



Breakfast

Country Breakfast

*Two eggs any way with sweet potato hash and your choice of toast, Johnny cakes or biscuits.

\$8

Bacon or sausage

\$2

Biscuits & Gravy

Two biscuits smothered in sausage gravy made from scratch here in the kitchen.

Half Order \$5

Full Order \$8

*Add an egg

\$1

Omelet

Three egg omelet with sweet potato hash.

Choose three: Red bell peppers, onions, tomatoes, jalapeños, avocado, swiss cheese, cheddar cheese, gorgonzola, sausage, or Bacon.

\$10

Egg & Cheese Biscuit

*One egg and a choice of swiss or cheddar cheese.

Add red pepper, fresh red onions, tomatoes,

\$4

Jalapeños

\$1

Bacon or sausage

\$2

Johnny Cakes

Crispy corn pancakes made fresh. Comes with maple syrup or blueberry compote.

Single \$5

Short Stack \$7

Tall Stack \$9

Add blueberries

\$1

Add Bacon

\$2

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness.

Sides

Sweet Potato Hash

Roasted with coconut oil and seasoned with spices, lavender flowers, and rosemary.

\$3

Bacon

Willow Creek Farms thick cut bacon.

\$3

Sausage Patty

Made from scratch in house.

\$3

Drinks

Let it Ride Cold Brew Coffee

Never bitter cold brew. Locally brewed for 48 hours by *Let it Ride*.

16oz \$4

Pickle Jar Special CBD Cold Brew

Cold brew with an easy-going twist.

16oz \$12

Just Coffee

Locally roasted, fair trade coffee with either light or dark roasts selections. Decaf is also available.

Single \$1

Refill \$2

Lemonade

Fresh Organic Lemonade, made in house.

Single \$2

Refill \$3

Coke or Diet Coke

Can \$2

At Pickle Jar Café we make damn fine food from scratch. Our ingredients are sourced locally when possible and are all natural or antibiotic free.



Lunch

Served with a side of house salad or chips.

Pulled Pork Sandwich or Plate

Apple pulled pork topped with vinegar slaw, sweet pickles and BBQ sauce.

\$11

Smoked Chicken Sandwich or Plate

All natural chicken topped with purple apple slaw, pickles and Mustard BBQ sauce.

\$10

Bama Brisket Sandwich or Plate

Grass fed smoked beef topped with collard greens, pickles and Alabama White Sauce. A little spicy, a little sweet and ever so smoky.

\$12

Half-Pound Burger

*½ pound burger topped with leaf lettuce, tomatoes, red onions, mayonnaise, and pickles.

\$12

Add red peppers, jalapeños, avocado \$1

Add swiss, cheddar, or gorgonzola cheese \$1

Add Bacon \$2

St. Louis Pork Ribs

Organic ribs smoked with apple wood and dry rubbed then slowly smoked. May be served wet or served dry with a side of BBQ sauce.

Whole rack \$28

Quarter rack \$10

Single \$3

Soups

Soup of the Day

Made from scratch daily.

Cup \$3

Bowl \$5

Whiskey Chili

Sausage, kidney beans, onions, garlic, tomatoes, bell pepper, scorpion pepper, burnt tips, whiskey and spices.

Cup \$4

Bowl \$7

Add cornbread \$2

Sides

House Salad

Fresh salad greens mixed with power greens, chopped red onion and tomatoes, and topped with a house vinaigrette.

\$3

Cornbread

Sweet and buttery.

\$3

Collard Greens

Greens simmered with onions and a touch of bacon.

\$3

Vinegar Slaw

Zesty lemon & Vinegar dressing over fresh vegetables.

\$3

Gourmet Slide Potato Chips

Slide's own potato chips! Cut and fried right here, in Madison Wisconsin.

