

HERITAGE

GREENS

KITCHEN + BAR

STARTERS

- CALAMARI \$17
Sweet Mango Glaze, Hot Cherry Peppers, Red Onions, Fresh Herbs
- CRISPY BRUSSEL 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
- TENDERS \$14
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
- TRUFFLE FRIES \$10
Garlic Aioli, Parmesan Herbs
- 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)

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*

ENTREES

- BAKED COD \$25
Sun-Dried Tomato Cracker Crumble, Sherry Butter Wine Sauce, Succotash, Cannellini Beans, Chickpeas, Onions, Shallots, Fresh Herbs, Garlic Spinach
- BOURBON STEAK TIPS \$28
Bourbon-Glazed Sirloin Tips, Mashed Potatoes, Fresh Wilted Greens, Crispy Onion Straws
- BUTTERMILK FRIED CHICKEN \$24
Herb Potato Puree, Hot Honey, Chili Crisps, Celebration Slaw
- FISH + CHIPS \$24
Beer-Tempura Fried Haddock, Coleslaw, Tartar Sauce, Lemon, Shoestring Fries
- LIMONCELLO PASTA \$23
Roasted Garlic, Artichoke Hearts, Baby Spinach, Fire Roasted Peppers, Pecorino Cheese, Lemon Butter Wine Sauce, Fresh Herbs, Gemelli
- RIGATONI BOLOGNESE \$24
Beef, Pork, Veal, San Marzano Tomatoes, Pesto, Parmesan, Touch of Cream, Imported Rigatoni
- SALMON \$25
Jasmine Rice, Caribbean Seasoning, Pineapple Salsa, Mango Glaze, Cilantro, Garlic Greens
- STATLER CHICKEN \$25
Lemon Herb Roasted, Herb Couscous, Honey Feta Whip, Crispy Chickpeas, Caper Relish
- 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!