



# EARLY BIRD.

## WYCKOFF SIGNATURES

### Brioche French Toast 9.99

Mixed Berries | Powdered Sugar | Local Maple Syrup

### Avocado Toast 8.99

2 Pieces Sourdough Toast | Smashed Avocado | Tomato | Basil | Arugula | Red Onion

### Fairway Yougurt Parfait 7.99

Granola | Vanilla Yogurt | Mixed Berries | Honey

### Wyckoff Giant Pancake 9.99

Lemon Zest | Blueberry | Mascarpone | Local Maple Syrup

### Chicken + Waffles 14.99

Captain Crunch Fried Chicken Tenderloins  
Sweet Belgian Waffle | Local Maple Syrup | Hot Sauce Butter

### Sunrise Sandwich 7.99

Fried Egg | Vermont Cheddar | Applewood Smoked Bacon  
Your Choice of Sesame Seed Roll Or Flour Tortilla

## HEARTY MORNINGS

SERVED WITH BREAKFAST POTATOES + YOUR CHOICE OF TOAST

### Corned Beef Hash + Eggs 14.99

House Made Corned Beef Hash | Fried Eggs

### The Wyckoff Loaded 14.99

2 Eggs made to order | Bacon | Sausage | Toast | Breakfast Potatoes | Coffee Included

### Three Meat Scramble 12.99

Applewood Bacon | Sausage | Ham | Vermont Cheddar  
*Add Ons: Mushrooms 1 | Peppers 1 | Onions 1 | Spinach 2 | Hash 2*

### Fairway Omelette 12.99

Mushrooms | Peppers | Tomato | Green Onion | Spinach | Vermont Cheddar  
*Add Ons: Applewood Smoked Bacon 3 | Sausage 3 | Ham 3 | Hash 2*

## SIDES

### Breakfast Potatoes 4

### Toast 2

Your choice of Sourdough | Marble Rye | Wheat

### Single Farm Fresh Egg

Market Price

### Fresh Fruit 4

### Vanilla Yogurt 4

## DRINKS

### Non- Carbonated

Lemonade | Ice Tea | Cranberry Juice | Orange Juice | Grapefruit Juice

### Carbonated

RC Cola | Diet RC Cola | Lemon Lime | Ginger Ale | Root Beer | Ginger Beer | Maine Blueberry | San Pellegrino



VEGGIE BURGER, VEGAN MAYO, VEGAN YOGURT AND VEGAN CHEESE MAY BE AVAILABLE UPON REQUEST ADDITIONAL FEES MAY APPLY  
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.



# HERITAGE GREENS

## KITCHEN & BAR



# LUNCH.

## STARTERS

<b>Chef Drew’s Sticky Ribs</b> Asian glaze   Chili Crisp Toasted Sesame   Green Onion	13.99
<b>Truffle Fries</b> Garlic aioli   Parmesean Herbs	9.99
<b>Onion Rings</b> Tomato + Horseradish Aioli	9.99
<b>Calamari</b> Hot pepper   Lemon   Garlic Sundried Tomato   Basil   Marinara Sauce	16.99
<b>Pizzetta</b> Pesto   Fresh Mozzarella Farm Tomatoes   Parmesan   Basil	15.99
<b>Buffaloish Wings</b> Buffaloish Sauce   Creamy Gorgonzola Carrots   Celery	12.99
<b>Tenders</b> Creamy Gorgonzola Carrots   Celery   Choice of sauce <i>Sauce Choices:</i> <i>Buffalo   BBQ   Honey Mustard</i> <i>Garlic Parmesean   Bourbon</i>	12.99

## SALADS

<b>The Green</b>  Field Greens   Crudité Veggies Balsamic Vinaigrette or Creamy Gorgonzola	10.99
<b>Caesar</b> Romaine   White Anchovy   Croutons   Parmesan Herb Caesar Dressing	12.99
<b>Caprese</b> Farm Tomatoes   Fresh Mozzarella   Pesto   Basil Aged Balsamic   Extra Virgin Olive Oil	14.99
<b>Beet Salad</b> Roasted Beets   Goat Cheese   Oranges Shaved Red Onion   Field Greens Toasted Almonds   House-made Beet Vinaigrette	14.99

