

## 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 • 16

*With fresh herbs, spinach, gruyere & panko*

Shrimp Scampi Toast • 15

*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 locally sourced cheeses, CT honey, grapes, chutney & crostini*

### raw bar

*The freshest shellfish direct from the ocean to your table*

Blue Point Oysters • 16

*Half Dozen on the half shell*

Littleneck Clams • 11

*Half Dozen on the half shell*

Colossal White Shrimp • 16

*Classic cocktail sauce & caper aioli*

Iced Shellfish Tower • 36

*Oysters, clams, mussels, shrimp,  
half lobster, colossal crab meat*

## salads

*Ask your server about adding a protein to your salad.  
chicken \$8, shrimp \$14, scallops \$14 & 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 • 17

*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 • 17

*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*

Lobster Mac & Cheese • 34

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 • 26

*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 • 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 • 17

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

The Classic Burger • 14

*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 • 16

*Prosciutto, fig preserves, goat cheese & red onion*

Prime Rib Baguette • 18

*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 • 16

*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 • 24

*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 • 17

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

Margherita Neapolitan • 17

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

Bacon & Clam • 19

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

La Molisana Sausage & Broccoli Rabe • 18

*Mozzarella, fontina & pomodoro sauce*

Prosciutto de Parma • 19

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

## side orders

Parmesan Truffle Fries • 8

Wood Grilled Asparagus • 9

Lobster Mac & Cheese • 15

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