Diningin Giving back time to busy people.
BOSTON • CHICAGO • DALLAS • PHILADELPHIA

Varga Bar

menu last updated 04/17/2014

Note: Please indicate if you have food allergies.

Cheeses

5 Year Gouda, Hol (pasteurized) AP01 — $8.09
Cow's milk, nutty, butterscotch, hint of caramel, firm. Accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootbeer cherry-balsamic reduction, truffled honey, black olive caramel.

Kunik,US. (pasteurized) AP02 — $8.09
Goat/cow's milk, rich triple creme, subtle, creamy. Accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootbeer cherry-balsamic reduction, truffled honey, black olive caramel.

Truffle Tremor, US (pasteurized) AP05 — $8.09
Goat's milk, earthy, truffles, semi-firm.Accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootbeer cherry-balsamic reduction, truffled honey, black olive caramel.

Purple Haze, US (pasteurized) AP29 — $8.09
Goat's milk, wild fennel pollen & lavender, and creamy. Accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootbeer cherry-balsamic reduction, truffled honey, black olive caramel.

Shropshire Blue, UK (pasteurized) AP30 — $8.09
Cow's milk, semi-hard, blue veined, and strong. Accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootbeer cherry-balsamic reduction, truffled honey, black olive caramel.

Cheese Combination CM01 — Starting at $17.19
Your choice of 3 cheeses or 5 cheeses. Accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootbeer cherry-balsamic reduction, truffled honey, black olive caramel.

Appetizers & Bar Snacks

Pot o' Pickles AP07 — $5.89
Assorted housemade pickled vegetables.

Duck Confit Chicken Wings AP08 — $13.39
Pomegranate molasses-bourbon-chili sauce, housemade bleu cheese, celery.

Steamed Mussels & Littlenecks AP09 — $12.39
Smoked chorizo, cilantro, mint, roasted corn broth, grilled garlic bread.

Varga Chopped Salad AP10 — $12.39
Romaine, green pepper, carrot, radish, red onion, cherry tomato, hard broiled egg, bacon, fried chickpeas, avocado, cucumber, Bleu cheese, and green goddess dressing. Add chicken or steak for an additional charge.

Grilled Chicken Caesar Salad AP11 — $12.39
Polenta croutons, white anchovies, shaved red onion, creamy caesar dressing.

Beer-Battered Pickles AP12 — $8.09
Smoked paprika aioli.

Jumbo Lump Cheese Fries AP13 — $11.29
Jumbo lump crab, white Cheddar, Parmesan, truffle oil.

Boston Bibb Lettuce Wraps AP14 — $13.39
Spiced Morrocan lamb, Feta, scallions, cucumber, radish, mint, roasted red pepper, and tahini vinaigrette.

Roasted Brussel Sprouts AP15 — $10.19
Balsamic vinegar, crispy leaves, parmesan, olive oil.

Truffled Mac 'n Cheese AP17 — $11.29
Bacon, Gruyere, Fontina, mascarpone, black truffles.

Pulled Pork Tacos AP18 — $13.39
Jicama-cabbage slaw, chipotle aioli, cilantro, radish

Kobe Beef Sliders AP22 — $14.49
Applewood-smoked bacon, caramelized shallots, boursin, beer battered onion rings, and smoked paprika aioli.

Asparagus Tempura AP25 — $11.29
lemon, sea salt, truffle aioli.

Sandwiches

Turkey Burger HB01 — $14.49
Bacon, Cheddar, sprouts, heirloom tomato, organic greens, pickled red onion, chipotle aioli, country white roll, and fries.

Veggie Burger HB02 — $12.39
Heirloom tomato, English cucumber, Cheddar, truffled aioli, blue moon organic salad, and olive oil & white balsamic vinaigrette.

Kobe Burger HB03 — $16.59
Lancaster county aged Cheddar, apple-wood smoked bacon, caramelized shallots, organic greens, heirloom tomato, and fries.

