



628 S. Main St., North Syracuse, NY 13212
HeritageHillBrewery.com

Shareables



HOUSE MADE DILL PUB CHIPS 7

» Served with our signature dill pickle seasoning and ranch dip

TAP ROOM PRETZEL TWISTS 12

Crispy and salty – served with Heritage Hill beer cheese and tavern mustard

15 BONELESS WING Bites 15

Signature "Buffalo Dills", Maple Bourbon Bacon BBQ, Nashville Hot, Plain



BEEF ON WECK 15

Our own shaved House Roast Beef, dipped in hot au-jus, piled high on a house Kimmelweck roll served with house dill pub chips (ask for horseradish)

Local Flatbreads



THE REAL DILL 14

Locally made flatbread topped with house-roasted garlic oil, shredded mozzarella, Parmesan and chopped pickles, drizzled with dill pickle seasoned ranch and dusted with our signature dill pickle seasoning [VEG]

» Try it with grilled chicken

THE BUFFALO DILLS 16

Locally made flatbread topped with shredded mozzarella, Buffalo Dills Sauce, Crispy Chicken Bites & Blue Cheese Crumbles

THE STINGER 18

Locally made flatbread topped with Vince's Gourmet tomato sauce, shredded mozzarella, cup pepperoni and drizzled with hot honey

G.B.R. 14

Locally made flatbread topped with house-roasted garlic oil, shredded mozzarella and crumbled bacon, drizzled with dill pickle seasoned ranch and dusted with garlic bacon ranch seasoning

» Try it with grilled chicken



THE HOT BEEF 16

Locally made flatbread topped with Vines Sauce our own Palladino Farm's slow-roasted beef, grilled peppers and onions, provolone and shredded mozzarella



THE NASH 16

Locally made flatbread topped with grilled chicken tossed in Heritage Hill house Nashville sauce and dill pickles, topped with shredded mozzarella and drizzled with dill pickle seasoned ranch

THE FLAT HOG 16

Locally made flatbread topped with Heritage Hill house-smoked pulled pork, maple bacon BBQ sauce, smoked Gouda and shredded mozzarella

THE GOAT 16

Locally made flatbread topped with house-roasted garlic oil and diced veggies in garlic herb seasoning, finished with crumbled feta and drizzled with hot honey and balsamic glaze [VEG, NON-DAIRY]



Popular House Dish!



Spicy Dish!

To-Go Available at Additional Charge

North Menu





OUR STORY

Welcome to Heritage Hill North, our first expansion of Heritage Hill Brewhouse on the historic Plank Road in North Syracuse.

Heritage Hill was founded in 2018 by Dan Palladino. Dan and his brother Nick are third-generation farmers of Palladino Farms in Pompey. Palladino Farms was established by Dan and Nick's grandparents Nunzio and Christine in 1951. Nunzio and Christine (Albanese) immigrated from Italy to America in 1928. The Palladino and Albanese families got their start in America by working the railroads and operating family stores (and the first movie theater) in East Syracuse. The next chapter for the families was logging the forests around Tinkers Falls and harvesting the ice of Labrador Pond in Tully, NY. Nunzio and Christine then married and went on to purchase their first farm in Jamesville in 1941. Then in 1951, they purchased our 180-year-old home farm on Sweet Road in Pompey, where Heritage Hill Brewhouse resides today.

The Palladino family has continued to operate the 300-acre crop and beef farm with its rich history as an award-winning farm equipment dealership, host of Empire Farm Days and now an award-winning brewery and restaurant.

Make sure to visit our amazing location in Pompey, which offers stunning views of eight surrounding counties and celebrates the history of our farm and the town of Pompey, as well as brewing history of Syracuse with our onsite Brewseum.

*Thank you for supporting and being a part of
the next chapter of our family business!*