



A New Pickle Shop Is Coming To Chelsea Market

By Gaby Del Valle
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(MissApril1956 / Flickr)

A new pickle venture is coming to NYC and I, for one, can't remember the last time I was so full of joy in my entire life.

Jake Dickson, owner of Dickson's Farmstand Meats in Chelsea, is opening a second business venture at Chelsea Market next week called Dickson's Fine Brines. According to Eater, Dickson's Fine Brines is an homage to the pickle stands that used to be scattered throughout the Lower East Side, particularly the nearly-100-year-old Guss' Pickles, which Dickinson said was a huge part of his childhood.

Fine Brines' lineup will include briny batches of hot and sweet peppers, cauliflower, olives, seasonal vegetables, and, of course, pickles. They'll also be selling kimchi, sauerkraut, relish, and fermented hot sauce.



 Dickson's Fine Brines
@FineBrines

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Fermented chilies (50 gallons of them sliced!) started today. The Fine Brines Lab is hard at work @eatmeaty @chelseamarketny #Nov17th

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The only downside: since Dickson's Fine Brines will be located in Chelsea Market, you'll probably have to fight off a tourist or two to get your hands on a jar of half-sours.

Dickson's Fine Brines opens Tuesday, October 18th and is located at Chelsea Market // 75 9th Avenue, between 15th and 16th Streets. Keep an eye out for me, carrying out a barrel-full of pickles.