

bar

wood fired wings

Mike's Classic • 14

Buffalo Sauce • 6 wings

Honey Balsamic • 14

Honey balsamic, lemon & rosemary • 6 wings

Wings 2 Ruin • 14

*Semi sweet Thai chili
& Road 2 Ruin DIPA glaze*

raw bar

The freshest shellfish direct from the ocean to your table

Blue Point

Oysters • 16

Half Dozen on the half shell

Littleneck

Clams • 11

Half Dozen on the half shell

Colossal White Shrimp • 16

Classic cocktail sauce & caper aioli

Iced Shellfish Tower • 34 per person

*Oysters, clams, mussels, shrimp,
lobster, colossal crab meat*

meat & cheese boards

Artisanal Antipasto • 24

Prosciutto di Parma, soppressata, peppered salumi, grilled artichoke, olives, grana Padano, buffalo mozzarella, pepperonata, & mushroom

The Local • 19

3 locally sourced cheeses, CT honey, grapes, chutney & crostini

burgers/sandwiches

with salt & pepper fries or side salad

The Vyne Burger • 17

Prime beef with dolce gorgonzola, caramelized onions wild mushrooms, applewood smoked bacon, bibb lettuce, vyne ripened tomatoes and truffle aioli

The Classic Burger • 15

Prime beef with aged cheddar, bibb lettuce, vyne ripened tomatoes, mayonnaise on a brioche roll.

Lobster Roll • 27

Lemon tarragon aioli, bibb lettuce on a brioche roll

Prime Rib Baguette • 18

Thinly sliced with caramelized onions, sauteed bell peppers, mushrooms, garlic spread smoked cheddar

Southwest Black Bean Burger • 16

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

small plates

Wood Fired

Lamb Lollipops • 16

Mint pistachio pesto encrusted with baby arugula, feta and kalamata olives

Wood Oven

Roasted Brussels Sprouts • 13

Pancetta, asiago, black garlic & apple herb salad

Truffle Fries • 8

with truffle aioli, black pepper and parmesan

Clams Casino • 14

Pancetta, bell pepper & garlic butter

Oysters Rockefeller • 14

With fresh herbs, spinach, gruyere & panko

Crispy Buffalo Wings • 12

Breaded & fried, served with blue cheese aioli

Italian Sausage

& Broccoli Rabe • 14

*with butter beans, roasted tomatoes
& garlic baguette*

Mozzarella Fritta • 10

with a lemon caper sauce

Panko Crusted

Colossal Crab Cake • 15

Fresh lump crab meat, old bay aioli & herb salad

Shrimp Scampi Toast • 15

Butter, white wine, fresh herbs, shaved garlic, baby heirloom tomatoes, roasted tomatoes, lemon & butter on a garlic baguette

Wood Fired Mussels • 14

Chorizo, olives, fennel & tomato, garlic baguette

Wood Fired Pizza

Wild Mushroom

& Caramelized Onion • 17

*Basil, fontina, grana padana, truffle oil
& baby arugula*

Margherita Neapolitan • 14

Mozzarella di buffalo, plum tomato, basil, garlic, extra virgin olive oil & parmigiana

Roasted Chicken

& Spinach • 18

Applewood smoked bacon, caramelized onion, pomodoro sauce, mozzarella, asiago

Garlic Fennel Sausage

& Broccoli Rabe • 18

Mozzarella, fontina, & pomodoro sauce

Prosciutto de Parma • 19

Mozzarella, fontina, vyne ripened tomato, baby arugula, smoked olive oil & shaved parm

vyne
restaurant & bar