

to begin

Our Soup du Jour • 8

Our Famous French Onion Soup • 9

Fried Artichoke Bottoms • 15
In a french sauce

Crispy Calamari • 15
*With sriracha aioli & pomodoro sauce
add gorgonzola or cherry peppers for \$2 each*

The Vyne Giant Meatball • 16
*Beef, veal & pork baked with our famous pomodoro
sauce & basil*

La Molisana Sausage
& Broccoli Rabe • 15
Butter beans, roasted tomatoes & garlic baguette

Wood Oven Roasted Brussels Sprouts • 13
Bacon, asiago, black garlic & apple herb salad

Coconut Shrimp • 17
With a thai chili sauce

Wood Fired Roasted Lamb Lollipops • 19
Pesto, baby arugula, feta and kalamata olives

Panko Crusted Colossal Crab Cake • 16
Fresh lump crab meat, old bay aioli & herb salad

Shrimp Scampi Toast • 17
*Served in a butter & white wine sauce with fresh herbs
& roasted tomatoes on a garlic baguette*

Clams Casino • 15
Bacon, bell pepper & garlic butter

salads

Ask your server about adding a protein to your salad. Chicken \$8, shrimp \$17 & salmon \$14 available.

The Caesar • 13
*Our family recipe caesar dressing, parmesan, garlic croutons,
& anchovies*

The Chopped Salad • 14
*Romaine, haricot verts olives, gorgonzola, vine ripened tomatoes,
carrots & our classic Les Shaw's garlic dressing*

The Classic Wedge • 14
*Baby iceberg, pickled red onions, bacon, heirloom tomatoes
with our classic Les Shaw's Roquefort dressing*

The Whittemore Bistro • 13
*Mixed greens with goat cheese, candied walnuts,
red cabbage carrots & dried cranberries
with our white balsamic vinaigrette*

The Greek • 14
*Hearts of romaine, feta, black olives, red onion,
cucumber & pepperoncini peppers with our
classic Les Shaw's garlic dressing*

pasta

Cavatelli with La Molisana Sausage • 25
Broccoli rabe, butter beans, grape tomatoes in a garlic oil sauce

Fresh Pappardelle & Vyne's Giant Meatball • 26
In our famous pomodoro sauce

Penne ala Vodka • 24
Shallots, cream, san marzano tomatoes & granda padano

Lobster Ravioli • 29
With a sauteed shrimp puttanesca sauce

Wood Fired Baked Rigatoni • 25
La Molisana sausage, mozzarella, pomodoro, cream & wild mushrooms

Shrimp Fra Diavolo • 28
Fresh shrimp over perfectly prepared linguini in a spicy fra diavolo sauce

Linguini & Fire Roasted Clams • 26
*Shallots, white wine, garlic, butter, extra virgin olive oil
with fresh herbs*

chop house

Hand Cut • Wood Grilled

*Accompanied by: Roasted Garlic Mashed Potatoes & Grilled Asparagus
& one sauce: Truffle butter • Merlot-rosemary reduction • Truffle peppercorn demi-glacé
(extra sauces \$2 each)*

14 oz Prime Center Cut NY Strip • 44

20 oz Bone in Prime Cowboy Ribeye Steak • 54

8 oz Center Cut Filet Mignon • 42

22 oz Veal Porterhouse Steak • 44
With rosemary porcini mushroom demi

fish house

Hand Cut • Perfectly Prepared

*Accompanied by:
Sesame ginger, charred scallion basmati rice & grilled asparagus*

Seared Dry Sea Scallops • 38
From Our Wood Fired Oven

Pesto Encrusted Black Pearl Salmon • 28
From Our Wood Fired Oven

Orange Miso Chilean Sea Bass • 42
From Our Wood Fired Grill

chef's selections

Vyne's Chicken Parmigiana • 26
*Panko encrusted, wood-fired plum tomato sauce, fresh mozzarella,
aged parmigiana, basil pesto over linguini*

Sliced Tenderloin of Beef
& Wild Mushroom Risotto • 29
Grilled asparagus & red wine reduction

Veal Chop Milanese • 38
Over a salad of arugula

Eggplant Parmigiana • 22
*Panko encrusted, wood-fired plum tomato sauce, fresh mozzarella,
aged parmigiana, basil pesto over linguini*

