

FIRST COURSES
E & E Chicken Liver & Foie Gras Pate*
brioche | beet jam | spiced pecans | pork jowl 10
pipe dreams ash goat cheese

E & E Heirloom Beet Salad
antietam goat cheese | baby arugula | cucumbers 11
horseradish vinaigrette

Seared Rare Hawaiian Opah*
smoked green tomato | chilled pepper gazpacho 12

Cast Iron Roasted Veal Sweetbreads*
roasted red peppers | celeriac | fiddlehead ferns 12
madeira reduction

Emilia Romagna Style Fettuccini*
local farm pork bolognese | san marzano tomato 11
parmesan

Clarity Fried Chicken*
carrot & radish slaw | fish sauce caramel 10

MAIN COURSES
Pan Roasted Great Lakes Walleye Pike*
lolla rosa | salanova butter lettuce | brioche croutons | spiced pecans 24**
cucumber | banyuls vinaigrette

Fisherman's Stew*
gulf shrimp | monchong | wolffish | pike | fennel | pee wee potatoes | tomato 17

Seven Hills Dry Aged Cheeseburger*
gruyere | lamb karahi | date pickle aioli | rustic potatoes 14

Cast Iron Seared Southwestern France Veal Flank Steak*
celery root puree | roasted asparagus | wild mushrooms | veal jus 19

Chicken Fried Chesapeake Bay Softshell Crab Sandwich*
citrus aioli | celery root slaw | e & e green salad 16

The Nick Rib Sandwich*
house steak sauce | potato skins | chorizo | spring onions | sundried tomato 14

DESSERTS
Lemon & Herb Crème Custard
bourbon salted caramel | lemon curd 8

Bittersweet Flourless Dark Chocolate Ganache Cake
flambéed tart cherries | bittersweet chocolate sauce 8

Vegan Chocolate Avocado Mousse
candied nuts | apricot gel | fresh berries 8

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

English Breakfast | Decaf Vanilla

Clarity Two Course With Wine

38 / person

+5

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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!

ASK US ABOUT OUR NEW PRIVATE ROOMS!

Raid Your Cellar Tasting Dinners at Clarity or at Home - your wine, \$130 tasting menu for each guest and no corkage.

"Dinner and a Demo" Cooking Classes on Mondays and Tuesdays at the Kitchen Counter. Email jon@clarityvienna.com

Our Corkage Fee for bringing wines is \$30 per bottle **BUT...on Monday Evenings there is No Corkage fee.**