*Protein add ons:*  
*Grilled Chicken 6 | Chicken Milanese 8*  
*Shrimp 10 | Salmon 12*

## SIDES

<b>Sauteed Veggies</b>	6
<b>Fresh Fruit</b>	5
<b>Coleslaw</b>	4
<b>Side Salad</b>	6
<b>French Fries</b>	6

## HANDHELDS SERVED WITH FRIES

<b>Holyoke Hot Chicken</b> Spicy Dry Rub   Chicken Tenders   Pickles Remoulade   Sesame Seed Roll	14.99
<b>Wyckoff Burger</b> Double Patties   Vermont Cheddar   Red Onions Applewood Smoked Bacon   Shaved Lettuce Tomato   Pickles   Mayo-Ketchup	15.99
<b>Chopped Cheese</b> Chopped Burger   Fried Onion   Vermont Cheddar Toasted Sesame Seed Bun	11.99
<b>Corned Beef Reuban</b> Marble Rye   Sauerkraut   Beer Mustard Swiss Cheese   Thousand Island Dressing	12.99
<b>Clubhouse Melt</b> Sourdough   Vermont Cheddar Sliced Tomato   Bacon   <i>Add Tuna + 3</i>	12.99
<b>The Heritage Hound Dog</b> Bacon Wrapped Hotdog   Cheese Sauce Chopped Slaw   New England Roll	10.99
<b>Birdie Burner</b>  Fried Oyster Mushroom   Shaved Lettuce Tomato   Red Onion   Hot Peppers	10.99


## MEALS

<b>Fish + Chips</b> Beer-Tempura Fried Haddock   Coleslaw   Lemon Tartar Sauce   Shoestring Fries	14.99
<b>Rigatoni Bolognese</b> Beef, Pork, Veal   San Marzano Tomatoes   Pesto Parmesan   Touch Of Cream   Imported Rigatoni	14.99
<b>Blackened Faroe Salmon</b> Sautéed Vegetables   Toasted Tuscan Couscous Mâitre D'Hotel Butter	17.99
<b>Pan Roasted Organic Statler Chicken</b> Sautéed Vegetables   Mashed Potatoes Lemon + Bone Broth Pan Jus	15.99
<b>Chicken Milanese</b> Arugula   Crispy Artichoke   Parmesan   Grape Tomato   Caper Berry   Red Onion   Lemon Oil	15.99

## DRINKS

<b>Non- Carbonated</b> Lemonade Ice Tea Juices   Cranberry   Pineapple   Orange   Grapefruit
<b>Carbonated</b> RC Cola Diet RC Cola Lemon Lime Ginger Ale Root Beer Ginger Beer Maine Blueberry



 VEGGIE BURGER, VEGAN MAYO, AND VEGAN CHEESE MAY BE AVAILABLE UPON REQUEST ADDITIONAL FEES MAY APPLY  
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.



