

to begin

Our Soup du Jour • 8

Our Famous French Onion Soup • 9

Fried Artichoke Bottoms • 15
In a francais 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, vyne 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, sun dried 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 • 28
With a sauteed shrimp puttanesca sauce

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

Shrimp Fra Diavolo • 26
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

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 • 42

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

fish house

Hand Cut • Perfectly Prepared

Seared Dry Sea Scallops • 36

From Our Wood Fired Oven
Pesto Encrusted Black Pearl Salmon • 25

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

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

chef's selections

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

Sliced Tenderloin of Beef
& Wild Mushroom Risotto • 28
Grilled asparagus & red wine reduction

Veal Chop Milanese • 38
Over a salad of arugula

Eggplant Parmigiana • 20
*Panko encrusted, wood fired plum tomato sauce, fresh mozzarella,
aged parmigiana, basil pesto over linguini*

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

Short Ribs of Beef • 34
*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

vyne
restaurant & bar

Lunch Bites

Available 1pm-3pm

With salt & pepper fries or side salad.

The Classic Burger • 14
*Prime beef with aged cheddar, bibb lettuce,
vyne ripened tomatoes & mayonnaise*

The Chef's Salad • 18
*Our classic romaine salad wuth ham, turkey, swiss cheese
& hard boiled eggs*

Middlebury Chicken
Salad Croissant • 15
*Diced chicken, dried cranberries, granny smith, grapes, celery,
parsley, sour cream, mayo & lettuce on a toasted croissant*

Open Faced Rueben • 15
Corned beef, sauerkraut, swiss & thousand island dressing

Rosemary Lemon
Pepper Roast Turkey • 15
*House roasted turkey breast with cranberry mayo, lettuce, cheddar
& fried sage on toasted multigrain bread*

Our Famous Vegetable Panini • 15
*Swiss cheese, basil pesto, spinach, roasted peppers, artichoke,
crispy eggplant & grilled zucchini*

from the bar

<p>Espresso Americano Martini • 11 <i>Vyne's fresh espresso, Vanilla Vodka & Coffee Liqueur</i></p> <p>Raspberry Cosmopolitan • 11 <i>Citrus Vodka, fresh Raspberry Puree, fresh Lime & cranberry juice</i></p> <p>Fresh Cucumber Martini • 11 <i>Your choice Prairie Cucumber vodka (Organic Vegan Gluten-free) or Hendrick's Gin, fresh cucumber-lime juice</i></p> <p>Peach Melbatini • 11 <i>Vanilla vodka, Peach schnapps & raspberry liqueur</i></p> <p>Pineapple Upside-Downini • 11 <i>Vanilla Vodka, Pineapple Vodka & Pineapple Juice</i></p>	<p>Smashed Grapefruit Martini • 11 <i>Grapefruit Vodka, Muddled Grapefruit, Topped with Prosecco</i></p> <p>Lemondrop Martini • 11 <i>Citrus Vodka, Vyne's Lemoncello Combier Liqueur & Fresh Lemon Juice</i></p> <p>Negroni • 12 <i>Bombay Gin, Campari & Sweet Vermouth</i></p> <p>Our Famous Long Island Iced Tea • 12 <i>Gin, Rum, Vodka, & Tequila with Combier and a splash of Coke</i></p> <p>Old Fashioned • 12 <i>Jefferson's Bourbon, dash of bitters & orange peel</i></p>	<p>Irish Mule • 12 <i>Glendalough Double Barrel Irish Whiskey, fresh lime & Ginger beer</i></p> <p>Boulevardie • 12 <i>High West Double Rye, Campari & Sweet Vermouth</i></p> <p>Vyne Manhattan • 12 <i>Woodford Reserve Bourbon Whiskey, Sweet Vermouth, bitters & Luxardo cherries</i></p> <p>East Side Manhattan • 12 <i>Knob Creek 100° Bourbon Whiskey, Sweet Vermouth, bitters & Luxardo cherries</i></p> <p>West Side Manhattan • 12 <i>Templeton Small Batch Rye Whiskey, Sweet Vermouth, bitters & Luxardo cherries</i></p>
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the wine list

By The Glass or Bottle

By The Bottle

White

		glass	bottle
<i>A to Z Riesling</i>	<i>Oregon</i>	10	38
<i>Atlantis Albarino</i>	<i>Rias Baixas, Spain</i>	12	46
<i>La Quercia Pinot Grigio</i>	<i>Verona Italy</i>	9	36
<i>Kris Pinot Grigio</i>	<i>Verona Italy</i>	8	32
<i>Ferrari Carano Fume Blanc</i>	<i>Sonoma Valley CA</i>	11	42
<i>Vina Robles Sauvignon Blanc</i>	<i>Pasa Robles, CA</i>	9	36
<i>Domaine Tassin Sancerre</i>	<i>Loire Valley France</i>	17	65
<i>Conundrum White Blend</i>	<i>Napa Valley CA</i>	12	46
<i>Sea Sun Chardonnay</i>	<i>California</i>	10	38
<i>Sonoma Cutrer Chardonnay</i>	<i>Russian River CA</i>	13	50

