

To Begin

Our Famous French Onion Soup • 9
sautéed onions in a beef stock with a homemade crostini topped with gruyere cheese

Lobster Bisque • 11
chunks of lobster, lobster stock, sherry cream

Shrimp Scampi Toast • 17
butter & white wine sauce, roasted tomatoes, on a garlic baguette

Clams Sofia • 17
bacon, caramelized onions, pomodoro sauce, white wine fresh basil, toasted bread crumbs

Oven Roasted Brussels Sprouts • 15
bacon, asiago, black garlic & apple herb salad

Mexican Seafood Cocktail • 18
shrimp, scallops, lump crab, gazpacho, diced mango

Grilled Artichoke Romano • 20
served with manchego cheese prosciutto crostinis, EVOO, balsamic glaze

Crispy Calamari • 17
sriracha aioli & pomodoro sauce
add gorgonzola or cherry peppers for \$2 each

Baked Brie • 17
brie cheese, wrapped in puff pastry with fresh apples & grapes

Lunch Menu

12pm-3:30pm

Tuesday - Saturday

Rosemary Lemon Pepper Roast Turkey • 16

house roasted turkey breast with cranberry mayo, cheddar & fried sage on toasted multigrain bread

Middlebury Chicken Salad Croissant • 18

diced chicken, dried cranberries, granny smith apples, grapes, celery, parsley, sour cream, mayo & lettuce

BBQ Beef Brisket • 17

with coleslaw and pickles on a kaiser roll & sweet potato fries

The Vyne Burger • 20

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

Southwest Chicken Caesar • 21

spiced chicken breast over romaine tossed in our creamy avocado chipotle caesar dressing topped with black bean, corn, & roasted red peppers with tortilla strips and cheddar

Salads

Ask your server about adding a protein to your salad. chicken \$12, shrimp \$17 or salmon \$17

The Classic Wedge • 15
baby iceberg, pickled red onions, bacon, heirloom tomatoes with our classic Les Shaw's roquefort dressing

The Greek Salad • 16
romaine, olives, vyne ripened tomatoes, cucumbers, red onion, oregano & feta with our classic Les Shaw's garlic dressing

The Whittemore Bistro • 16
mixed greens with goat cheese, candied walnuts, red cabbage, carrots, granny smith apples, tomatoes, cucumbers & dried cranberries with our white balsamic vinaigrette

The Caesar • 15
our family recipe caesar dressing, freshly shaved parmesan cheese, garlic croutons, & anchovies

Pasta

Gluten Free Pasta \$3 Extra

Fusilli Pasta • 24
baby tomatoes, asparagus, artichoke hearts, spinach, garlic, EVOO

Capellini Fileto Pomodoro • 26
la molisana sausage, fresh plum tomatoes, garlic, butter, parmesan cheese

Shrimp Fra Diavolo • 30
fresh shrimp over perfectly prepared linguini in a spicy fra diavolo sauce

Wagyu Beef Ravioli • 28
porcini mushrooms & red wine demi

Linguini & Clams • 30
shallots, white wine, garlic, butter, EVOO

Lobster Ravioli • 34
sautéed puttanesca sauce, onions, capers, olives & 3 large shrimp

Chef's Selections

Eggplant Parmigiana • 27
freshly battered eggplant, house made tomato sauce, fresh mozzarella, aged parmigiano reggiano & basil pesto over linguini

Spatchcocked Orange Poussin • 30
served with fingerling potatoes

***Berkshire Pork Chop • 40**
sweet potato mash, fennel dijon cream sauce

BBQ Braised Boneless Short Ribs • 38
red bliss, potato salad, broccolini

Chicken Piccata • 28
roasted garlic whipped potatoes, broccolini, lemon caper white wine butter sauce

***14 oz Prime Center Cut NY Strip • 44**
scaloped potatoes, grilled asparagus & your choice of sauce

***8 oz Center Cut Filet Mignon • 44**
scaloped potatoes, grilled asparagus & your choice of sauce

***Sliced Hanger Steak • 40**
served over tomato, mozzarella & red onion salad

SAUCES: truffle butter • merlot-rosemary reduction
• truffle peppercorn demi-glacé
extra sauce \$2.50

***Grilled Block Island Swordfish • 44**
yellow roasted pepper coconut puree, brown rice.

***Pan Roasted Native Striped Bass • 44**
lemony beluga lentils, topped with a snow pea herb salad

***Pan Seared Salmon • 38**
crispy skinned farro island salmon with pea puree & fingerling potatoes

***Seared Dry Scallops • 40**
served over lemon arugula ravioli with grilled asparagus, lemon butter sauce

***Grilled Australian Lamb Rib Chops • 44**
mint risotto, grilled asparagus & lamb au-jus

Side Orders

Substitution of side orders may result in an additional charge of \$2.50. Split Entrees are a \$5 charge.

The Vyne Salad • 8
greens, shredded red cabbage, carrots, onion, cucumber, tomato, white balsamic vinaigrette

Parmesan Truffle Fries • 10
with truffle aioli

Sea Salt & Pepper Fries • 8

Grilled Asparagus • 9

The Caesar • 8
our family recipe Caesar dressing, freshly shaved parmesan cheese, garlic croutons, anchovies

Scalloped Potatoes • 8

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restaurant & bar

20% gratuity added to parties of 6 or more

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.