



# HERITAGE GREENS

KITCHEN & BAR

## STARTERS

### ARANCINI | \$11

smoked mozzarella | arborio rice | black truffle pesto cream | sunday gravy

### CALAMARI | \$17

hot pepper | lemon | garlic | sundried tomato basil | house made marinara

### CHEF DREW'S STICKY RIBS | \$14

asian glaze | chili crisp | toasted sesame | green onion

### ONION RINGS | \$9

tomato + horseradish aioli

### OYSTERS ROCKEFELLER | \$17

local oysters | smoked bacon | wilted spinach cream sauce | buttery bread crumbs

### PIZZETTA | \$16

house made marinara | pepperoni | four cheese quartet | hot honey | local herbs

### SWEET POTATO FRIES | \$9

cinnamon sugar dust | chipotle aioli

### TENDERS | \$13

creamy gorgonzola | celery | tossed in choice of sauce  
*asian glaze / bbq / buffalo / cajun / garlic parm  
honey bourbon / honey mustard / lemon pepper*

### TRUFFLE FRIES | \$9

garlic aioli | parmesan herbs

### WINGS | \$13

creamy gorgonzola | celery | tossed in choice of sauce  
*asian glaze / bbq / buffalo / cajun / garlic parm  
honey bourbon / honey mustard / lemon pepper*

## SOUPS + SALADS

### FRENCH ONION \$5 | \$7

sherry wine broth | vidalia onion | gruyere crouton

### SOUP OF THE DAY \$5 | \$7

chef's daily selection

### CAESAR SALAD | \$13

romaine | white anchovy | croutons  
parmesan herb caesar dressing

### CHOP COBB | \$15

romaine | hard boiled egg | avocado | smoked bacon | tomato | red onion | red bell pepper

### GARDEN SALAD | \$11

field greens | cucumber | tomato | red onion  
*balsamic vinaigrette or creamy gorgonzola*

### PAPER CITY HARVEST | \$15

arugula | granny smith apple | dried cranberries  
candied pepitas | crispy ciopolini onions | goat cheese | tomato medley | cider vinaigrette

#### ADD PROTEINS

*italian grilled chicken \$6 / herb crusted salmon  
\$12 / buttered shrimp \$10 / add blackened +1*

## SIDES

CAJUN FRIES | \$6

COLESLAW | \$4

FRENCH FRIES | \$6

MASHED POTATO | \$5

RISOTTO | \$6

SAUTEED VEGGIES | \$6

SIDE GARDEN SALAD | \$6

SWEET POTATO FRIES | \$6



## HANDHELDS

SERVED WITH FRIES

### CALIFORNIA CLUB | \$13

oven roasted turkey | avocado | lettuce tomato | smoked bacon | honey dijon aioli

### CORNERED BEEF REUBEN | \$13

marble rye | sauerkraut | beer mustard swiss cheese | thousand island dressing

### CHOPPED CHEESE | \$12

chopped burger | fried onion | vermont cheddar | toasted sesame seed bun

### CLUBHOUSE MELT | \$13

sourdough | vermont cheddar | sliced tomato | bacon | *add tuna +3*

### HOLYOKE HOT CHICKEN | \$15

spicy dry rub | chicken tenders | pickles remoulade | sesame seed roll

### HOT DIGGITY DOG | \$9

¼ lb hot dog | new england roll

### THE MT. TOM | \$13

virginia ham | aged cheddar | shaved lettuce red onion | roasted tomato maple dijon | tortilla

### WYCKOFF BURGER | \$16

6oz. burger patty | vermont cheddar | red onion applewood smoked bacon | shaved lettuce | tomato | pickles | mayo | ketchup  
*veggie burger available upon request*

## MEALS

### CHICKEN PARMIGIANA | \$22

lightly fried chicken | house made marinara  
fresh mozzarella | parmesan | pesto | rigatoni

### FISH + CHIPS | \$22

beer - tempura fried haddock | coleslaw  
lemon | tartar sauce | shoestring fries

### HARVEST PASTA | \$19

butternut squash | shaved brussels | baby spinach | grilled onion | toasted pepitas  
cinnamon cream | pacherrie pasta

### MAPLE ROASTED

### STATLER CHICKEN | \$20

maple fennel glaze | butternut squash risotto  
shaved brussels sprouts + bacon

### NARAGANSETT BAKED COD | \$23

bell pepper ritz crumbs | clam chowder  
cream sauce | mashed potato | wilted greens

### RIGATONI BOLOGNESE | \$23

beef | pork | veal | san marzano tomato | pesto  
parmesan | touch of cream | imported rigatoni

### SHORT RIB | \$23

potato puree | maple glazed carrots | roasted ciopolinni demi | gremolata

### SZECHAUN SALMON | \$23

asian glaze | chili crisp | toasted sesame  
scallion | stir fry risotto | tamari