Chicken Piccata • 26
Garlicky broccoli rabe & roasted garlic whipped potatoes

Short Ribs of Beef • 35
*With roasted garlic whipped potatoes, root vegetables
& merlot-rosemary demi glace*

side orders

The Vyne Salad • 7
*Greens, shredded red cabbage, carrots, onion, cucumber,
tomato & white balsamic vinaigrette*

The Caesar • 8
*Our family recipe caesar dressing, parmesan,
garlic croutons & anchovies*

Parmesan Truffle Fries • 9

Sea Salt & Pepper Fries • 7

Garlic Broccoli Rabe • 8

Wood Grilled Asparagus • 9

Whipped Potatoes • 8
Roasted Garlic

Brussel Sprouts • 8

Wild Mushroom Risotto • 8

vyne
restaurant & bar

from the bar

Espresso Americano Martini • 13
Vyne's fresh espresso, Vanilla Vodka, Creme de Cacao
& Coffee Liqueur

CEO Martini • 13
Wodka Vodka, olive juice, a dash of vermouth
& blue cheese stuffed olives

Bee's Knees • 13
Barr Hill Tom Cat Honey Infused Gin, honey syrup
& fresh lemon juice

Smashed Grapefruit Martini • 13
Grapefruit Vodka, grapefruit juice, topped with Prosecco

Raspberry Cosmopolitan • 13
Absolut Citron, fresh raspberry puree,
fresh lime juice, Triple Sec & cranberry juice

Lemondrop Martini • 13
Absolut Citron, Vyne's Limoncello, fresh lemon juice
rimmed with sugar

Peach Melbatini • 13
Vanilla vodka, Peach schnapps & raspberry liqueur

Fresh Cucumber Martini • 13
Your choice Cucumber vodka or Hendrick's Gin,
fresh cucumber, lime juice & Simple Syrup

Pineapple Upside-Downini • 13
Vanilla Vodka, Touch of Grenadine & Pineapple Juice

Our Famous Long Island Iced Tea • 12
Gin, Rum, Vodka & Tequila with Combier and a splash of coke

Irish Mule • 12
Glendalough Double-Barrel Irish Whiskey,
simple syrup, fresh lime & ginger beer

Negroni • 13
Gin, Campari & Sweet Vermouth

Boulevardie • 13
High West Double Rye, Campari & Sweet Vermouth

East Side Manhattan • 13
Knob Creek Bourbon, sweet vermouth, bitters & Luxardo cherry

West Side Manhattan • 13
Templeton Small Batch Rye Whiskey, Sweet Vermouth, bitters
& Luxardo cherry

Spicy Mangorita • 13
Vyne's Infused Jalapeno Tequila, mango liquor, orange juice, fresh lime juice,
Triple Sec, rimmed with chili salt (can be served without mango liquor)

Middlebury Harvest Sour • 14
Rye Whiskey, pomegranate juice with a splash of fresh lemon
juice, fresh lime juice & simple syrup

Seasonal Red/White Sangria • 13
Wine, flavored vodka, brandy, fruit juices with a splash of Sprite

winter favorites

Mulled Wine • 13
Wine & brandy warmed with mulling spices

Whiskey by the Fire • 12
Fire Whisky, apple cider, orange juice

Winter White Russian • 13
Vanilla vodka, Kahlua, Baileys, over a coffee ice cube

Salted Caramel Espresso Martini • 13
Salted Caramel Vodka, espresso, caramel, pinch of salt

Winter Mule • 12
Apple, pear & ginger organic vodka, ginger beer, cinnamon stick

Sherry Cobbler • 13
Sherry, simple syrup, muddled orange

Rosy Cheek Martini • 13
White Chocolate Liqueur, Vanilla Vodka, half and half,
peppermint extract rimmed with candy cane crumbles

the wine list

by the glass or bottle

glass bottle

White		glass	bottle
A to Z Riesling	Oregon	10	38
Atlantis Albarino	Rias Baixas, Spain	12	46
Bosso Pinot Grigio	Verona Italy	8	30
Livio Felluga Pinot Grigio	Collio Italy	12	46
Ferrari Carano Fume Blanc	Sonoma Valley	11	42
Vina Robles Sauvignon Blanc	Pasa Robles, CA	9	34
Paddle Creek Sauvignon Blanc	New Zealand	8	30
Domaine Girard Sancerre	Loire Valley France	17	65
Conundrum White Blend	Napa Valley	12	46
Diora Chardonnay	Monterey, CA	10	38
Sonoma Cutrer Chardonnay	Russian River CA	13	50

