

Varga

BAR

Appetizers & Bar Snacks

- pot o' pickles..... 4
house-made pickled vegetables
- duck confit chicken wings..... 8
pomegranate molasses-bourbon-chili sauce, house-made bleu cheese, celery
- steamed mussels & littlenecks..... 10
smoked chorizo, fennel-garlic herb broth, grilled garlic bread
- jumbo lump cheese fries..... 10
jumbo lump crab, white cheddar, parmesan
- corn on the cob..... 5
applewood smoked, sea salt, butter, garlic
- roasted brussel sprouts..... 8
crispy leaves, aged balsamic vinegar, lemon, parmesan, olive oil
- kobe beef sliders..... 12
applewood-smoked bacon, caramelized shallots, boursin house-made onion rings, smoked paprika aioli
- truffled mac 'n cheese..... 9
bacon, gruyere, fontina, mascarpone, black truffles
- tempura fried asparagus..... 8
truffle aioli, lemon, sea salt

Plates

- grilled strip steak..... 21
crispy truffled potatoes, garlic spinach, wild mushrooms, ginger balsamic reduction
- shrimp scampi w/ pappardelle pasta..... 19
lemon, white wine, garlic, smoked paprika, toasted pine nuts, warm feta, arugula
- crispy beer battered fish & chips 17
fresh cod, fries, malt vinegar, tartar sauce
- bourbon smoked baby back ribs..... 16
smoked chili-molasses barbecue sauce, cheddar cheese grits house-made slaw

lobster and clam steam pot for two
butter poached jumbo lump crab-stuffed fresh Maine lobster, clams, mussels, jumbo prawn, scallops, black tiger shrimp, chorizo sausage, herb roasted potatoes, grilled corn on the cob, lobster and shrimp broth, grilled garlic bread

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Cocktails

- miss may - strawberry lemonade..... 8
**vodka, fresh strawberry puree, lemon juice, simple sugar*
 - miss june - raspberry margarita..... 8
**tequila, raspberry puree, fresh sour mix*
 - miss july - grand smash..... 8
grand marnier, fresh lemon, mint
 - miss august - mai tai..... 8
fresh guava juice, passion fruit juice, orange juice, rum
- *substitute premium tequila or vodka for an additional \$2*

Cheeses

selection of 3 / \$15 or 5 / \$20

- 5 year gouda , hol 6
firm cow's milk, nutty, butterscotch, hints of caramel
- bucheron, fr..... 6
goat's milk, soft, mild, semi-aged, white bloomy rind
- lamb chopper, ca..... 7
sheep's milk, soft - firm, buttery, smooth
- clothbound cheddar, vt 6
raw cow's milk, hard, buttery flavor with caramel undertones
- tomme crayeuse, fr..... 6
raw cow's milk, earthy, hints of mushrooms, creamy
- ovinsardo blue, it..... 6
sheep's milk, creamy pungent blue cheese, aged 60 days
- ewe's dream, pa..... 7
grass-fed sheep's milk, olive oil rub, hint of fruit, mild tanginess

Cheeses are accompanied by: pickled almond caramel, garlic dulce de leche, bourbon-maple mustard, fresh fruit and spiced marcona almonds, rootbeer cherry - balsamic reduction

Salads & Sandwiches

- varga salad 8
watermelon, warm feta, arugula endive, shaved red onion, spiced pepitas, mint, white balsamic vinaigrette
- blue moon white peach & burrata salad.. 11
organic spring mix, aged balsamic, caramelized shallot - champagne vinaigrette, basil, almonds
- grilled chicken caesar salad 11
polenta croutons, white anchovies, shaved red onion creamy caesar dressing
- kobe chili-cheese dog 9
beer braised, house-made chili, shaved pickles, white cheddar smoked paprika onion rings, poppy seed & onion ficelle
- veggie burger 10
heirloom tomato, english cucumber, cheddar, truffled aioli bluemoon farm organic salad, olive oil & white balsamic
- kobe burger 14
lancaster county aged cheddar, apple-wood smoked bacon caramelized shallots, organic greens, heirloom tomato, fries
- ribeye cheesesteak sandwich 13
cheddar cheese sauce, caramelized onions, truffled fries
- grilled portabella sandwich 11
caramelized shallot goat cheese, roasted red peppers, sauteed arugula, on garlic herb focaccia, field green salad
- jumbo lump crab cake sandwich..... 15
lemon-caper aioli, heirloom tomato, toasted ciabatta, field green salad