

## 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 • 27  
*Panko encrusted, wood-fired plum tomato sauce, fresh mozzarella,  
aged parmigiana, basil pesto over rigatoni*

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 • 27  
*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

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

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 muddled cucumber, lime juice & simple syrup*

Pistachio Martini • 13  
*Amaretto, Blue Curaçao, Baileys & half and half*

Aviation Martini • 13  
*Gin, Crème de Violette Maraschino liqueur & fresh lemon juice*

Spicy Mangorita • 13  
*Vyne's Jalapeno Infused Tequila, mango puree, orange juice, fresh lime juice, agave syrup, rimmed with chili salt*

Bee's Knees • 13  
*Barr Hill Gin, honey syrup & fresh lemon juice*

Middlebury Harvest Sour • 14  
*Rye Whiskey, pomegranate juice, fresh lemon juice, fresh lime juice & simple syrup*

Seasonal Red/White Sangria • 11  
*Wine, flavored vodka, brandy, fruit juices with a splash of Sprite*

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

Negroni • 13  
*Gin, Campari & Sweet Vermouth*

Boulevardier • 13  
*High West Double Rye, Campari & Sweet Vermouth*

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

West Side Manhattan • 13  
*Templeton Small Batch Rye Whiskey, sweet vermouth, bitters & Luxardo cherry, served up*

Long Drink • 12  
*Gin, Grapefruit Juice, Club Soda & Sprite*

Off The Vyne • 14  
**1. Pick your base drink:**  
*Margarita • Mule • Mojito  
Cosmopolitan • Daiquiri*  
**2. Pick your flavor:**  
*Mango • Passionfruit • Prickly Pear • Raspberry  
Strawberry • Grapefruit • Pineapple*

## spring favorites

**Bartender's Choice Mule • 12**  
*Ask your server for the Mule flavor of the day*

**Peartini • 13**  
*Grey Goose La Poire, Licor 43, fresh lemon juice & simple syrup*

**Don't Worry About it Sweetheart! • 13**  
*Martini & Rossi Fiero, Licor 43, red raspberry brewed tea & lemonade  
This is a favorite of all the servers!*

**Pear, Pear, Goose • 12**  
*Grey Goose La Poire, Prickly Pear puree, lime juice & club soda*

**Waldorf & Statler • 13**  
*Makers Mark Bourbon, ginger bitters, ginger syrup & pomegranate juice*

**Cold Fashioned • 12**  
*Cold Brew Coffee Brandy, muddled orange, Bitters & Luxardo cherry, splash club soda*

**Hot Fashioned • 12**  
*Ole Smokey Mango Habanero Tennessee Whiskey, chili bitters, muddled grapefruit & Luxardo cherry, splash club soda*

## the wine list

### by the glass or bottle

### by the bottle

		glass	bottle
<u>White</u>			
<i>A to Z Riesling</i>	<i>Oregon</i>	10	38
<i>Gran Bazan Albarino</i>	<i>Rias Baixas, Spain</i>	12	46
<i>Bosso Pinot Grigio</i>	<i>Verona, Italy</i>	8	30
<i>Livio Felluga Pinot Grigio</i>	<i>Collio, Italy</i>	12	46
<i>Ferrari Carano Fume Blanc</i>	<i>Sonoma Valley, CA</i>	11	42
<i>Les Perrieres Sauvignon Blanc</i>	<i>Loire, France</i>	9	34
<i>Paddle Creek Sauvignon Blanc</i>	<i>New Zealand</i>	8	30
<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>Talmard Chardonnay</i>	<i>Burgundy, France</i>	10	38
<i>Sonoma Cutrer Chardonnay</i>	<i>Russian River, CA</i>	13	50
<i>Grillo Graffeta</i>	<i>Sicily, Italy</i>	8	28
<u>Red</u>			
<i>Castello del Monticello Barbera d'Asti</i>	<i>Piedmont Italy</i>	8	32
<i>Vent et Mill, Cotes du Rhone</i>	<i>Rhone Valley, Fr</i>	9	36
<i>Rioja, Faustino 7, Tempranillo</i>	<i>Rioja, Spain</i>	8	32
<i>Chateau Lannessan Medoc</i>	<i>Bordeaux, France</i>	12	46
<i>Alexander Valley Merlot</i>	<i>Sonoma Valley, CA</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 Roca Pinot Noir</i>	<i>Oregon</i>	15	58
<i>Conundrum Red Blend</i>	<i>Napa Valley, CA</i>	12	46
<i>Killka Malbec</i>	<i>Mendoza, Arg</i>	10	38
<i>Chianti Classico Fonterutoli</i>	<i>Tuscany, Italy</i>	10	38
<u>Sparkling</u>			
<i>Harry Cipriani's Prosecco DOC</i>	<i>Italy</i>	9	36
<i>Harry Cipriani's Prosecco Peach Bellini</i>	<i>Italy</i>	9	36
<i>Willm Cremant d'Alsace Brut Rose</i>	<i>France</i>	11	42
<i>Roederer Estate Brut</i>	<i>California</i>	13	62
<i>Veuve Clicquot Yellow Label Brut Champagne</i>	<i>France</i>	17	89
<i>AR Lenoble Brut Champagne</i>	<i>France</i>	16	75
<u>Rosé</u>			
<i>Chateau Montaud</i>	<i>Provence, France</i>	8	32
<i>Whispering Angel</i>	<i>Provence, France</i>	13	50
<i>Clos Ste Magdeleine</i>	<i>Cassis, France</i>	20	60