# SEASONAL

- APPLE CIDER SANGRIA | \$13  
vanilla vodka | disaronno | pinot grigio | cinnamon  
simple | lemon | apple cider | club soda
- APPLE OF MY EYE-LINE | \$12  
crown apple | lime | apple juice | ginger beer
- CRIMSON CRUSH MARGARITA | \$12  
reposado | triple sec | lime | apple cider cinnamon  
simple | cranberry
- CHOCO-ORANGE NEW FASHION | \$12  
bulleit bourbon | clementine liqueur | chocolate  
liqueur | simple | orange bitters | cocoa bitters
- HARVEST SPRITZ | \$13  
aperol | blood orange liqueur | cranberry juice  
prosecco | club soda
- THE GREAT PUMPKIN | \$13  
vanilla vodka | fresh espresso | pumpkin spice  
liqueur | irish cream
- THE PERFECT PEAR | \$13  
gin | pama liqueur | pear | vanilla | lime | prosecco
- SALTED CARAMEL POPTINI | \$13  
salted caramel vodka | rumchata | cream | kettle corn

# BOTTLES + CANS

- ALLAGASH WHITE \$5
- BBC IRISH RED \$7
- a % of proceeds are donated to the Holyoke Parade Committee*
- BUDWEISER \$5
- BUD LIGHT \$5
- COORS LIGHT \$5
- CORONA \$6
- CORONA LIGHT \$6
- DOWNEAST CIDER \$6
- GUINNESS \$7
- HEINEKEN \$6
- HIGH NOON \$8
- ICE CREAM MAN IPA \$8
- MICHELOB ULTRA \$5
- MILLER LITE \$5
- MODELO \$5
- NUTRL \$8
- SURFSIDE \$8
- SUNCRUISER \$8
- SWING OIL IPA \$8
- TRANSFUSION \$6
- WHITE CLAW \$6
- YUENGLING \$6
- N/A CANS
- ATHLETIC LITE \$7
- ATHLETIC BIG WILD IPA \$7
- CORONA ZERO \$6
- GUINNESS ZERO \$7
- MICHELOB ULTRA ZERO \$5

**ASK YOUR SERVER ABOUT OUR ROTATING DRAUGHT SELECTION!**

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.

# CLASSIC

- APEROL SPRITZ | \$13  
aperol | prosecco | club soda
- COSMOPOLITAN | \$14  
tito's vodka | triple sec | cranberry | fresh lime
- DIRTY MARTINI | \$14  
choice of vodka or gin | olive juice
- FRENCH MARTINI | \$14  
vodka | chambord | pineapple
- MANHATTAN | \$14  
whiskey | sweet vermouth | angostura bitters
- NEGRONI | \$14  
gin | campari | sweet vermouth
- OLD FASHIONED | \$14  
bourbon | simple | angostura bitters  
orange | luxardo cherry
- PALOMA | \$13  
blanco tequila | lime | grapefruit | club soda
- SIDECAR | \$14  
cognac | grand marnier | lemon
- TOM COLLINS | \$13  
gin | lemon | simple | club soda

# WINES

- REDS
- GL | BTL
- AUSTIN HOPE CABERNET \$72
- BARDOS RED BLEND \$11 | \$40
- BENZINGER CABERNET \$10 | \$36
- CHERRY PIE PINOT NOIR \$12 | \$44
- JOSH CABERNET \$14 | \$48
- JUSTIN CABERNET \$64
- MCMANIS MERLOT \$10 | \$36
- NOZZLE VILLA CHIANTI \$12 | \$44
- PRISONER UNSHACKLED CAB \$13 | \$48
- ROSÉ
- LOUIS JADOT ROSÉ \$10 | \$36
- SPARKLING
- CHLOE PROSECCO \$10 | \$36
- MIONETTO PROSECCO \$11
- WHITES
- BOLLINI PINOT GRIGIO \$10 | \$36
- CHATEAU ST. MICHELLE REISLING \$12 | \$44
- COSTA SO SOL VINO VERDE \$9 | \$32
- DELOACH CHARDONNAY \$13 | \$48
- JOSH PINOT GRIGIO \$10 | \$36
- KENDALL JACKSON CHARD \$14 | \$48
- KENDALL JACKSON PINOT GRIS \$12 | \$42
- NAUTILUS SAUV BLANC \$11 | \$40
- RAEBURN CHARDONNAY \$12 | \$44
- RUTHERFORD SAUV BLANC \$10 | \$26
- SOFT DRINKS | \$3
- ARNOLD PALMER GRAPEFRUIT JUICE
- COLA LEMON LIME
- CRANBERRY JUICE LEMONADE
- DIET COLA ORANGE JUICE
- GINGERALE PINEAPPLE JUICE
- GINGER BEER ICED TEA





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## SWEET SIPS

### COFFEE TOFFEE

VANILLA VODKA | SALTED CARAMEL | COFFEE LIQUEUR | IRISH CREAM

### ESPRESSO MARTINI

VANILLA VODKA | FRESH ESPRESSO | COFFEE LIQUEUR | IRISH CREAM

### KEY LIME PIE

RUMCHATA | VANILLA VODKA | LIME | PINEAPPLE

### PISTACHIO

AMARETTO | VANILLA VODKA | BLUE CURACAO | IRISH CREAM

### TEE-HOPPER

CREME DE MENTHE | CREME DE CACAO | IRISH CREAM

### TIRAMISU

ESPRESSO VODKA | AMARETTO | IRISH CREAM | COCOA POWDER





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## BREAKFAST

**BRIOCHE FRENCH TOAST | \$10**

mixed berries powdered sugar | local maple syrup

**AVOCADO TOAST | \$9**

sourdough toast | smashed avocado | tomato | basil  
arugula | red onion | olive oil drizzle