\$3

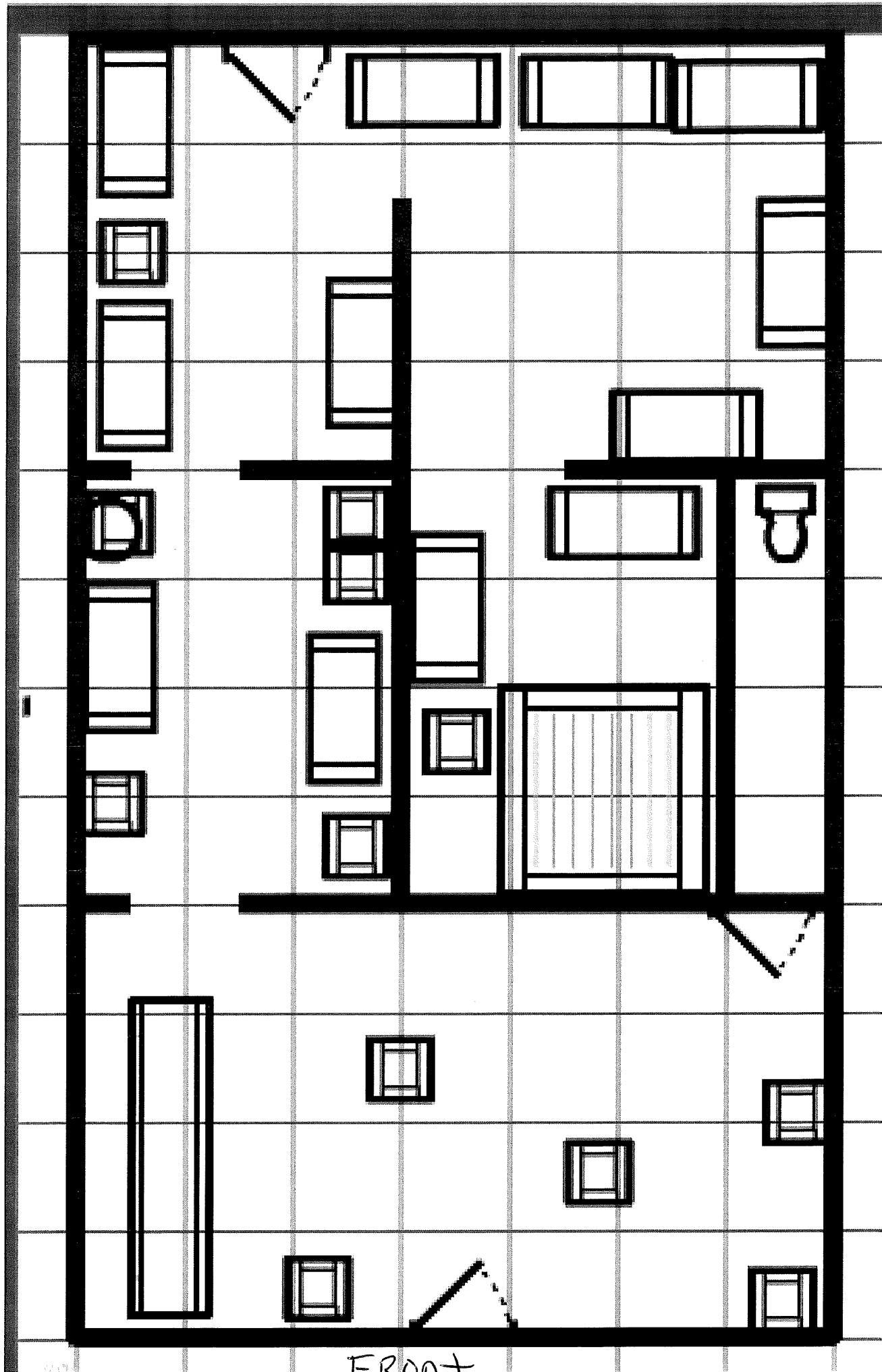
Sweets

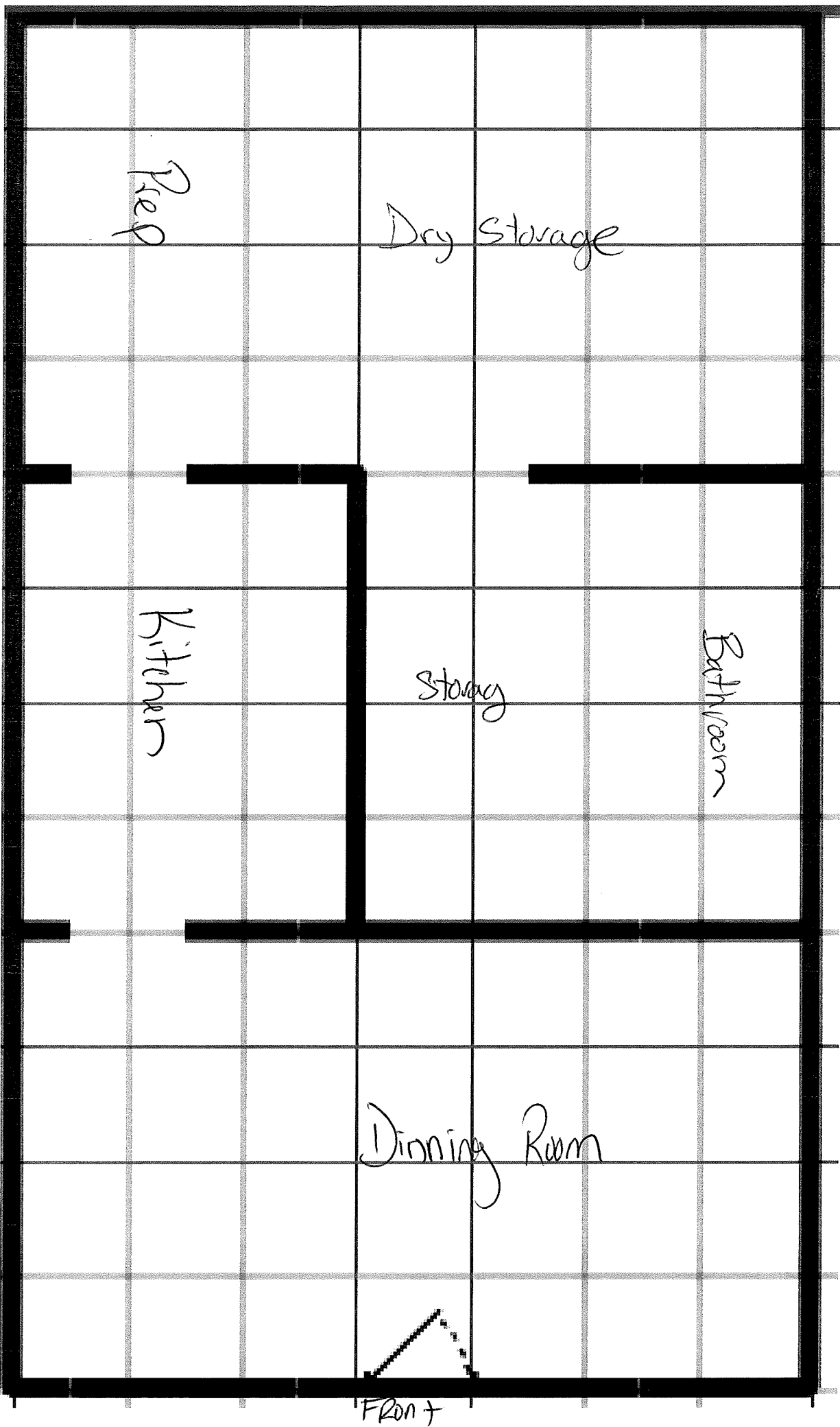
Cake or Pie of the Day

Ask for our selection at the front.

\$5

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Prep

Dry Storage

Kitchen

Storage

Bathroom

Dining Room

Front