

To Begin

Lobster Bisque • 11

French Onion Soup • 9

Soup Du Jour • 9

Crispy Calamari • 15

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

Shrimp Scampi Toast • 17

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

Panko Crusted Colossal Crab
Cake • 17

fresh lump crab meat, old bay aioli &
herb salad

Roasted Brussels Sprouts • 14
pancetta, asiago cheese, black garlic
& apple herb salad

Clams Casino • 15

bacon, bell pepper & garlic butter
with panko

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 strips 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
vynne ripe tomatoes, fresh basil,
evoo & balsamic glaze

Burgers & Sandwiches

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

The Vynne Burger • 20

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

Southwest Black Bean Burger • 16

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

Prosciutto, Fig & Goat Cheese
Baguette • 18

prosciutto, fig preserves, goat cheese, red
onion & arugula

BBQ Beef Brisket • 17

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

Connecticut Lobster Roll • 27

buttered on a toasted brioche hot dog roll

Lunch Entrées

Cavatelli with La Molisana

Sausage • 25

broccoli rabe, butter beans, grape
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

Pesto Encrusted Black Pearl Salmon • 34

served with sesame ginger, charred scallion
basmati rice & grilled asparagus

8 oz NY Strip • 26

served with roasted garlic mashed
potatoes & grilled asparagus

Side orders

The Vynne 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 • 10

Sea Salt & Pepper Fries • 8

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

vynne
restaurant & bar
@vynnerestaurant

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