

FIRST COURSE

Grazing Board • 26

Local Cheeses. Cured Meats. Seasonal Vegetables.
Lemon Hummus. Toasted Pita. Honey. Nuts.

Lump Crab Cake • 20

Pan Seared Lump Crab Cake. Arugula & Corn Salad. Aji Aioli.

French Onion Soup • 9

Caramelized Onions. Gruyere. Provolone. Crostini.

Lamb Pops • 22

Tzatziki. Olive Tapenade. Cucumbers. Frisee. Pickled Red Onions.

Whipped Ricotta • 17

Calabrian Chili infused Honey. Chimichurri. Grilled Baguette.

Smoked Salmon Flatbread • 20

Olive Tapenade. Arugula. Goat Cheese.

Banh Mi Shrimp Toast • 18

Ginger. Scallion. Pickled Vegetables.
Sriracha Aioli. Coriander. French Baguette.

Fried Calamari • 18

Fried Pickles. Cherry Peppers. Ginger-Soy Glaze. Aji Aioli.

Sushi Board • 32

Cured Salmon. Teriyaki Ahi Tuna. Sriracha Lobster Salad.
Crispy Rice Paper. Nori. Pickled Red Onions. Avocado.

Roasted Octopus • 24

Lemon Hummus. Pickled Grapes. Toasted Pepitas.
Frisee. Red Onions.

Crab Rangoon Dip • 20

Cream Cheese & Mozzarella. Thai Chili. Fried Wontons. Coriander.

Duck Confit Flatbread • 21

Caramelized Onions. Brie. Pickled Grapes. Arugula.

Lobster Bao • 28

Sriracha Lobster Salad. Pickled Red Onions. Cucumbers. Coriander.

Honey Brussels Sprouts • 17

Roasted Brussels Sprouts. Sweet Potatoes.
Applewood Bacon Lardon. Gorgonzola. Honey Mustard Aioli.

Grilled Artichokes • 17

Ricotta Salata. Pickled Fresno Chilis. Arugula.
Red Onions. Cilantro. Lemon Aioli.

SALADS

Honey Dew Salad • 14

Sliced Melon. Mixed Greens.
Cucumbers. Red Onions. Goat Cheese.
Roasted Sunflower Seeds.
Citrus Vinaigrette.

Caesar Salad • 13

Romaine Lettuce. Grana Padano.
House Caesar. Crushed Croutons.

Shaved Brussels Sprouts • 15

Shaved Brussels Sprouts. Dried Cherries.
Pickled Red Onions. Toasted Almonds.
Gorgonzola. Miso Vinaigrette.

Farmers Salad • 14

Marinated Zucchini & Squash.
Ricotta Salata. Greek Olives.
Charred Tomatoes. Red Onions. Farro.
Spinach. Red Wine Vinaigrette.

add: chicken-grilled or fried \$9 shrimp \$14 salmon \$15 short rib \$13

BRUNCH MAINS

gluten free bun available + 2

Short Rib Benedict • 25

Slow Braised Short Rib. 2 Poached Eggs.
Roasted Corn Salsa. Pickled Red Onions. Arugula.
Citrus Cholula Hollandaise. English Muffin.
Served with Home Fries.

Chicken Apple Brie • 19

Grilled Chicken. Fuji Apples. French Brie.
Honey Mustard Aioli. Cranberry Mayo. Arugula.
Toasted Ciabatta. Served with Fries.

Steak n Eggs • 26

Grilled Delmonico Steak.
2 Over Easy Eggs.
Sweet Potato Hash. Chimichurri.
Pickled Fresno Chilis. Avocado.

Breakfast Burger • 22

Brisket Blend Patty. Over Easy Egg. Bacon Jam.
Cheddar Cheese. Garlic Aioli.
Avocado. Brioche Bun.
Served with Fries.

Avocado Toast • 19

Smashed Avocado. Everything Bagel Seasoning.
Marinated Zucchini & Squash. Pickled Red Onions.
2 Poached Eggs. Toasted Sourdough.
Served with Home Fries.

Smoked Salmon Benedict • 24

Hickory Smoked Salmon. 2 Poached Eggs.
Olive Tapenade. Pickled Red Onions. Arugula.
Citrus Cholula Hollandaise. English Muffin.
Served with Home Fries.

Huevos Rancheros • 23

Fried Mushroom & Black Bean Empanadas.
2 Over Easy Eggs. Pickled Red Onions.
Roasted Corn Salsa. Salsa Verde.
Cheesy Home Fries.

Chicken n Waffles • 24

Buttermilk Fried Chicken. Honey Glaze.
French Toast Waffles. 2 Over Easy Eggs.
Salad of: Arugula, Shaved Parmesan, Charred Tomatoes & Red Onions.

Pesto Omelette • 18

Fluffy 3 Egg Omelette.
Charred Tomatoes. Shiitake Mushrooms. Spinach.
Feta Cheese. Pesto.
Served with Home Fries.

Shrimp n Grits • 26

Cajun Jumbo Shrimp. Bacon Lardons.
Charred Tomatoes. Corn & Pepper Salsa.
White Wine Herb Broth.
Cheddar Grits.

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vyne
restaurant & bar

* Please notify your server of any allergies so the kitchen can accommodate
* These items are cooked to order. Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness.