

FIRST COURSE

French Onion Soup • 9

sautéed onions, aged provolone, house made crostini

Brick Oven Feta • 16

whipped feta. roasted olives. piquillo peppers.
za'atar. spiced truffle honey. pita chips.

Fried Calamari • 18

point judith calamari, fried pickles, cherry peppers,
ginger-soy glaze, aji aioli

Crab Rangoon Dip • 20

sweet lump crab. cream cheese & mozzarella.
thai chili. fried wontons. coriander.

Grazing Board • 24

local cheeses. cured meats. seasonal vegetables.
rosemary hummus. toasted pita. honey. nuts.

Lump Crab Cake • 19

pan seared lump crab cake.
arugula & corn salad. sriracha aioli.

Lamb Pops • 21

denver style lamb ribs, lemon vinaigrette, harissa
yogurt, hummus, baby arugula

Banh Mi Shrimp Toast • 17

gulf shrimp, ginger, scallion, pickled vegetables,
sriracha aioli, coriander

Pork Belly Bao • 17

sweet sriracha glazed pork belly, do chua, pickled
red onions, coriander

Miso Brussels Sprouts • 17

roasted brussels sprouts. seasoned fuji apples.
applewood bacon lardon. maple miso. ricotta salata.

Chorizo Clams • 27

littleneck clams. chorizo. roasted tomatoes. peppers.
herbs. white wine broth. toasted filone bread.
*make this an entree for \$5 more & add Linguini

SALADS

add chicken \$9, shrimp \$12, salmon \$15, beef tips \$16

Caesar Salad • 13

baby gem lettuce, grana padano, house caesar,
crushed croutons

Arugula Salad • 14

baby arugula, dried cherries, crumbled goat cheese,
shaved fennel, roasted pumpkin seeds,
orange-honey vinaigrette

Vyne Salad • 14

mixed greens, carrots, red onions, cucumber,
tomato & white balsamic vinaigrette

Greek Chopped Salad • 14

romaine. marinated artichokes. feta.
greek olives. cucumbers. grape tomatoes. red onions.
quinoa. red wine vinaigrette.

BRUNCH ENTREES

Chicken Apple & Brie Sandwich • 19

grilled chicken, roasted apples, melted brie,
cranberry sage aioli, whole grain honey mustard & greens.
jerry bread. fries.

Pesto Omelette • 22

fluffy three egg omelette, pesto,
roasted tomatoes, peppers, caramelized onions,
spinach & mozzarella.
served with homefries.

Pork Belly Benedict • 22

two poached eggs, house braised pork belly,
arugula, pickled red onions,
english muffin. citrus hollandaise.
served with homefries.

Short Rib Shakshuka • 25

three eggs poached in hearty short rib bolognese,
roasted tomatoes & peppers,
seasoned homefries, parmesan cheese, toasted filone bread

Chicken n Waffles • 24

buttermilk fried chicken, applewood bacon,
pearl sugar waffles, over easy eggs, maple syrup.
served with homefries.

Brunch Burger • 22

brisket blend patty, fried over easy egg,
bacon jam, cheddar cheese,
roasted garlic aioli, greens, brioche bun & fries

Chorizo Omelette • 24

fluffy three egg omelette,
seared chorizo, roasted tomatoes,
roasted corn & pepper salsa, cheddar-jack cheese.
served with homefries.

Crab Cake Benedict • 25

two poached eggs, lump crab cakes,
arugula, pickled red onions,
english muffin. citrus hollandaise.
served with homefries.

Steak n Eggs • 26

grilled marinated 8 ounce delmonico.
cheesy papas bravas,
over easy eggs. chimichurri.

Huevos Rancheros • 23

crispy fried mushroom & black bean empanadas,
cheesy homefries, roasted corn & pepper salsa.
over easy eggs, pickled red onions. salsa verde.

Mac n Cheese • 16

small shell pasta, 3 cheese mornay sauce, crispy bread topping
+ protein ad ons

vyne
restaurant & bar

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