### by the bottle

102. <i>Ferrari, Brut NV</i>	<i>Italy</i>	39
106. <i>Taittinger La Francaise Brut NV</i>	<i>France</i>	99
109. <i>Bollinger 007 Edition</i>	<i>France</i>	90

### White

201. <i>Cambria Benchmark Vineyard Chardonnay</i>	<i>California</i>	40
203. <i>Jackson Estate Santa Maria Chardonnay</i>	<i>California</i>	45
207. <i>Kosta Browne Chardonnay</i>	<i>California</i>	85
209. <i>Post &amp; Beam Far.Niente Chardonnay</i>	<i>Napa, CA</i>	78
211. <i>Newton Unfiltered Chardonnay</i>	<i>Napa, CA</i>	109
251. <i>Tate Chardonnay</i>	<i>Napa, CA</i>	58
252. <i>Round Pond Sauvignon Blanc</i>	<i>California</i>	55
301. <i>Trefetheren Chardonnay</i>	<i>Napa, CA</i>	55
303. <i>A to Z Pinot Gris</i>	<i>Oregon</i>	38
304. <i>Muscadet, Domaine de Chasnae</i>	<i>Loire, France</i>	32
551. <i>Louis Jadot Bourgogne Blanc</i>	<i>Burgundy, France</i>	36
552. <i>Dumol Chardonnay</i>	<i>Napa, CA</i>	65
603. <i>Falanghina Terredora di Paolo</i>	<i>Irpinia</i>	45
604. <i>Pouilly Fuisse Louis Latour</i>	<i>Burgundy, France</i>	59
605. <i>Arneis, Vietti, Langhe</i>	<i>Piedmont</i>	42
606. <i>Arneis, B. Giacusa</i>	<i>Piedmont</i>	48

### Red

401. <i>Duckhorn Merlot</i>	<i>California</i>	60
364. <i>Meomi Pinot Noir</i>	<i>California</i>	49
453. <i>Trefethen Cabernet Sauvignon</i>	<i>California</i>	52
463. <i>Caymus Cabernet Sauvignon</i>	<i>California</i>	125
467. <i>Robert Craig Cabernet Sauvignon</i>	<i>California</i>	89
501. <i>Lot 96 Petite Sirah</i>	<i>California</i>	45
503. <i>Ferrari Carano Seina Red Blend</i>	<i>California</i>	42
504. <i>Qupe Syrah</i>	<i>California</i>	47
505. <i>Bonterra Zinfandel</i>	<i>California</i>	45
506. <i>KivelStadt Charbono</i>	<i>California</i>	52
510. <i>The Prisoner Zinfandel Blend</i>	<i>California</i>	99
512. <i>Louis Martini Cabernet Sauvignon</i>	<i>Sonoma, CA</i>	55
755. <i>Henri Montagny Volnay, Pinot Noir</i>	<i>Burgundy</i>	59
756. <i>Henri Montagny Pommard, Pinot Noir</i>	<i>Burgundy</i>	65
757. <i>Gigondas P. Jabowlet</i>	<i>Rhone Valley</i>	50
826. <i>Schooner Malbec, Caymus</i>	<i>Argentina</i>	52
777. <i>Querciabella Chianti Classico</i>	<i>Tuscany, Italy</i>	46
787. <i>Bennati Soraighe Valpolicella Ripasso</i>	<i>Verona</i>	40
788. <i>Tenuta Sette Ponti Crognolo Super Tuscan</i>	<i>Tuscany, Italy</i>	60
790. <i>Verrazano Chianti Classico</i>	<i>Tuscany, Italy</i>	44
791. <i>Sondraia, Poggio al Tesoro</i>	<i>Bolgheri</i>	75
792. <i>Damilano Barolo</i>	<i>Piedmont</i>	68
793. <i>Renato Ratti, Barolo, Marcanasco</i>	<i>Piedmont</i>	90
794. <i>Lucente Toscana</i>	<i>Tuscany, Italy</i>	55
778. <i>Vietti Barolo Castiglione</i>	<i>Piedmont</i>	82
782. <i>Bergstrom Pinot Noir</i>	<i>Oregon</i>	68
783. <i>Vietti Nebbiolo Perbacco</i>	<i>Piedmont</i>	46
784. <i>Post &amp; Beam, Far.Niente Cabernet</i>	<i>Napa, CA</i>	100
785. <i>Dominus</i>	<i>Napa, CA</i>	325
786. <i>Malbec, Aeharol Ferrer</i>	<i>Argentina</i>	48
789. <i>Chateauf-neuf-du-Pape</i>	<i>Rhone Valley</i>	58
795. <i>Honig Cabernet Sauvignon</i>	<i>Napa, CA</i>	85