

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, 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

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

*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 • 38

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

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 • 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, muddled grapefruit, topped with Prosecco
- Raspberry Cosmopolitan • 13
Citrus Vodka, fresh raspberry puree, fresh lime juice, Triple Sec & cranberry juice
- Lemondrop Martini • 13
Citrus Vodka, 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 (Organic Vegan Gluten-free) 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
Bombay Gin, Campari & Sweet Vermouth
- Boulevardie • 13
High West Double Rye, Campari & Sweet Vermouth
- East Side Manhattan • 13
Knob Creek Bourbon Whiskey, Sweet Vermouth, bitters & Luxardo cherry
- West Side Manhattan • 13
Templeton Small Batch Rye Whiskey, Sweet Vermouth, bitters & Luxardo

fall favorites

- Pumpkintini • 13
Vanilla Vodka, pumpkin syrup, pumpkin spice, vanilla wafer liquor & half and half
- 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)
- Seasonal Red/White Sangria • 13
Wine, Flavored Vodka, Brandy, various juices topped with a splash of Sprite
- Spiced Apple Mule • 12
Captain Morgan Spiced Rum, Apple Cider & Ginger beer
- Middlebury Harvest Sour • 14
Rye Whiskey, pomegranate juice with a splash of fresh lemon juice, fresh lime juice & simple syrup
- Apple Cider Mimosa • 12

the wine list

by the glass or bottle

		glass	bottle
<u>White</u>			
<i>A to Z Riesling</i>	<i>Oregon</i>	10	38
<i>Atlantis 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</i>	11	42
<i>Vina Robles Sauvignon Blanc</i>	<i>Pasa Robles, CA</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</i>	12	46
<i>Talmard Chardonnay</i>	<i>Burgandy</i>	10	38
<i>Sonoma Cutrer Chardonnay</i>	<i>Russian River CA</i>	13	50
<u>Red</u>			
<i>Castello del Poggio Barbera</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</i>	12	46
<i>Simi Merlot</i>	<i>Sonoma Valley</i>	13	50
<i>Angeline Cabernet Sauvignon</i>	<i>N. Coast CA</i>	10	38
<i>Oberon Cabernet Sauvignon</i>	<i>Napa Valley</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</i>	12	46
<i>Killka Malbec</i>	<i>Mendoza Arg</i>	10	38
<i>Chianti Classico Rocca delle Macie</i>	<i>Tuscany</i>	10	38
<u>Sparkling</u>			
<i>Villa Jolanda 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>Rose</u>			
<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</i>	<i>Provence, France</i>	13	50
<i>Sarah Jessica Parker</i>	<i>Provence, France</i>	11	42

by the bottle

Sparkling Wines

102. Ferrari, Brut NV	Italy	39
106. Taittinger La Francaise Brut NV		99
109. Veuve 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. Chateau Ste. Michelle Chardonnay	Wash St.	42
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

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 Chateaneuf 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