

to begin

Mozzarella Fritta • 10

In our homemade marinara sauce

Crispy Calamari • 15

Hot cherry pepper, sriracha aioli & pomodoro sauce

La Molisana Italian Sausage
& Broccoli Rabe • 14

Butter beans, roasted tomatoes & garlic baguette

Wood Oven Roasted Brussels Sprouts • 13

Pancetta, asiago, black garlic & apple herb salad

Wood Fired Roasted
Lamb Lollipops • 16

Mint pistachio pesto, baby arugula, feta and kalamata olives

Our Famous French Onion Soup • 9

Panko Crusted Colossal Crab Cake • 15

Fresh lump crab meat, old bay aioli & herb salad

Vyne's Chicken Wings • 14

Wood fired or fried with classic buffalo or thai chili

Clams Casino • 14

Bacon, bell pepper & garlic butter

Oysters Rockefeller • 19

With fresh herbs, spinach, gruyere & panko

Shrimp Scampi Toast • 17

*Served in a butter & white wine sauce with fresh herbs
& roasted tomatoes on a garlic baguette*

Wood Fired Mussels • 14

Chorizo, olives, fennel & tomato, garlic baguette

Artisanal Antipasto • 24

*Prosciutto di parma, soppressata, peppered salumi,
grilled artichoke, grana padano, buffalo mozzarella,
pepperonata, olives & mushroom*

The Local • 22

3 beautifully sourced cheeses, CT honey, grapes, chutney & crostini

raw bar

The freshest shellfish direct from the ocean to your table

Blue Point Oysters • 18

Half Dozen on the half shell

Littleneck Clams • 11

Half Dozen on the half shell

Colossal White Shrimp • 17

Classic cocktail sauce & caper aioli

Iced Shellfish Tower • 48

*Feeds 2 - Oysters, clams, mussels, shrimp,
half lobster, colossal crab meat*

salads

*Ask your server about adding a protein to your salad.
chicken \$8, shrimp \$17, scallops \$17 & salmon \$12 available.*

The Whittimore Bistro • 13

*Mixed greens with goat cheese, sweet & spicy pecans
& dried cranberries with our white balsamic vinaigrette*

Mandarin Beet Salad • 16

*Greens, roasted beets, mandarin oranges, gorgonzola, red onion,
sliced fennel, sweet and spicy pecans & apricot vinaigrette*

The Classic Wedge • 14

*Baby iceberg, creamy gorgonzola dressing, pickled red onions,
pancetta & heirloom tomatoes*

The Chicken Caesar • 18

*Our family recipe caesar dressing, parmesan, garlic croutons,
parmesan crisps & anchovies*

Middlebury Chicken Salad • 16

*Our famous chicken salad with dried cranberries, granny smith
apples, grapes, celery, parsley, sour cream & mayo over mixed
greens and sweet & spicy pecans.*

Shaved Raw Brussels Sprout & Kale • 14

*Marinated red onions, pancetta, marinated cauliflower, spiced
pecans, dried cranberries & goat cheese with
white balsamic vinaigrette*

Southwest Chicken Caesar • 18

*Spiced chicken breast over romaine tossed in our creamy avocado
chipotle Caesar dressing topped with black bean, corn, & red
roasted peppers with tortilla chips and cheddar*

pasta

Cavatelli with La Molisana Sausage • 24

Broccoli rabe, butter beans, sun dried tomatoes in a garlic oil sauce

Lobster Mac & Cheese • 38

Penne ala Vodka • 21

Shallots, cream, san marzano tomatoes & granda padano

Wood Fired

Baked Rigatoni • 24

La Molisana sausage, mozzarella, pomodoro, cream & wild mushrooms

Shrimp Fra Diavolo • 28

*Fresh shrimp over perfectly prepared linguini
in our spicy fra diavolo sauce*

Noni's Gnocchi • 24

In our famous Bolognese sauce

Linguini and Fire Roasted

Clams & Mussels • 26

*Shallots, white wine, garlic, butter, extra virgin olive oil
with fresh herbs*

burgers & sandwiches

with salt & pepper fries or side salad

The Vyne Burger • 18

*Prime beef with dolce gorgonzola, caramelized onions,
wild mushrooms, applewood smoked bacon, bibb lettuce,
vyne ripened tomatoes & truffle aioli*

The Classic Burger • 15

*Prime beef with aged cheddar, bibb lettuce,
vyne ripened tomatoes & mayonnaise*

Middlebury Chicken

Salad Croissant • 16

*Diced chicken, dried cranberries, granny smith, grapes, celery,
parsley, sour cream, mayo & lettuce*

Prosciutto, Fig & Goat Cheese Baguette • 18

Prosciutto, fig preserves, goat cheese & red onion

Prime Rib Baguette • 19

*Thinly sliced with caramelized onions, sauteed bell peppers,
mushrooms, garlic spread smoked cheddar*

Rosemary Lemon

Pepper Roast Turkey • 15

*House roasted turkey breast with cranberry mayo, cheddar
& fried sage on toasted multigrain bread*

Cali Tuna Sandwich • 17

*White Albacore tuna with sundried tomatoes, applewood bacon,
avocado, pea shoots & fresh mozzarella on a toasted marble rye*

Locally Grown Vegetable Panini • 15

*Swiss cheese, basil pesto, spinach, roasted peppers, artichoke,
crispy eggplant & grilled zucchini*

chef's selections

Puff Pastry Quiche • 14

A savory egg custard in puff pastry, ask for today's offering

Savory Pie du Jour • 16

A savory filling enclosed in puff pastry, ask for today's offering

Vyne's Chicken Parmigiana • 26

*Panko encrusted, wood fired plum tomato sauce, fresh mozzarella
aged parmigiana, basil pesto over rigatoni*

Pesto Encrusted Black Pearl Salmon • 32

Apple quiona pilaf, butternut squash purée & pomegranate balsamic reduction

Pan Seared Tenderloin Medallions

& Wild Mushroom Risotto • 36

Grilled asparagus & red wine reduction

artisanal pizza

12 inch pies from our wood fired oven

Wild Mushroom & Caramelized Onion • 18

Basil, fontina, grana padana, truffle oil & baby arugula

Margherita Neapolitan • 18

*Mozzarella di buffalo, plum tomato, basil, garlic,
extra virgin olive oil & parmigiana*

Bacon & Clam • 22

It's Bacon & Clam, what more do you need to know?

La Molisana Sausage & Broccoli Rabe • 19

Mozzarella, fontina & pomodoro sauce

Prosciutto de Parma • 21

*Mozzarella, fontina, vyne ripened tomato, baby arugula,
smoked olive oil & shaved parmigiana*

side orders

Parmesan Truffle Fries • 9

Wood Grilled Asparagus • 9

Lobster Mac & Cheese • 19

Sea Salt & Pepper Fries • 7

Roasted Brussels Sprouts • 9

Mushroom Risotto • 8

Garlic Broccoli Rabe • 8

Whipped Potatoes • 8

Mixed Wild Mushrooms
with Truffle Butter • 8

Side Salad • 7

*Roasted Garlic
Caramelized Onion & Smoked Gouda*

Substitutions of side orders may result in an additional charge.

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness

vyne
restaurant & bar