips, Crispy Flour Tortilla Strips

DEVEILED EGGS V, GF  
Smoked Paprika, Pickle Chips

BISCUITS & FIXINS V  
Salted Butter, Maple Butter, Strawberry Butter, Honey Butter

FRIED PICKLES V  
Spicy Mayo

\*\*LOADED ENDIVE "NACHOS"\*\*\* GF  
Whipped Herb Goat Cheese, Candied Pecans, Blackberries, Pickled Pepper Drops

OKRA & CHILES V, vgn, GF  
Smoked & Pickled Okra, Red Pepper Flakes, Scallions

JALAPEÑO POPPERS  
Pickled Thyme Jalapenos, Chicken, Spicy Mayo, Jacob's Cheese Blend, Bacon Bits

\*\*BACON STEAK\*\* GF  
Thick Cut Bacon, Maple Syrup, Cilantro, Mustard Seeds

STREET CORN V, GF  
Spicy Aioli, Fresh Lime, Cotija Cheese

\*\*POUTINE\*\*  
Smothered in Brown Gravy, Cheese, Hollandaise drizzle

\*\* AN ADDITIONAL \$5.00 PER GUEST

### SIDES

PICK 2

ORGANIC CHEESE GRITS V, GF

PICKLE SLAW V, vgn, GF

LARGE HOUSE SALAD V, vgn, GF

HOUSE FRIES V, GF

Served with Creamy BBQ and Housemade Ketchup

MASHED POTATOES  
With Brown Gravy

GRILLED ASPARAGUS V, GF

COLLARD GREENS &  
BLACK EYED PEAS GF  
With Braised Pork Shoulder

ROASTED OYSTER MUSHROOMS V, GF  
With Butter and Thyme

#### JACOB'S PICKLES FAMOUS MAC & CHEESE

CLASSIC  
MAC & CHEESE V

\*\*BUFFALO CHICKEN  
MAC & CHEESE\*\*  
Blue Cheese Drizzle

\*\*BEST EVER  
LOBSTER MAC\*\*

\*\* AN ADDITIONAL \$5.00 PER GUEST

### ENTRÉES

PICK 3

#### BISCUIT SLIDERS

HONEY CHICKEN AND PICKLES  
Buttermilk Fried Chicken, Hot Sours, Clover Honey

HOT CHICKEN BISCUIT  
Buttermilk Fried Chicken, Nashville Hot Sauce, Hot Sour Pickles

BBQ SMOTHERED PEPPER JACK CHICKEN  
Buttermilk Fried Chicken, House Made Creamy BBQ, Vermont Pepper Jack

SAUSAGE GRAVY SMOTHERED CHICKEN  
Buttermilk Fried Chicken, Sausage Gravy

MUSHROOM GRAVY SMOTHERED CHICKEN  
Buttermilk Fried Chicken, Aged Vermont Cheddar, Mushroom Gravy

#### BURGER SLIDERS

PATTY MELT SMASH BURGER  
Jacob's Beef Burger Blend, Brioche Bun, American Cheese, Hot Sour Pickles, Crispy Onions, Picnic Sauce

BACON BBQ SMASH BURGER  
Jacob's Beef Burger Blend, Bacon, Brioche Bun, American Cheese, Hot Sour Pickles, Crispy Onions, Creamy BBQ Sauce

DUKE BURGER  
Gruyere Cheese, Sauteed Mushrooms & Onions, Chipotle Aioli

LEMON AND DILL SALMON BURGER  
Housemade Tartar Sauce, Red Onion, Hot Sour Pickles, Frisée

#### HOME COOKING

\*\* AN ADDITIONAL \$5.00 PER GUEST

BAJA SALMON GF  
Fresh Spinach, Sun-Dried Tomatoes, Feta, Garlic, Fresh Basil

\*\*STEAK FRITES\*\* GF  
Hanger Steak, Southwest Sauce, Hand Cut Fries

\*\*SLOW COOKED BRISKET POT\*\* GF  
Whipped Potatoes, Roasted Mushrooms, Carrots, Red Wine Demi Glaze

