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

Varga Bar

menu last updated 02/06/2014

Note: Please indicate if you have food allergies.

Cheeses

5 Year Gouda, Hol AP01 **(Dinner only)**
Cow's milk, nutty, butterscotch, hint of caramel, firm. Cheeses are accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootberry cherry-balsamic reduction, truffled honey, green apple-cherry chutney.

Kunik,US. AP02 **(Dinner only)**
Goat/cow's milk, rich triple creme, subtle, creamy. Cheeses are accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootberry cherry-balsamic reduction, truffled honey, green apple-cherry chutney.

Truffle Tremor, US AP05 **(Dinner only)**
Goat's milk, earthy, truffles, semi-firm. Cheeses are accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootberry cherry-balsamic reduction, truffled honey, green apple-cherry chutney.

Purple Haze, US AP29 **(Dinner only)**
Goat's milk, wild fennel pollen & lavender, and creamy. Cheeses are accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootberry cherry-balsamic reduction, truffled honey, green apple-cherry chutney.

Shropdhire Blue, UK AP30 **(Dinner only)**
Cow;s milk, semi-hard, blue veined, and strong. Cheeses are accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootberry cherry-balsamic reduction, truffled honey, green apple-cherry chutney.

Cheese Combination CM01 **(Dinner only)**
Your choice of 3 cheeses or 5 cheeses. Cheeses are accompanied by pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootberry cherry-balsamic reduction, truffled honey, green apple-cherry chutney.

Appetizers & Bar Snacks

Pot o' Pickles AP07 **(Dinner only)**
Assorted housemade pickled vegetables.

Duck Confit Chicken Wings AP08 **(Dinner only)**
Pomegranate molasses-bourbon-chili sauce, housemade bleu cheese, celery.

Steamed Mussels & Littlenecks AP09 **(Dinner only)**
Smoked chorizo, white beans, roasted corn broth, cilantro, mint, grilled garlic bread.

Varga Chopped Salad AP10
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 **(Dinner only)**
Polenta croutons, white anchovies, shaved red onion, creamy caesar dressing.

Beer-Battered Pickles AP12 **(Dinner only)**
Smoked paprika aioli.

Jumbo Lump Cheese Fries AP13 **(Dinner only)**
Jumbo lump crab, white Cheddar, Parmesan, truffle oil.

Boston Bibb Lettuce Wraps AP14 **(Dinner only)**
Spiced Morrocan lamb, Feta, scallions, cucumber, radish, mint, roasted red pepper, and tahini vinaigrette.

Roasted Brussel Sprouts AP15 **(Dinner only)**
Balsamic vinegar, crispy leaves, parmesan, olive oil.

Truffled Mac 'n Cheese AP17 **(Dinner only)**
Bacon, Gruyere, Fontina, mascarpone, black truffles.

Pulled Pork Tacos AP18 **(Dinner only)**
Jicama-cabbage slaw, chipotle aioli, cilantro, radish

Kobe Beef Sliders AP22 **(Dinner only)**
Applewood-smoked bacon, caramelized shallots, boursin, beer battered onion rings, and smoked paprika aioli.

Beer Braised Housemade Chili AP28 **(Dinner only)**
Horseradish crema, grilled garlic bread, and chives.

Sandwiches

Turkey Burger HB01 **(Dinner only)**
Bacon, Cheddar, sprouts, heirloom tomato, organic greens, pickled red onion, chipotle aioli, country white roll, and fries.

Veggie Burger HB02 **(Dinner only)**
Heirloom tomato, English cucumber, Cheddar, truffled aioli, blue moon organic salad, and olive oil & white balsamic vinaigrette.

Kobe Burger HB03 **(Dinner only)**
Lancaster county aged Cheddar, apple-wood smoked bacon, caramelized shallots, organic greens, heirloom tomato, and fries.

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Sandwiches

Kobe Chili-Cheese Dog SW01 **(Dinner only)**
Beer braised housemade chili, shaved pickles, white Cheddar, on poppy seed & onion ficelle bun, beer battered onion rings, and smoked paprika aioli.

Ribeye Cheesesteak Sandwich SW03 **(Dinner only)**
Cheddar cheese sauce, caramelized onions, and truffled fries.

Fried Oyster "Po Boy" SW08 **(Dinner only)**
spicy remoulade, shaved pickles, housemade slaw, and old bay fries.

(Continued)

Eggplant Sandwich SW02 **(Dinner only)**
Manchego, Parmesan, sprouts, pickled red onion, organic greens, heirloom tomato, rosemary aioli, marinara, and mixed green salad.

Smoked Turkey & Warm Brie Sandwich SW04 **(Dinner only)**
Green apple-cranberry chutney, arugula, spicy mustard aioli, organic green salad, and herb vinaigrette.

Plates

Braised Short Rib Stew BF03 **(Dinner only)**
Parsnips, rutabaga, turnips, carrots, onions, celery, potatoes, corn, peas, red wine & veal gravy, and grilled garlic bread.

Bourbon Smoked Baby Back Ribs PK01 **(Dinner only)**
Smoked chili-molasses barbeque sauce, Cheddar cheese grits, and slaw.

Crispy Beer Battered Fish & Chips SF01 **(Dinner only)**
Fresh cod, fries, malt vinegar, and tartar sauce.

Roasted Butternut Squash & Ricotta Filled Tortolonni PA04 **(Dinner only)**
Lemon-sage brown butter, crispy parsnip, toasted hazelnuts, arugula, and shaved Parmesan.

"Winner Winner" Chicken Dinner PL03 **(Dinner only)**
Garlic mashed potatoes, haricot verts, and lemon herb butter sauce.

Sides

Homemade Cole Slaw SD02

Garlic Mashed Potatoes SD10

Polenta Croutons SD12

Cheddar Cheese Grits SD04 **(Dinner only)**

Beer Battered Onion Rings SD11

Haricot Verts SD13