**FAIRWAY YOGURT PARFAIT | \$8**

granola | vanilla yogurt | mixed berries | honey

**WYCKOFF GIANT PANCAKE | \$10**

lemon zest | blueberry | mascarpone | local maple syrup

**CHICKEN + WAFFLES | \$15**

captain crunch fried chicken | sweet belgian  
waffle | local maple syrup | hot sauce butter

**SUNRISE SANDWICH | \$8**

fried egg | vermont cheddar | applewood smoked  
bacon | choice of sesame seed roll or flower tortilla

**SHRIMP + GRITS | \$15**

heirloom homeny grits | andouille sausage cream  
sofrito shrimp | scallion

**CORNED BEEF HASH + EGGS | \$15**

house made corned beef hash | fried eggs | breakfast  
potatoes | choice of toast

**THE WYCKOFF LOADED | \$15**

2 eggs cooked to order | bacon | sausage | choice of  
toast | breakfast potatoes | coffee included

**THREE MEAT SCRAMBLE | \$13**

applewood bacon | sausage | ham | vermont cheddar  
breakfast potatoes | choice of toast

*add on: mushroom 1 | peppers 1 | onions 1 | spinach 2 | hash 2*

**FAIRWAY OMELETTE | \$13**

mushrooms | peppers | tomato | green onion | spinach  
vermont cheddar

*add on: applewood bacon 3 | sausage 3 | hame 3 | hash 2*

## SALADS

**CAESAR SALAD | \$13**

romaine | white anchovy | croutons  
parmesan herb caesar dressing

**CHOP COBB | \$15**

romaine | hard boiled egg | avocado | smoked  
bacon | tomato | red onion | red bell pepper

**GARDEN SALAD | \$11**

field greens | cucumber | tomato | red onion  
*balsamic vinaigrette or creamy gorgonzola*

**PAPER CITY HARVEST | \$15**

arugula | granny smith apple | dried cranberries  
candied pepitas | crispy ciopolini onions | goat  
cheese | tomato medley | cider vinaigrette

### ADD PROTEINS

*italian grilled chicken \$6 | herb crusted salmon  
\$12 | buttered shrimp \$10 | add blackened +1*

## HANDHELDS

*SERVED WITH FRIES*

**CALIFORNIA CLUB | \$13**

oven roasted turkey | avocado | lettuce  
tomato | smoked bacon | honey dijon aioli

**CORNED BEEF REUBEN | \$13**

marble rye | sauerkraut | beer mustard  
swiss cheese | thousand island dressing

**HOLYOKE HOT CHICKEN | \$15**

spicy dry rub | chicken tenders | pickles  
remoulade | sesame seed roll

**THE MT. TOM | \$13**

virginia ham | aged cheddar | shaved lettuce red  
onion | roasted tomato maple dijon | tortilla

**WYCKOFF BURGER | \$16**

6oz. burger patty | vermont cheddar | red onion  
applewood smoked bacon | shaved lettuce |  
tomato | pickles | mayo | ketchup  
*veggie burger available upon request*

## LUNCH

**CALAMARI | \$17**

hot pepper | lemon | garlic | sundried  
tomato | basil | house-made marinara

**CHEF DREW'S STICKY RIBS | \$14**

asian glaze | chili crisp | toasted sesame  
green onion

**FISH + CHIPS | \$22**

beer - tempura fried haddock | coleslaw  
lemon | tartar sauce | shoestring fries

**MAPLE ROASTED**

**STATLER CHICKEN | \$20**

maple fennel glaze | butternut squash risotto  
shaved brussels sprouts + bacon

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parmesan | touch of cream | imported rigatoni

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**SZECHAUN SALMON | \$23**

asian glaze | chili crisp | toasted sesame  
scallion | stir fry risotto | tamari

**TRUFFLE FRIES | \$9**

garlic aioli | parmesan herbs

**WINGS | \$13**

creamy gorgonzola | celery  
tossed in choice of sauce  
*asian glaze | bbq | buffalo | cajun | garlic parm  
honey bourbon | honey mustard | lemon pepper*





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## HOUSE-MADE SWEET TREATS

### BOURBON BRÛLÉED CHEESECAKE

CANDIED BACON | BOURBON CARAMEL  
CINNAMON MASCARPONE | \$11

### TARTE TATIN

ROASTED APPLE TART | CARAMEL POPCORN  
GANACHÉ | VANILLA BEAN ICE CREAM | \$9

### DUTCH MALT CAKE

DARK CHOCOLATE MOUSSE | AMERENA CHERRIES  
MALTED FUDGE | CHANTILLY WHIPPED CREAM | \$9

### COFFEE + DONUTS

LATIN CHOCOLATE MOUSSE | CINNAMON CHURROS  
PEPITA BRITTLE | VANILLA CREMA | \$8

