

HERITAGE GREENS



KITCHEN + BAR

BREAKFAST

2x2 \$15

Two Eggs, Choice of Two Meats (Bacon, Ham, Sausage or Hash) Homefries, Toast

3x3 \$17

Three Eggs, Choice of Three Meats (Bacon, Ham, Sausage or Hash) Homefries, Toast

BUILD YOUR OWN OMELETTE \$15

Choice of Toast, Homefries

Veg: Mushrooms, Onions, Peppers, Spinach, Scallions

Meat: Ham, Bacon, Sausage, Pork Belly, Hash

Cheese: Cheddar, Swiss, Smoked Gouda

CORNED BEEF HASH + EGGS \$16

House-Made Corned Beef Hash, Fried Eggs, Homefries, Toast

FAIRWAY YOGURT PARFAIT \$8

Granola, Vanilla Yogurt, Mixed Berries, Honey

GUACAMOLE TOAST \$11

House-Made Guacamole, EVOO, Arugula, Pico de Gallo

PB+J STUFFED FRENCH TOAST \$11

Cream Cheese, Nutella, Cinnamon Vanilla Egg Batter,

Strawberry Glaze, Peanut Butter Cup Pieces

REVOLTILLO DE HUEVOS \$16

Corned Beef, Sofrito, Onions, Peppers, Tostones, Scallions,

Whipped Eggs, Homefries, Toast

SHORT RIB EGGS BENEDICT \$19

Braised Short Rib, Crispy Hash Brown, Poached Eggs,

Hollandaise, Herb Demi

SHRIMP + GRITS \$17

Heirloom Hominy Grits, Andouille Sausage, Cream, Sofrito

Shrimp, Scallions

SOUTHERN FRIED CHICKEN + WAFFLES \$15

Crispy Buttermilk Fried Chicken, Sweet Belgian Waffle,

Maple Drizzle

SUNRISE SANDWICH \$10

Served with Homefries

Choice of: Bagel, Croissant, Toast, Wrap

Choice of: Bacon, Ham, Sausage

Choice of: Cheddar, Swiss, Smoked Gouda, No Cheese

THREE MEAT SCRAMBLE \$16

Applewood Bacon, Sausage, Ham, Vermont Cheddar,

Homefries, Toast

Add: Mushrooms +1, Peppers +1, Onions +1, Spinach +2, Hash

+2

WYCKOFF GIANT PANCAKE \$10

Lemon Zest, Blueberries, Mascarpone, Local Maple Syrup

SMALL PLATES

CRISPY BRUSSELS SPROUTS \$15

Smoked Bacon, Truffle Oil, Artisan Cheese, Toasted Almonds,

Garlic Aioli

GLAZED STICKY RIBS \$14

Asian Glaze, Chili Crisps, Toasted Sesame Seeds, Green

Onions

LOADED FRIES OR TOTS \$14

Bacon, Scallions, Cheddar, Ranch Drizzle

ONION RINGS \$10

Tomato + Horseradish Aioli

PORK BELLY \$15

Bourbon Chili Glaze, Scallions, Toasted Pepitas, Radicchio,

Fresh Diced Peaches

SWEET POTATO FRIES \$10

Cinnamon Sugar Dust, Chipotle Aioli

TRUFFLE FRIES \$10

Garlic Aioli

TENDERS OR WINGS \$15

Ranch or Creamy Gorgonzola, Celery, Tossed in Choice of Sauce

Asian Glaze, BBQ, Buffalo, Cajun (Dry Rub), Garlic Parm,

Honey Bourbon, Honey Mustard, Lemon Pepper (Dry Rub)

TOSTONES \$9

Crispy fried plantains, chipotle aioli, pico de gallo

SOUPS + SALADS

WYCKOFF CHOWDER \$6/\$8

Ground Beef, Corn, Peas, Beef Broth, Herb Potato Crostini

SOUP OF THE DAY \$4/\$6

Ask Your Server About Today's Soup!

CAPRESE SALAD \$16

Sun-Ripened Tomatoes, Mozzarella Pearls, Basil, Arugula,

EVOO, Confit Garlic, Focaccia, Pesto

CAESAR SALAD \$13

Romaine, White Anchovy, Croutons, Parmesan Herb

Caesar Dressing

CHOP CHOP SALAD \$16

Romaine, Chickpeas, Mozzarella Pearls, Cherry Peppers,

Red Onions, Tomatoes, Herbs, Salami, Cucumbers,

Champagne Vinaigrette

GARDEN SALAD \$11

Field Greens, Cucumbers, Tomatoes, Red Onions, Balsamic

Vinaigrette or Creamy Gorgonzola

SPINACH SALAD \$16

Crisp Baby Spinach, Fresh Peaches, Feta Cheese, Candied

Pecans, Red Onions, Blackberries, EVOO, Balsamic

Reduction

ADD PROTEIN

Italian Grilled Chicken \$6, Crispy Chicken \$7 Buttered Shrimp \$10

Herb Crusted Salmon \$12, Steak Tips \$12, Add Blackened Seasoning +\$1

HANDHELDS *Served w/Fries

BUFFALO CHICKEN WRAP \$16

Grilled Buffalo Chicken, Lettuce, Tomato, Red Onions, Bleu

Cheese Dressing, Cheddar Cheese

CAPRESE MELT \$15

Herb Focaccia, Tomatoes, Fresh Basil, Mozzarella, Arugula,

EVOO, Roasted Garlic, Fresh Lemon, Pesto

CHICKEN CAESAR WRAP \$16

Herb Grilled Chicken, Creamy Caesar, Artisan Cheese,

Tomatoes, Romaine

DOG DAYS \$10

1/4lb. Beef Hot Dog, New England Brioche Bun, Ketchup,

Mustard, Diced Onions

HOLYOKE HOT CHICKEN \$15

Spicy Dry Rubbed Chicken Tenders, Pickles, Remoulade,

Sesame Seed Bun

NINE + DINE \$15

Roasted Turkey, Pesto, Baby Spinach, Avocado, Bacon,

Artisan Cheese, Garlic Aioli, Tomatoes, Warm Tortilla

PORK BELLY MELT \$16

Bourbon Glaze, Hot Pepper Aioli, Crispy Onion Straws,

Smoked Gouda, Sourdough

REUBEN OR RACHEL \$15

Corned Beef or Turkey, Marble Rye, Sauerkraut, Beer

Mustard, Swiss Cheese, Thousand Island

WATER HAZARD \$18

Beer-Battered Cod Fillet, Lettuce, Tomato, Swiss Cheese,

Tartar Sauce, Sesame Seed Bun

WYCKOFF BURGER \$18

6oz Burger Patty, Vermont Cheddar, Red Onion, Applewood

Smoked Bacon, Shaved Lettuce, Tomato, Pickles, Roasted

Tomato Aioli

VEGGIE BURGER AVAILABLE UPON REQUEST

PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY WITH EXISTING MEDICAL CONDITIONS.

****GLUTEN FREE OPTIONS AND VEGAN SUBSTITUTIONS ARE AVAILABLE UPON REQUEST.*

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF EIGHT OR LARGER. AS A COURTESY TO OUR STAFF, WE ASK FOR NO MORE THAN 4 SEPERATE CHECKS PER TABLE. THANK YOU!