

ZAGAT

2012/13

Pickle Guys

QUALITY	DISPLAY	SERVICE	COST
27	19	23	1

“Pucker up” for “the real thing” at this LES “favorite” (and its Midwood outpost) producing “the freshest”, most “mouthwatering” “traditional Jewish pickles” cured “the way God intended” and dispensed “direct from the barrel” with a “good-size helping of New York attitude” from a staff of “jocular” “characters”; it “packs a pungent punch” with varieties like full- and half-sour, sweet gherkin and horseradish, “along with other pickled items” – connoisseurs of fine brines “wouldn’t buy them anywhere else.”

As rated in the 2012/13 New York City Food Lover's Guide