

Sunday Brunch

eye openers

an important part of your complete breakfast!

Super Bloody • 17

Our famous homemade bloody mix garnished with a colossal shrimp, bacon skewer, stuffed cherry pepper, olives, celery & fresh lemon and lime

Bloody Mary • 12

Our famous homemade bloody mix garnished with olives, celery & fresh lemon and lime

Mimosa • 9

With Vyne fresh squeezed orange juice

Bellini • 9

With Vyne fresh peach nectar

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 • 36

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

to start

Our Famous French Onion Soup • 9

Lobster Bisque • 12

Lobster Madeira Wild Mushroom Crepe • 18

Mixed Berry Vanilla Yogurt Parfait • 11

With house made granola

Clams Casino • 14

Bacon, bell pepper & garlic butter

Fresh Fruit Plate • 11

Smoked Salmon • 14

Capers, artichoke hearts, red onion, lemon vinaigrette, dill creme fraiche cucumber & crispy flatbread

Oysters Rockefeller • 16

With fresh herbs, spinach, gruyere & panko

salad

The Classic Wedge • 14

Baby iceberg, creamy gorgonzola dressing, pickled red onions, pancetta & heirloom tomatoes

The Whittemore Bistro • 7

Mixed greens with goat cheese, sweet & spicy pecans & dried cranberries with our white balsamic vinaigrette

Shaved Raw Brussels Sprout & Kale • 14

Marinated red onions, pancetta, marinated cauliflower, spiced pecans, dried cranberries & goat cheese with white balsamic vinaigrette

chef's selections

Crab Cake Benedict • 19

Jumbo lump crab, poached eggs, hollandaise, asparagus & toasted brioche

Brioche French Toast • 17

Berry compote with pure vanilla syrup

Smoked Salmon Frittata • 18

Smoked salmon, spinach, goat cheese & a salad of baby greens

Prime Rib Hash & Eggs • 18

Poached eggs, bell peppers, caramelized, onions, fingerling potatoes, chipotle & hollandaise

Wood Grilled Salmon • 32

Apple pomegranate glaze & root vegetable hash

Sunday Omelette • 16

Ham, gruyere & caramelized onion or Goat cheese, spinach & sundried tomato

Vyne Brunch Burger • 18

Prime burger, caramelized onions, wild mushrooms, applewood bacon, truffle aioli topped with a sunny side egg

Croque Madame • 17

The elegant mix of Canadian ham and Gruyere cheese topped with a sunny side egg & a bechamel sauce

Beef Bourguignonne • 28

Pan seared beef tenderloin, burgundy wine, pearl onions, wild mushrooms, bacon lardons, roasted heirloom carrots, yukon gold whipped potatoes

Chicken & Waffles • 24

Belgian waffles & buttermilk fried chicken confit with local maple syrup & cinnamon whipped butter

Chile Rellenos • 19

Roasted poblano peppers stuffed with chorizo, scrambled eggs, pepper jack cheese & cilantro. Served with wild mushrooms potato hash

Blackened Shrimp Brochette • 21

Fresh jumbo shrimp skewers over scrambled eggs, home fried potatoes, bell pepper & cilantro with a guacamole salsa sour cream

Quiche du Jour • 14

Savory Pie du Jour • 16

vyne
restaurant & bar

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness