

Varga

BAR

BRUNCH

SAT & SUN 11AM - 3PM

APPETIZERS

varga salad

roasted butternut squash, arugula, mint, red onion, toasted pumpkin seeds, shaved parmesan, cider-clove vinaigrette
add chicken or steak

jumbo lump cheese fries

jumbo lump crab, white cheddar, parmesan

apple cinnamon granola

whipped greek yogurt, fresh berries, honey

grilled chicken caesar salad

polenta croutons, white anchovies, shaved red onion, creamy caesar dressing

PLATES

turkey burger

bacon, cheddar, sprouts, heirloom tomato, organic greens, pickled red onion, country white roll, organic green salad

veggie burger

heirloom tomato, english cucumber, cheddar, truffled aioli, bluemoon organic salad, olive oil & white balsamic vinaigrette

kobe burger

lancaster county aged cheddar, apple-wood smoked bacon, caramelized shallots, organic greens, heirloom tomato, fries

eggplant parm sandwich

parmesan, manchego, chipotle aioli, heirloom tomato, organic greens, spicy tomato sauce, organic green salad, white balsamic vinaigrette

smoked turkey & warm brie sandwich

green apple-cranberry chutney, arugula, spicy mustard aioli, organic green salad, herb vinaigrette

grilled cheese & tomato bisque

gruyere and fontina cheese, fresh oregano

grilled ribeye & eggs

cheddar scrambled eggs, shiitake mushroom jus, roasted potatoes

truffled wild mushroom & fontina omelet

shiitake mushrooms, spinach, roasted potatoes

lump crab, spinach & boursin omelet

jumbo lump crab, garlic-herb boursin, roasted potatoes

spiced apple challah french toast

citrus cinnamon syrup, caramel, whipped cream, pecans

eggs benedict

applewood smoked bacon, toasted english muffin, spinach, orange hollandaise

caramelized banana pancakes

shaved chocolate, walnuts, citrus cinnamon syrup, whipped cream

applewood smoked bacon & cheddar omelet

caramelized shallots, roasted potatoes

COCKTAILS

miss september - asian pear margarita

tequila, triple sec, sour mix, asian pear puree

miss october - DOC pepper

cherry vodka, amaretto, victory rootbeer

miss november - drunken fig

bourbon, fig puree, sour mix, honey simple syrup

miss december - spiked cider

spiced rum, gingersnap liqueur, warm housemade cider

BRUNCH CLASSICS

mimosa

bellini

bloody mary

*substitute top shelf liquor for an additional \$2

\$25

ALL YOU CAN DRINK
mimosas & bloody marys

SIDES

applewood smoked bacon
turkey bacon
roasted potatoes
cheddar cheese grits
chorizo

EXECUTIVE CHEF

R. Evan Turney

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 20% gratuity will be added to parties of 5 or more.