

# Bar Hygge

(who-guh)

the art of building sanctuary and community, of inviting closeness and paying attention to what makes us feel open-hearted and alive

## **Hygge Frites 7**

Lancaster Kennebec Potato  
sea salt & pepper  
seasonal dipping sauces  
\*Hook It Up 13  
smoked brisket  
house whiz  
crispy onions

## **Waffle Wings 13**

chili brined organic wings  
waffle tempura  
Pennsylvania maple  
pickled watermelon  
side of hot Hygge sauce

## **Seasonal Soup of the Day 8**

warm your soul

## **Bibb Lettuce Salad 10**

beets  
radish  
carrot  
puffed quinoa  
parmesan  
lemon Dijon vin

## **BIG KID Mac'n Cheese 14**

Herbed Spaetzle  
Raclette Fondue  
cauliflower & kale  
brioche crumbs

## **Grass-fed Beef Burger 15**

Shelbourne 2 year cheddar  
beer braised onions  
Awesome Sauce  
house bun  
Hygge Frites  
bacon 1 - farm egg 1

## **Quack Quack BBQ Sliders 14**

Hudson Valley shredded Duck  
ancho & guajillo chili sauce  
apple slaw  
house bun  
Hygge Frites

## **Vegan "Pulled Pork" Sliders 14**

smoked mushrooms  
creamy vegan coleslaw  
EVOO bun  
Hygge Frites

## **Sunflower Crusted Cauliflower 18**

sunchoke & potato hash  
asparagus  
bearnaise

## **Seared Atlantic Salmon 20**

quinoa & roasted beets  
blood orange  
garbanzo  
carrot

## **Roast Organic Chicken Breast 18**

Lancaster honey  
griddled stuffing  
brussels sprouts  
schmaltz cipollini

## **Techne Braised Short Ribs 22**

root veggies  
spinach  
Techne jus

Executive Chef Chris Galbraith

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness