

To Begin

Lobster Bisque • 11 French Onion Soup • 9 Soup Du Jour • 9

Shrimp Scampi Toast • 17

served in a butter & white wine sauce with fresh herbs and roasted tomatoes on a garlic baguette

Crispy Calamari • 15

with sriracha aioli & pomodoro sauce. add gorgonzola or cherry peppers for \$2 each

Clams Casino • 15

bacon, bell pepper & garlic butter

Roasted Brussels

Sprouts • 14

pancetta, asiago cheese, black garlic & apple herb salad

Panko Crusted Colossal

Crab Cake • 17

fresh lump crab meat, old bay aioli & herb salad

Pasta Dishes

Cavatelli with La Molisana Sausage • 25
broccoli rabe, butter beans, sun dried tomatoes in a garlic oil sauce

Linguini and Clams • 26
shallots, white wine, garlic, butter, extra virgin olive oil with fresh herbs

Shrimp Fra Diavolo • 28
fresh shrimp prepared over perfectly prepared linguini in our spicy fra diavolo sauce

Penne ala Vodka • 24
shallots, cream, san marzano tomatoes & grana padano cheese

Salads

ask your server about adding a protein to your salad. chicken \$9.50, shrimp \$12.50 & salmon \$12.50 available.

Mandarin Beet Salad • 16

greens, roasted beets, mandarin oranges, gorgonzola, red onion, sliced fennel, sweet and spicy pecans & apricot vinaigrette

The Whittemore Bistro • 14

mixed greens with goat cheese, candied walnuts, red cabbage, carrots & dried cranberries with our white balsamic vinaigrette

Middlebury Chicken Salad • 18

our famous chicken salad with dried cranberries, granny smith apples, grapes, celery, parsley, sour cream & mayo over mixed greens and sweet & spicy pecans

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 chips and cheddar

Shaved Raw Brussel Sprouts & Kale • 14

marinated red onions, pancetta, marinated cauliflower, spiced pecans, dried cranberries & goat cheese with white balsamic vinaigrette

Burrata Salad • 16

fresh burrata over arugula with vyne ripe tomatoes, fresh basil, evoo & balsamic glaze

Burgers & Sandwiches

served with french fries or substitute sweet potato fries for an extra \$2

The Vyne Burger • 20

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

Middlebury Chicken Salad

Croissant • 18

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

Rosemary Lemon Pepper Roast

Turkey • 16

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

The Classic Burger • 18

prime beef with aged cheddar, bibb lettuce, vyne ripened tomatoes & mayo

Southwest Black Bean Burger • 16

lettuce, vyne ripened tomato, cheddar and sriracha aioli on a brioche roll

Prosciutto, Fig & Goat Cheese

Baguette • 18

prosciutto, fig preserves, goat cheese & red onion

BBQ Beef Brisket • 17

with coleslaw on a kaiser roll & sweet potato fries

Connecticut Lobster Roll • 27

buttered on a toasted brioche hot dog roll

Maine Lobster Roll • 27

lemon tarragon aioli, bibb lettuce on a brioche roll

Entrées

8 oz NY Strip • 42

served with roasted garlic mashed potatoes & grilled asparagus

Roasted Semi Half Organic Boneless

Chicken • 32

sautéed broccoli rabe, mashed potatoes, chicken jus

Seafood Stuffed Sole • 38

served with rice pilaf & mixed vegetables

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

substitutions of side orders may result in an additional charge of \$2.50. split entrees are a \$5 charge

vyne
restaurant & bar
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consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.