# DINNER.

## STARTERS

<b>Chef Drew’s Sticky Ribs</b> Asian glaze   Chili Crisp Toasted Sesame   Green Onion	13.99
<b>Truffle Fries</b> Garlic aioli   Parmesean Herbs	9.99
<b>Onion Rings</b> Tomato + Horseradish Aioli	9.99
<b>Calamari</b> Hot pepper   Lemon   Garlic Sundried Tomato   Basil   Marinara Sauce	16.99
<b>Mussels</b> Choice of Pomodoro Sauce or White Wine Butter Sauce	16.99
<b>Pizzetta</b> Pesto   Fresh Mozzarella Farm Tomatoes   Parmesan   Basil	15.99
<b>Buffaloish Wings</b> Buffaloish Sauce   Creamy Gorgonzola Carrots   Celery	12.99
<b>Tenders</b> Creamy Gorgonzola Carrots   Celery   Choice of sauce <i>Sauce Choices:</i> <i>Buffalo   BBQ   Honey Mustard</i> <i>Garlic Parmesean   Bourbon</i>	12.99
<b>HANDHELDS</b> SERVED WITH FRIES	
<b>Holyoke Hot Chicken</b> Spicy Dry Rub   Chicken Tenders   Pickles Remoulade   Sesame Seed Roll	14.99
<b>Wyckoff Burger</b> Double Patties   Vermont Cheddar Red Onions   Applewood Smoked Bacon Shaved Lettuce   Tomato   Pickles   Mayo-Ketchup	15.99
<b>Chopped Cheese</b> Chopped Burger   Fried Onion   Vermont Cheddar Toasted Sesame Seed Bun	11.99
<b>Corned Beef Reuban</b> Marble Rye   Sauerkraut   Beer Mustard Swiss Cheese   Thousand Island Dressing	12.99
<b>Clubhouse Melt</b> Sourdough   Vermont Cheddar Sliced Tomato   Bacon   <i>Add Tuna + 3</i>	12.99
<b>The Heritage Hound Dog</b> Bacon Wrapped Hotdog   Cheese Sauce Chopped Slaw   New England Roll	10.99
<b>Birdie Burner</b>  Fried Oyster Mushroom   Shaved Lettuce Tomato   Red Onion   Hot Peppers	10.99



VEGGIE BURGER, VEGAN MAYO, AND VEGAN CHEESE MAY BE AVAILABLE UPON REQUEST ADDITIONAL FEES MAY APPLY

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.

## SALADS

<b>The Green</b>  Field Greens   Crudit� Veggies Balsamic Vinaigrette or Creamy Gorgonzola	10.99
<b>Caesar</b> Romaine   White Anchovy   Croutons   Parmesan Herb Caesar Dressing	12.99
<b>Caprese</b> Farm Tomatoes   Fresh Mozzarella   Pesto   Basil Aged Balsamic   Extra Virgin Olive Oil	14.99
<b>Beet Salad</b> Roasted Beets   Goat Cheese   Oranges Shaved Red Onion   Toasted Almonds Field Greens   House-made Beet Vinaigrette	14.99

*Protein add ons:*  
*Grilled Chicken 6 | Chicken Milanese 8*  
*Shrimp 10 | Salmon 12*

## MEALS

<b>Fish + Chips</b> Beer-Tempura Fried Haddock   Coleslaw   Lemon Tartar Sauce   Shoestring Fries	22.99
<b>Rigatoni Bolognese</b> Beef, Pork, Veal   San Marzano Tomatoes   Pesto Parmesan   Touch Of Cream   Imported Rigatoni	22.99
<b>Blackened Faroe Salmon</b> Saut�ed Vegetables   Toasted Tuscan Couscous Ma�tre D’Hotel Butter	22.99
<b>Pan Roasted Organic Statler Chicken</b> Saut�ed Vegetables   Mashed Potatoes Lemon + Bone Broth Pan Jus	19.99
<b>Heritage Greens Club Steak</b> Green Pepper + Cognac Cream Sauce Shoestring Fries   Grilled Red Onion   Saut�ed Greens	MRKT
<b>Chicken Milanese</b> Arugula   Crispy Artichoke   Parmesan   Grape Tomato   Caper Berry   Red Onion   Lemon Oil	21.99
<b>Chicken Parmigiana</b> Lightly Fried Chicken   Pomodoro Sauce Fresh Mozzarella   Parmesan   Pesto   Rigatoni	21.99
<b>Bacon Wrapped Meatloaf</b> BBQ Demi-Glac�   Onion Rings Coleslaw   Mashed Potatoes	23.99
<b>Fairway Pappardelle</b> Sun Dried Tomato   Artichoke Heart   Baby Spinach Grilled Red Onion   Caper Berries   Lemon Butter	18.99
<b>Parsley Encrusted Haddock</b> Mashed Potatoes   Wilted Spinach Champagne + Lemon Butter	22.99

## SIDES

<b>Side Salad</b>	6
<b>French Fries</b>	6
<b>Sauteed Veggies</b>	6
<b>Mashed Potato</b>	5
<b>Coleslaw</b>	4
<b>Couscous</b>	5



# HERITAGE GREENS

KITCHEN & BAR