Red

<i>Brandini Barbera</i>	<i>Piedmont Italy</i>	8	32
<i>Guigal, Cotes du Rhone</i>	<i>Rhone Valley Fr</i>	9	36
<i>Telmo Rodriguez La Social Tempranillo</i>	<i>Rioja Spain</i>	11	42
<i>Chateau Lannessan Medoc</i>	<i>Bordeaux</i>	12	46
<i>Simi Merlot</i>	<i>Wash St.</i>	13	50
<i>Angeline Cabernet Sauvignon</i>	<i>N. Coast CA</i>	10	38
<i>Oberon Cabernet Sauvignon</i>	<i>Napa Valley CA</i>	15	58
<i>Joe Dobbs Pinot Noir</i>	<i>Cent Coast CA</i>	10	38
<i>Willamette Valley Vineyards Whole Cluster Pinot Noir</i>	<i>Oregon</i>	15	58
<i>Conundrum Red Blend</i>	<i>Napa Valley CA</i>	12	46
<i>Malbec Killka</i>	<i>Mendoza Arg</i>	10	38
<i>Chianti Classico Rocca delle Macie</i>	<i>Tuscany</i>	10	38

Sparkling

<i>Villa Jolanda Prosecco DOC</i>	<i>Italy</i>	9	42
<i>Harry Cipriani's Prosecco Peach Bellini</i>	<i>Italy</i>	9	42
<i>Willm Cremant d'Alsace Brut Rose</i>	<i>France</i>	11	46
<i>Roederer Estate Brut</i>	<i>California</i>	13	62
<i>Veuve Clicquot Brut Champagne</i>	<i>France</i>	17	84
<i>AR Lenoble Brut Champagne</i>	<i>France</i>	16	75

Rose

<i>Chateau Montaud</i>	<i>Provence, France</i>	8	32
<i>The Vanderpump Rules Rose</i>	<i>Provence, France</i>	12	46
<i>Whispering Angel by Chateau d'Esclans</i>	<i>Provence, France</i>	13	50

Sparkling Wines

102. Ferrari, Brut NV	Italy	39
103. Ferrari, Rose NV 375ml	Italy	24
104. Veuve Clicquot Yellow Label Brut NV		89
106. Taittinger La Francaise Brut NV		99
108. Roederer Estate Brut Sonoma California		49
109. Veuve Clicquot Rose Brut NV		169
114. A.R. Lenoble Brut Champagne France		75
116. Willm Brut Rose		39

Rose

676. Whispering Angel	Provence	50
677. Vanderpump	Provence	45

White Wines

201. Cambria Benchmark Vineyard Chardonnay	California	40
203. Jackson Estate Santa Maria Chardonnay	California	45
207. A to Z Chardonnay	Oregon	35
209. Chateau Ste. Michelle Chardonnay	Wash St.	42
211. Newton Unfiltered Chardonnay	Napa CA	109
251. Ferrari Carano Sauvignon Blanc	California	46
252. Round Pond Sauvignon Blanc	California	55
301. Panther Creek Winery Pinot Gris	Oregon	45
303. A to Z Pinot Gris	Oregon	38
304. Vina Robles	California	35
551. Louis Jadot Bourgogne Blanc	Burgundy	36
552. Nicolas Idiart Sancerre	Loire Valley	40
601. Bortoluzzi Pinot Grigio	Verona	38
603. Falanghina Terredora di Paolo	Irpinia	45
604. Santa Margherita Pinot Grigio	Alto Adige	48

Red

401. Simi Merlot	California	45
364. Meomi Pinot Noir	California	49
453. Franciscan Estate Cabernet Sauvignon	California	65
463. Caymus Cabernet Sauvignon	California	179
467. Foley Johnson Cabernet Sauvignon	California	79
501. Lot 9 Petite Sirah	California	45
503. Z. Alexander Brown Uncaged Proprietary Red Blend	CA	45
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 Chateauneuf du Pape Rhone Valley		58
826. Salentein Killka Malbec Mendoza	Argentina	40
777. Tenuta di Nozzole Chianti Classico Riserva	Tuscany	46
787. Bennati Soraighe Valpolicella Ripasso	Verona	40
788. Tenuta Sette Ponti Crognolo Super Tuscan	Tuscany	60
790. Fonterutoli Chianto 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