



Tuesday, May 14th

- FIRST COURSES**
- Chilled Earth & Eats Asparagus Salad (PA)**
spice braised rhubarb | baby arugula | carrot pickle | spruce tip aioli 11
 - Braised Salt Meadow Lamb Ragout (BC)***
e & e "wagyu" polenta | san marzano tomato | parmesan 12
 - Lauren Bay Calamari Salad (RI)***
spring onions | hass avocado | breakfast radish 11
 - Earth & Eats Farm Chicken Liver & Foie Gras Pate (PA)***
turkish apricots | tamarind gastrique | house brioche 10
 - Roasted Virginia Peanut Soup (PA)**
sun dried tomatoes | english peas | braised fennel 11
 - Rice Flake Crusted Soft Shell Crab (VA)***
smoked tomato relish | yellow beet & chili compote | barrel aged soy vinaigrette 13

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 New Zealand Blue Nose Bass (NZ)***
lolla rosa | salanova butter lettuce | cucumbers | sundried tomato vinaigrette 24**
 - Pan Seared Queen Charlotte Island Halibut (BC)***
roasted, seared, & pickled peppers | pork belly | fingerling potatoes | smoked scallop emulsion 24**
 - Emilia Romagna Style Duck Egg Fusilli (PA)***
elysian fields lamb bolognese | san marzano tomato | aged parmesan 14
 - Dry Aged Seven Hills Cheeseburger (VA)***
fried green tomato | turnip & soy compote | aged cheddar | vindaloo aioli | rustic potato skins | greens 16
 - Cast Iron Roasted Cedar River Prime Flat Iron Steak (AZ)***
celery root puree | e & e asparagus | wild ramps | snap peas | red wine sauce 22**
 - Pan Roasted Local Locust Point Farms Chicken (MD)***
parsnip puree | roasted cipollini onions | leek scapes | chicken jus 17

- DESSERTS**
- Scoop From Our Ice Cream Lab**
sunflower honey ice cream 4
 - Flourless Dark Chocolate Ganache Cake**
cookie crumble | bittersweet chocolate sauce 8
 - "Bread & Butter" Brioche Bread Pudding**
whiskey anglaise | candied hazelnuts 8
 - Strawberry Shortcake**
vanilla shortcake | strawberry gastrique | toffee almond 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 his 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.