\*\*BABY BACK RIBS\*\*  
Potato Salad, BBQ Sauce

LOW COUNTRY MEATLOAF  
Sweet and Smoky Meatloaf, Whipped Potatoes, Country Gravy

SHRIMP & BACON GRITS  
Gulf Shrimp, Nitrate Free Bacon, Organic Cheese Grits

ROASTED LEMON CHICKEN  
Whipped Potatoes, Roasted Carrots, Lemon Chicken Gravy

MINI HOT HONEY CHICKEN 'N' TOAST  
Challah French Toast, Buttermilk Fried Chicken, Nashville Hot Sauce, Clover Honey

MINI MAPLE CHICKEN 'N' TOAST  
Challah French Toast, Buttermilk Fried Chicken, Maple Butter, Syrup

TURKEY LEG GF  
Red Wine Braised Turkey Leg, Whipped Potatoes, Rustic Gravy

GRILLED PORTOBELLO MUSHROOM VGN  
Grilled Garlic Marinated Portobello Mushroom Caps

#### SALADS

WALDORF SALAD  
Grapes, Celery, Goat Cheese, Pecans, Green Goddess Dressing

CLASSIC CAESAR GFO  
Romaine, Parmesan Cheese, Cheesy Biscuit Croutons

HOUSE SALAD GF  
Baby Greens, Sliced Oranges, Red Onion, Cilantro, Light Orange Vinaigrette

CHILLED SEAFOOD SALAD GF  
Calamari, Shrimp, and Octopus in a Creamy Lemon Herb Dressing

### DESSERT

PICK 1

SERVED FAMILY STYLE:

FRIED OREOS V  
Homemade Whipped Cream

CLASSIC BISCUIT  
BREAD PUDDING V  
Powdered Sugar, Toasted Almonds, Vanilla Ice Cream

SEASONAL BISCUIT  
BREAD PUDDING V

SEASONAL PIE

\*Inquire for Seasonal Options!

# MAISON PICKLE

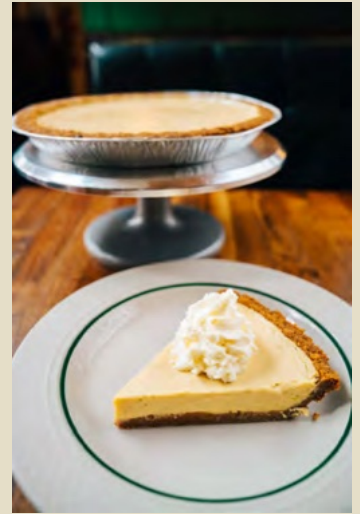
COCKTAILS & FRENCH DIP

## WHOLE CAKES AND PIES



*Oreo Ice Box Pie /  
Seasonal Pies*  
\$55

*Seasonal Cheesecake*  
\$95



OR TRY ONE OF OUR SIGNATURE 24-LAYER CAKES!



*Confetti  
or  
Chocolate*  
\$125



# JACOB'S PICKLES

## PRIVATE DINING ROOM

Our private dining room is spacious and can accommodate groups of all sizes. This space can accommodate up to 100 guests, but can also be curtained off for a semi-private experience for up to 40 guests. The private dining room has capabilities to have open-air dining with floor to ceiling doors that open up to our outdoor, fully enclosed patio, available for an additional spend for all events.

In room bar service is also available for fully private events.

**COCKTAILS AND STARTERS UP TO 150 GUESTS**

**BUFFET DINING UP TO 100 GUESTS**

**SEATED DINING UP TO 125 GUESTS**



# JACOB'S PICKLES

## OUTDOOR DINING & BAR

Our patio area is fully enclosed, and climate controlled with both heat and air conditioning capabilities. The patio is great for seated and cocktail style events year round. We also have a portion of our bar area in our outdoor area that is available for an additional spend as an addition to your patio event, or available to rent on it's own.

