

FIRST COURSE

GRAZING BOARD • 28

Local Cheeses. Cured Meats. Seasonal Vegetables. Toasted Pita.
Roasted Red-Pepper Hummus. Apricot Jam. Honey. Mixed Nuts.

FRENCH ONION SOUP • 12

Caramelized Onions. Gruyere. Provolone. Crostini.

WHIPPED RICOTTA • 17

Tomato Jam. Fried Basil. Grilled Garlic Flatbread.

PINEAPPLE BURRATA • 20

Grilled Pineapple. Fennel-Arugula Salad. Pistachios.
Lemon-Herb Vinaigrette. Grilled Sourdough.

APRICOT AND BURRATA FLATBREAD • 20

Apricot Jam. Prosciutto. Arugula. Aged Balsamic.

FIRE ROASTED VEGETABLES • 18

Marinated Seasonal Vegetables. Red Pepper Hummus.
Fennel Pollen. Toasted Chickpeas.
Lemon-Tarragon Vinaigrette.

JUMBO SHRIMP COCKTAIL • 24

House Cocktail Sauce. Lemon.

LUMP CRAB CAKE • 22

Arugula & Corn Salad. Sriracha Aioli.

FRIED CALAMARI • 18

Calabrian Marinara. Lemon-Caper Aioli.

GARLIC PARMESAN MUSSELS • 22

PEI Mussels. Fennel. Cream Sauce. Grilled Ciabatta.

GRILLED OCTOPUS • 24

Crispy Potatoes. Chorizo. Arugula. Romesco. Sherry Vinaigrette.

CRISPY PORK BELLY • 22

Corn Crema. Cucumber Relish. Pickled Red Onion.

MOROCCAN LAMB MEATBALLS • 22

Harissa Tahini. Herb Yogurt.

SALAD

CAESAR SALAD • 15

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

FARRO BEET SALAD • 16

Roasted Beets. Pickled Red Onions.
Goat Cheese. Arugula. Hazelnuts.
Champagne-Honey Vinaigrette.

VYNE GREEK SALAD • 16

Romaine Lettuce. Cucumbers. Tomatoes.
Red Onions. Dolmades. Kalamata Olives.
Peppadews. Feta. Oregano Vinaigrette.

WARM PEACH SALAD • 16

Wood-Fired Peaches. Avocado. Mixed Greens.
Radicchio. Stracciatella. Smoked Bacon.
Candied Pecans. White Balsamic Vinaigrette.

ADD: CHICKEN (GRILLED OR FRIED) • 9

SHRIMP • 14

SALMON • 15

SHORT RIB • 13

PASTA

FUSILLI ALLA VODKA • 25

San Marzano Cream Sauce.
Pancetta. Grana Padano.

CAVATELLI PRIMAVERA • 26

Spring Vegetables. Pea Tendrils. Lemon Zest.
Butter Sauce. Shaved Pecorino.

TAGLIATELLE CARBONARA • 28

Organic Egg. Pancetta. Grana Padano.

BRUNCH MAINS

SHORT RIB BENEDICT • 25

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

CRAB CAKE BENEDICT • 27

Our Famous Crab Cake. Two Poached Eggs. Pickled Red Onions. Arugula.
Citrus Cholula Hollandaise. English Muffin. Home Fries.

FORAGERS QUICHE • 18

Wild Mushrooms. Red Onion. Bell Peppers. Cheddar and Monterey Jack Cheese.
Salad of Arugula, Spinach, Tomato, Red Onion and Caesar Dressing.

HUEVOS RANCHEROS • 20

Two Organic Fried Eggs. Tostadas. Black Beans. Guacamole.
Cheddar-Jack Cheese Sauce. Tomato Jam. Potato Hash.

BAKED FRENCH TOAST • 19

Brioche Bread. Vanilla Custard. Caramelized Banana.
Maple Bacon Crumble. Home Fries.

BREAKFAST BURGER • 22

Over-Easy Egg. Bacon-Onion Jam. Cheddar Cheese. Garlic Aioli.
Avocado. Mixed Greens. Brioche Bun. French Fries.

STEAK N EGGS • 26

Grilled New York Strip. Two Over-Easy Eggs. Potato Hash.
Chimichurri. Pickled Fresno Chili. Avocado.

CHICKEN N WAFFLES • 24

Buttermilk Fried Chicken. Honey Glaze. Pearl Sugar Waffles. Two Over-Easy Eggs.
Salad of Arugula, Shaved Parmesan, Cherry Tomato, Red Onion and
White Balsamic Vinaigrette.

MAN-WICH • 21

Shaved Prime Rib. Two Over-Easy Eggs. Cheddar Cheese. Sriracha Aioli.
Pickled Red Onion. Arugula. Toasted Brioche. Home Fries.

CAPRESE BAGUETTE • 18

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

SIDES 9.50

ROASTED GARLIC MASHED POTATOES

TRUFFLE PARMESAN FRIES

MAC & CHEESE

GRILLED ASPARAGUS

BROCCOLI RABE

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EXECUTIVE CHEF
JAMES PICCOLO

* 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.