Red

Castello del Monticello Barbera d'Asti	Piedmont Italy	8	32
Vent et Mill, Cotes du Rhone	Rhone Valley Fr	9	36
Rioja, Faustino 7, Tempranillo	Rioja, Spain	8	32
Chateau Lannessan Medoc	Bordeaux	12	46
Simi Merlot	Sonoma Valley	13	50
Angeline Cabernet Sauvignon	N. Coast CA	10	38
Oberon Cabernet Sauvignon	Napa Valley	15	58
Joe Dobbs Pinot Noir	Cent Coast CA	10	38
Willamette Valley Vineyards Whole Cluster Pinot Noir	Oregon	15	58
Conundrum Red Blend	Napa Valley	12	46
Killka Malbec	Mendoza Arg	10	38
Chianti Classico Fonterutoli	Tuscany	10	38

Sparkling

Harry Cipriani's Prosecco DOC	Italy	9	36
Harry Cipriani's Prosecco Peach Bellini	Italy	9	36
Willm Cremant d'Alsace Brut Rose	France	11	42
Roederer Estate Brut	California	13	62
Veve Clicquot Yellow Label Brut Champagne	France	17	89
AR Lenoble Brut Champagne	France	16	75

Rose

Chateau Montaud	Provence, France	8	32
Vanderpump Rose	Provence, France	12	46
Whispering Angel	Provence, France	13	50
Sarah Jessica Parker InVivo X	Provence, France	11	42

by the bottle

Sparkling Wines

102. Ferrari, Brut NV	Italy	39
106. Taittinger La Francaise Brut NV		99
109. Veve Clicquot Rose Brut NV		169

White

201. Cambria Benchmark Vineyard Chardonnay	California	40
203. Jackson Estate Santa Maria Chardonnay	California	45
207. Kosta Browne Chardonnay	California	85
209. Post & Beam Far.Niente Chardonnay	Napa CA	78
211. Newton Unfiltered Chardonnay	Napa CA	109
251. Tate Chardonnay	Napa CA	58
252. Round Pond Sauvignon Blanc	California	55
301. Panther Creek Winery Pinot Gris	Oregon	45
303. A to Z Pinot Gris	Oregon	38
304. Muscadet, Domaine de Chasnae	Loire France	32
551. Louis Jadot Bourgogne Blanc	Burgundy	36
552. Dumol Chardonnay	Napa CA	65
603. Falanghina Terredora di Paolo	Irpinia	45
604. Pouilly Fuisse Louis Latour	Burgundy	59
605. Arneis, Vietti, Langhe	Piedmont	42

Red

401. Duckhorn Merlot	California	60
364. Meomi Pinot Noir	California	49
453. Franciscan Estate Cabernet Sauvignon	California	65
463. Caymus Cabernet Sauvignon	California	125
467. Robert Craig Cabernet Sauvignon	California	89
501. Lot 96 Petite Sirah	California	45
503. Ferrari Carano Seina Red Blend	California	42
504. Qupe Syrah	California	47
505. McNab Zinfandel	California	45
506. KivelStadt Charbono	California	52
510. The Prisoner Zinfandel Blend	California	99
512. Stags' Leap Winery Petite Sirah	California	109
755. Henri Montagny Volnay, Pinot Noir	Burgundy	59
756. Henri Montagny Pommard, Pinot Noir	Burgundy	65
757. Haut de Barville Chateaufneuf du Pape	Rhone Valley	58
826. Schooner Malbec, Caymus	Argentina	52
777. Querciabella Chianti Classico	Tuscany	46
787. Bennati Soraighe Valpolicella Ripasso	Verona	40
788. Tenuta Sette Ponti Crognolo Super Tuscan	Tuscany	60
790. Verrazano Chianti Classico	Tuscany	44
791. Sondraia, Poggio al Tesoro	Bolgheri	75
792. Damilano Barolo	Piedmont	68
793. Renato Ratti, Barolo, Marcanasco	Piedmont	90
794. Lucente Toscana	Tuscany	55
778. Vietti Barolo Castiglione	Piedmont	82
782. Bergstrom Pinot Noir	Oregon	68
783. Vietti Nebbiolo Perbacco	Piedmont	46
784. Post & Beam Far.Niente Cabernet	Napa CA	100
785. Dominus	Napa CA	325