Kobe Chili-Cheese Dog SW01 — $11.29
Beer braised housemade chili, shaved pickles, white Cheddar, on poppy seed & onion ficelle bun, beer battered onion rings, and smoked paprika aioli.

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Sandwiches

(Continued)

Eggplant Sandwich SW02 $13.39
Manchego, Parmesan, sprouts, pickled red onion, organic greens, heirloom tomato, rosemary aioli, marinara, and mixed green salad.

Smoked Turkey & Warm Brie Sandwich SW04 $13.39
Green apple-cranberry chutney, arugula, spicy mustard aioli, organic green salad, herb vinaigrette.

Pineland Farms Ribeye Cheesesteak Sandwich SW03 $16.59
Cheddar cheese sauce, caramelized onions, truffled fries.

Fried Oyster "Po Boy" SW08 $16.59
spicy remoulade, shaved pickles, housemade slaw, and old bay fries.

Plates

Pineland Farms Grilled Ribeye and Eggs BF03 **(Breakfast only)** $16.09
cheddar scrambled eggs, shiitake mushroom jus, roasted potatoes

Truffled Wild Mushroom & Fontina Omelet BR02 **(Breakfast only)** $13.99
shiitake mushrooms, spinach, roasted potatoes

Strawberry Rhubarb French Toast BR04 **(Breakfast only)** $12.39
honeyed mascarpone, crispy granola

Caramelized Banana & Milk Chocolate Chip Pancakes BR06 **(Breakfast only)** $11.79
toasted walnuts, citrus cinnamon syrup, whipped cream

Denver Omelet BR08 **(Breakfast only)** $13.39
Smoked ham, gruyere, cheddar, fontina, peppers, onions, wild mushrooms.

Orecchiette Pasta PA01 $19.89
andouille sausage, spring peas, broccoli rabe, shaved parmesan, pistachio pesto, lemon-parmesan broth.

Crispy Lemon-Herb Roasted Lancaster Chicken PL03 $23.09
truffled fingerling potatoes, asparagus, lemon-white wine herb jus.

Spinach, Tomato & Fontina Egg White Omelet BR01 **(Breakfast only)** $12.39
caramelized shallots, wild mushrooms, mixed green salad

Lump Crab, Spinach, & Boursin Omelet BR03 **(Breakfast only)** $14.99
jumbo lump crab, garlic-herb boursin, truffle, roasted potatoes

Eggs Benedict BR05 **(Breakfast only)** $12.89
applewood smoked bacon, toasted english muffin, spinach, orange hollandaise. Add crab for an additional charge.

Mixed Berry Pancakes BR07 **(Breakfast only)** $11.79
raspberries, blueberries, strawberries, blackberries, whipped lemon walnut ricotta, cinnamon syrup, toasted walnuts

Grilled Cheese & Tomato Bisque CM02 **(Breakfast only)** $12.39
gruyere and fontina cheese, fresh oregano

Bourbon Smoked Baby Back Ribs PK01 $18.79
Smoked chili-molasses barbeque sauce, Cheddar cheese grits, slaw.

Crispy Beer Battered Fish & Chips SF01 $19.89
Fresh cod, fries, malt vinegar, tartar sauce.

Sides

Housemade Cole Slaw SD02 $5.89

Truffled Fingerling Potatoes SD05 $5.89

Polenta Croutons SD12 $5.89

Applewood Smoked Bacon SD15 **(Breakfast only)** $5.89

Herb Roasted Potatoes SD17 **(Breakfast only)** $5.89

Chicken Sausage SD19 **(Breakfast only)** $5.89

Cheddar Cheese Grits SD04 $5.89

Beer Battered Onion Rings SD11 $5.89

Asparagus SD14 $5.89

Turkey Bacon SD16 **(Breakfast only)** $5.89

Smoked Chorizo SD18 **(Breakfast only)** $5.89

Appetizers

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Appetizers (Continued)

Apple Cinnamon Granola Parfait AP01 **(Breakfast only)** $8.59
whipped greek yogurt, fresh berries, honey