

to begin

Our Famous French Onion Soup • 8

Mozzarella Fritta • 9

In our homemade marinara sauce

Crispy Calamari • 13

Hot cherry & bell peppers, sriracha aioli & pomodoro sauce

La Molisana Italian Sausage & Broccoli Rabe • 12

Butter beans, roasted tomatoes & garlic baguette

Wood Oven Roasted Brussels Sprouts • 13

Bacon, asiago, black garlic & apple herb salad

Wood Fired Roasted Lamb Lollipops • 19

Pesto, baby arugula, feta and kalamata olives

Panko Crusted Colossal Crab Cake • 15

Fresh lump crab meat, old bay aioli & herb salad

Vyne's Chicken Wings • 12

Wood fired or fried with classic buffalo or thai chili

Clams Casino • 14

Bacon, bell pepper & garlic butter

Oysters Rockefeller • 17

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

La Molisana sausage, olives, fennel & tomato, garlic baguette

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

salads

Ask your server about adding a protein to your salad.

chicken \$8, shrimp \$17 & salmon \$14 available.

The Whitemore Bistro • 13

Mixed greens with goat cheese, walnuts

& dried cranberries with our white balsamic vinaigrette

Mandarin Beet Salad • 16

*Greens, roasted beets, mandarin oranges, gorgonzola, red onion,
sliced fennel, walnuts & apricot vinaigrette*

The Classic Wedge • 14

*Baby iceberg, creamy gorgonzola dressing, pickled red onions,
applewood smoked bacon & heirloom tomatoes*

The Chicken Caesar • 16

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

Middlebury Chicken Salad • 14

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

Shaved Raw Brussels Sprout & Kale • 14

*Marinated red onions, bacon, marinated cauliflower, walnuts,
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 pepperes with tortilla chips and cheddar*

pasta

Cavatelli with La Molisana Sausage • 24

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

Wood Fired

Baked Rigatoni • 21

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

Penne ala Vodka • 21

Shallots, cream, san marzano tomatoes & granda padano

Shrimp Fra Diavolo • 24

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

Noni's Gnocchi • 22

In our famous Bolognese sauce

Linguini and Fire Roasted

Clams & Mussels • 24

*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 • 15

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

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*

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 • 21

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

Eggplant Parmigiana • 17

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

Chicken Picatta • 21

Garlicky broccoli rabe & roasted garlic whipped potatoes

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 • 17

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

Margherita Neapolitan • 16

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

Pepperoni & Roasted Garlic • 19

Mozzarella & pomodoro sauce

La Molisana Sausage & Broccoli Rabe • 19

Mozzarella, fontina & pomodoro sauce

Chicken & Bacon • 19

Carmelized Onion, pomodoro sauce & fontina

side orders

Parmesan Truffle Fries • 9

Wood Grilled Asparagus • 9

Mushroom Risotto • 8

Sea Salt & Pepper Fries • 7

Roasted Brussels Sprouts • 9

Mixed Wild Mushrooms with Truffle Butter • 8

Garlic Broccoli Rabe • 8

Whipped Potatoes • 8

*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