

FIRST COURSE

Roasted Pumpkin Soup
chick peas | candy onions | roasted kohlrabi | pork belly 10

E & E Chicken Liver Pate & Foie Gras Torchon
golden raisin compote | spiced pecans | house brioche 12

Poached Gulf Shrimp & Seared Kanpachi
baby arugula | black garlic | watermelon radish | ahi dulce 12

Roasted Acorn Squash*
pickled onions | brussel sprout leaves | smoked olive aioli 9

Maine Lobster Risotto
creamy carnaroli rice | sweet potato | lobster emulsion 14

Cast Iron Roasted Veal Sweetbreads*
sherry glazed fingerling sweet potatoes | parsnip puree | chicken jus 12

E & E Beet Salad
baby arugula | asian pear | fresh antietam goat cheese 10

MAIN COURSE

Pan Roasted Amish Chicken*
red butter lettuce | french breakfast radish | cucumber | shaved heirloom carrots 19
roasted peppers | yuzu aioli

Pan Seared Montauk Bay Monkfish*
roasted candy onions | arrowhead cabbage stir fry | pickled radish | shishito peppers 21
curry emulsion

Seven Hills Dry Aged Burger*
aioli | ghost pepper relish | bleu & gruyere cheese | fried chicken wing | green salad 14

Painted Hills Hanger Steak*
wild mushrooms | earth & eats spinach | roasted fingerling potatoes 21
red wine sauce

Crisped Vermillion Red Snapper*
sweet potato puree | braised red cabbage | seared kalette | saffron veloute 18

Ricotta Cavatelli Pasta*
italian eggplant | basil pesto | braised swiss chard | parmesan 15

Pork Schnitzel*
acorn squash | braised red russian kale | smoked celery root | lemon | pork jus 16

Everything But The Kitchen Sink Salad
baby lettuce with all the vegetables we can fit | lemon balsamic vinaigrette 14

DESSERT

Vanilla Bean Pound Cake Soaked in Rum Syrup
honey mousse | mango | olive oil cloud 8

Bittersweet Flourless Dark Chocolate Ganache Cake
bittersweet chocolate sauce | madeira port reduction 8

Do I Smell Cinnamon Buns?
vanilla honey caramel glaze | cinnamon custard | german candied nuts 8

Choose Five of Chef Jon's Select Domestic & International Cheese
pipe dreams aged goat, pa | gorgonzola lucifero, cow, it | creamy retorta, raw sheep, es 12
pipe dreams ash goat cheese, pa | brebi d'argental, sheep, fr | prefere, cow, fr
shropshire blue, cow, uk | pascualino, sheep, es | smoky bleu, sheep, or

COFFEE / TEA

We offer fresh ground French press and espresso with Central American beans roasted in Springfield, VA. Also available is a selection of teas from Adagio Teas.

Coffee Service 4

French Press (*decaf available*)
Espresso | Latte | Cappuccino

Hot Tea Service 3

Earl Grey Bravo | White Grapefruit | Spiced Green
White Eternal Spring | English Breakfast | Decaf Vanilla

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Construction on our 2 new private rooms and Sous Vide Studio is moving swiftly – 16 and 24 guests, respectively, that can combine for 40. Glass walls and doors to the rooms right behind the Kitchen Counter will be the last step.

Make Thanksgiving Day reservations: "a la carte" menu and holiday dishes with a Clarity twist.

Raid Your Cellar Tasting Dinners at Clarity or at Home - your wine, our food, no corkage.

Clarity Two Course With Wine

38 / person

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pick any first and main with a recommended glass of wine

In a hurry or have a time constraint? Let us know and we will move you to the front of the line!