

## 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.  
Arugula. 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.



= Gluten Free



= Vegetarian

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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.