



Thursday, March 14th

- FIRST COURSES**
- Tasmanian Trout Tartare (TS)***
frilly mustard greens | rye crisp | rhubarb vinaigrette 12
 - Heirloom California Asparagus Salad (CA)**
fennel | compressed endive | cucumber 12
roasted tomato vinaigrette
 - Earth & Eats Baby Spinach Salad (PA)***
winter radish | upland cress | tuscan prosciutto vinaigrette 11
 - Lightly Poached New Point Virginia Oysters (VA)***
pomelo | winter radish | root vegetable slaw 12
 - Heirloom California Asparagus Soup (CA)**
english peas | lentils du puy | fennel | gala apple 11
 - Cast Iron Roasted Veal Sweetbreads (PA)***
sour & sweet eggplant | roasted turnips | cumin jus 12

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!

- MAIN COURSES**
- Crisped South Carolina Black Seabass (SC)***
lolla rosa | salanova butter lettuce | shaved root vegetables | banyuls vinaigrette 24**
 - Caramelized Day Boat Elephant Trunk Scallops (NJ)***
roasted red peppers | potato gnocchi | swiss chard | smoked scallop emulsion 24**
 - Old World Style Ricotta Cavatelli (KS)***
creekstone shortrib ragout | san marzano tomatoes 16
aged parmesan
 - Dry Aged Seven Hills Cheeseburger (VA)***
chicken fried turbot fin | aged cheddar | rustic potatoes | greens 16
 - Cast Iron Seared Iowa Prime Beef London Broil (IA)***
parsnip puree | seared rapini | red wine sauce 17
 - Herb Roasted Griggstown Farm Poussin (NJ)***
sugar snap peas | wild mushrooms | chicken jus 19

- DESSERTS**
- Scoop From Our Ice Cream Lab**
sultana sesame ice cream 4
 - Slow Baked Confit Apple**
white chocolate sorbet | bourbon meringues 8
 - Flourless Dark Chocolate Ganache Cake**
candied hazelnuts | bittersweet chocolate sauce 8
 - Toasted Coconut Rose Custard**
lemon curd | white chocolate vanilla crumble 8

COFFEE / TEA

We are proud to offer locally roasted & fresh ground french press & espresso beans from Vienna's Caffé Amouri.

Coffee Service 5

French Press (*decaf available*)

Espresso (*decaf available*) | Latte | Cappuccino

Hot Tea Service 3

Chamomile Mint | Bourbon St Vanilla (Decaf)

Osprey Gunpowder (Green) | Earl Grey

wifi: clarity_guest | password: Welcome1

*Jon Has has own Smooth Ambler Bourbon Barrel Pick see the spirit list for this and other boutique picks from our collection
 *Give us your email to be put on Chef Jon's VIP reach-out list for first dibs on his upcoming activities
 *Raid Your Cellar Tasting Dinners at Clarity or your home: Your wine, \$140 tasting menu and no corkage
 Our Corkage Fee for bringing wines is \$30 per bottle, BUT...on Monday Evenings there is No Corkage fee

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