

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 Salad • 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

LUNCH MAINS

gluten free bun available + 2

Elote Short Rib Torta • 20

Slow Braised Short Rib. Roasted Corn Salsa.
Cheddar Cheese. Pickled Red Onions.
Avocado. Aji Aioli. Chopped Romaine. Toasted Ciabatta.
Served with Fries.

Chicken Apple Brie • 19

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

Italiano • 19

Prosciutto. Salami. Mortadella. Provolone.
Olive Tapenade. Hot Cherry Peppers. Garlic Aioli.
Red Pepper Coulis. Arugula. Toasted Baguette.
Served with Fries.

Prime Rib Dip • 18

Shaved Prime Rib. Caramelized Onions.
Provolone & Swiss. Truffle Aioli.
Toasted Baguette. Onion Au Jus.
Served with Fries.

The Classic Eggplant • 26

Crispy Breaded Eggplant. Ricotta & Mozzarella.
Plum Tomato Sauce. Linguini.

Smoked Salmon Banh Mi • 20

Sriracha Aioli. Do Chua. Pickled Red Onions.
Cucumbers. Coriander. Toasted Baguette.
Served with Fries.

Duck Confit Gyro • 19

Shredded Duck Confit. Tzatziki.
Feta Cheese. Cucumbers. Charred Tomatoes.
Red Onions. Chopped Romaine. Grilled Pita.
Served with Fries.

Vyne Burger • 21

Brisket Blend Patty. Bacon Jam.
Cheddar Cheese. Garlic Aioli.
Pickled Red Onions. Pickles. Greens. Brioche Bun.
Served with Fries.

Fried Chicken Sandwich • 18

Buttermilk Fried Chicken.
Bacon. Cheddar. Honey Mustard Aioli.
Pickles. Greens. Brioche Bun.
Served with Fries.

Buttermilk Chicken Parmigiana • 28

Southern Fried Chicken Breast. Stracciatella.
Parmesan. Plum Tomato Sauce. Linguini.

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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.