

STARTERS

GRAZING BOARD • 20 / 36

Serves Two or Four People.
Local Cheeses. Cured Meats. Honey.
Seasonal Jam. Mixed Olives. Rustic Bread.

WHIPPED RICOTTA • 18

Tomato Jam. Fried Basil. Aged Balsamic.
Grilled Garlic Flatbread.

ARTICHOKE & BURRATA • 22

Roasted Artichoke. Fennel-Arugula Salad.
Pistachio. Basil-Parmesan Vinaigrette.

FRENCH ONION SOUP • 12

Gruyère. Provolone. Crostini.

MUSHROOM & BRIE FLATBREAD • 20

Wild Mushrooms. Onion Jam. Arugula.
Aged Balsamic.

CRISPY BRUSSELS SPROUTS • 22

Maple-Bacon Aioli. Gorgonzola.
Crispy Prosciutto. Hot Honey.

CRISPY PORK BELLY • 22

Parsnip Purée. Apple Chutney.

GRANDMA'S MEATBALLS • 22

Ricotta. San Marzano Marinara.

JUMBO SHRIMP COCKTAIL • 24

House Cocktail Sauce. Lemon.

PEI MUSSELS • 24

Garlic-Parmesan Cream Sauce
or Spicy Tomato Broth.
Grilled Ciabatta.

GRILLED OCTOPUS • 25

Crispy Potato. Chorizo. Romesco.
Arugula. Sherry Vinaigrette.

LUMP CRAB CAKE • 22

Arugula. Tomato Jam. Sriracha Aioli.

FRIED CALAMARI • 20

Spicy Marinara. Lemon-Caper Aioli.
Add Cherry Peppers or Gorgonzola • 3

SALADS

CAESAR • 15

Romaine. Grana Padano.
Garlic Croutons.
House Caesar.

VYNE COBB • 16

Hard-Boiled Egg. Mixed Greens.
Avocado. Radicchio. Red Onion.
Smoked Bacon. Cherry Tomato.
Blue Cheese Dressing.

HARVEST • 16

Kale. Spinach. Heirloom Carrot.
Radish. Roasted Squash.
Candied Pecans. Gorgonzola.
White Balsamic Vinaigrette.

FARRO • 16

Roasted Beets. Arugula.
Hazelnuts. Goat Cheese.
Pickled Red Onion.
Honey Vinaigrette.

ADD: GRILLED OR FRIED CHICKEN • 9 SHRIMP • 14 SALMON • 15 SHORT RIB • 13

PASTA

FUSILLI ALLA VODKA • 28

San Marzano Cream Sauce. Pancetta.
Grana Padano.

TAGLIATELLE BOLOGNESE • 32

Pork and Veal Ragù. Shaved Parmesan.

BLACK SPAGHETTI • 34

Shrimp Fra Diavalo. Fennel. Chorizo.

LINGUINE CLAM CASINO • 32

Manila Clams. Crispy Sweet Coppa.
Bell Peppers. Parmesan Bread Crumbs.
White Wine Broth.

RICOTTA CAVATELLI • 30

Sweet Sausage. Broccoli Rabe.
White Bean Cream Sauce. Chili Crunch.

POTATO GNOCCHI • 30

Roasted Squash. Baby Kale. Gorgonzola
Cream. Toasted Hazelnuts.

CACIO E PEPE • 28

Bucatini. Pecorino Romano. Black Pepper.

GARGANELLI FUNGHI • 30

Wild Mushrooms. Butter. Garlic. Onion.

LUNCH ENTREES

SHORT RIB GRILLED CHEESE • 20

Slow-Braised Short Rib. Cheddar & American Cheese.
Pickled Red Onions. Mesquite Jalapeño Aioli.
Chopped Romaine. Toasted Sourdough. French Fries.

VYNE BURGER • 22

Caramelized Bacon-Onion Jam. Cheddar Cheese.
Bibb Lettuce. Pickles. Roasted Garlic Aioli. French Fries.

OLD FASHIONED BURGER • 20

American Cheese. Bibb Lettuce. Tomato. Red Onion.
Mayonnaise. French Fries.

FRENCH DIP • 24

Shaved Prime Rib. Caramelized Onions. Provolone.
Truffle Aioli. Toasted Sub Roll. Onion Au Jus. French Fries.

MEATBALL GRINDER • 21

San Marzano Sauce. Mozzarella. Toasted Sub Roll.
French Fries.

CHICKEN MILANESE • 30

Frisée. Gorgonzola. Dried Cranberries. Apple.
Lemon-Thyme Vinaigrette.

NASHVILLE HOT CHICKEN • 19

Buttermilk Fried Chicken. Nashville Hot Sauce.
Pickles. Bibb Lettuce. Brioche Bun. French Fries.

CHICKEN PARMIGIANA GRINDER • 20

Panko-Crusted Chicken. Vodka Sauce. Pesto.
Mozzarella. Toasted Sub Roll. French Fries.

MEDITERRANEAN CHICKEN • 19

Roasted Red Pepper Hummus. Goat Cheese.
Spinach. Cucumber. Pickled Red Onion.
Toasted Ciabatta. French Fries.

PBLAT • 19

Crispy Pork Belly. Romaine. Avocado. Tomato.
Roasted Garlic Aioli. Toasted Ciabatta. French Fries.

CAPRESE • 18

Prosciutto. Burrata. Basil Pesto. Arugula.
Plum Tomato. Toasted Ciabatta. French Fries.

NONNA'S EGGPLANT PARMIGIANA • 27

Layered Eggplant. Ricotta. Mozzarella.
Marinara. Spaghetti.

SIDES — 9.50

GARLIC MASHED
POTATOES

CREAMY POLENTA
Parmesan.

TRUFFLE
PARMESAN FRIES
Truffle Aioli.

MAC & CHEESE
Cheddar Jack
Sauce.

CRISPY BRUSSELS
SPROUTS
Hot Honey.

BROCCOLI RABE
Roasted Garlic.

EXECUTIVE CHEF JAMES PICCOLO

Follow us on social!   @vynrestaurant

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.