**COCKTAILS AND STARTERS UP TO 250 GUESTS**

**SEATED DINING UP TO 200 GUESTS**

**BUFFET DINING UP TO 150 GUESTS**



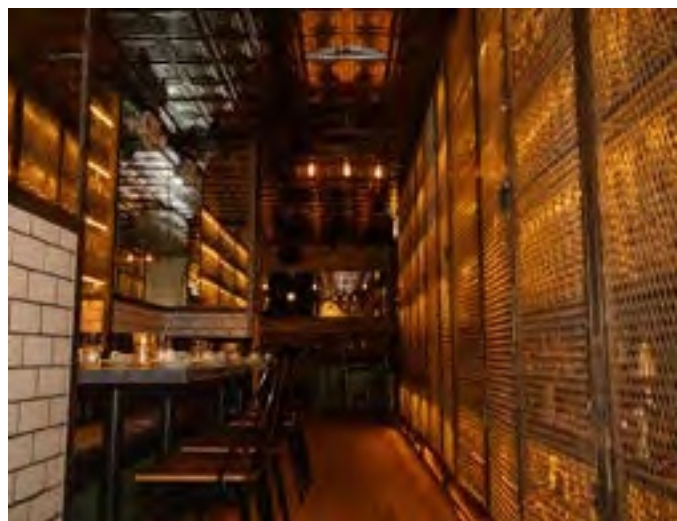
# JACOB'S PICKLES

## THE WHISKEY VAULT

This fully private area of our restaurant is located in a tucked away corner of the restaurant, for an intimate dining experience. The Whiskey Vault has ambiance and is the perfect space for everything from small corporate gatherings to memorable rehearsal dinners.

**COCKTAILS AND STARTERS UP TO 25 GUESTS**

**SEATED DINING UP TO 18 GUESTS**



# JACOB'S PICKLES

## MAIN DINING ROOM & BAR

Our Main Dining area is perfect for larger groups, and guests needing ADA accommodations. Our spacious dining room, has large front facing windows and is located directly next to the bar, for the added option of a walk-up bar for your guests!

Great for corporate events, holiday parties, and family reunions!

**COCKTAILS AND STARTERS UP TO 150 (INCLUDING THE BAR AREA)**

**BUFFET STYLE DINING 80**

**SEATED DINING 125**



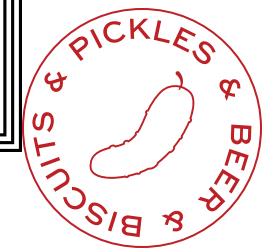
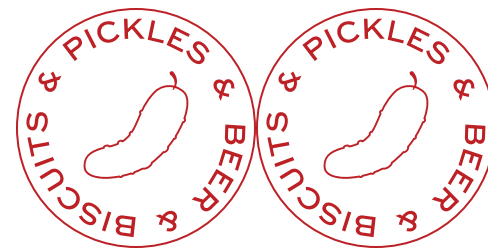
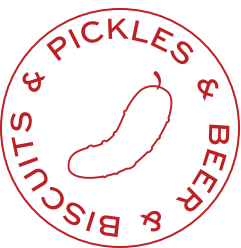
## FULL/PARTIAL BUYOUTS

Jacob's Pickles features rustic yet contemporary décor, with a large indoor/outdoor bar, and a spacious, open Main Floor with two dining rooms, and a fully enclosed patio area.

Entertainment (Drag, Burlesque, live music, DJ) and coat check available.

**COCKTAILS AND STARTERS UP TO 300**

**BUFFET STYLE DINING 250**



# JACOB'S PICKLES

JACOB'S PICKLES BRINGS YOU  
THE BEST OF BEER, BISCUITS AND PICKLES!

## ADDRESS:

680 Columbus Ave  
(Between 93<sup>rd</sup> and 94<sup>th</sup> Street)  
New York, NY 10025

## TELEPHONE:

646.566.6630

## EMAIL:

EVENTS@PICKLEHOSPITALITY.COM

## CUISINE:

Regional American with an  
Emphasis on Southern Comfort Food

## SIGNATURE COCKTAIL:

Jam Jar

## SIGNATURE DESSERT:

Buttermilk Biscuit Bread Pudding  
w/ Vanilla Ice Cream, Toasted Almonds

## SEATING CAPACITIES

Entire Restaurant .....	400 Seated / 500 Standing
Main Dining Room .....	125 Seated / 150 Standing
Private Dining Room.....	125 Seated / 150 Standing
Bar Area.....	50 Seated / 75 Standing

