



Tuesday, June 11<sup>th</sup>

FIRST COURSES

**Pennsylvania Veal Sweetbreads (PA)\***  
kohlrabi puree | elderflower braised cipollini onions 12

**Earth & Eats Farm Heirloom Tomato Salad (PA)**  
antietam goat cheese | nettle pesto | red russian kale 12  
carrot vinaigrette

**Earth & Eats Farm Chicken Liver Pate (PA)\***  
blueberry compote | tamarind glaze | house brioche 10

**Flash Seared Japanese Hamachi (JP)\***  
maine lobster dashi | sun dried tomato | pickled endive 13  
french breakfast radish

**Earth & Eats Farm Celeriac Soup (PA)**  
braised fennel | roasted zucchini 11

**Rice Flake Crusted Softshell Crab (VA)\***  
jicama | cured peppers | cilantro | chilled sweet corn bouillon 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 Copper River Sockeye Salmon (AK)\***  
lolla rosa | salanova butter lettuce | cucumbers | carrot top vinaigrette 24\*\*

**Pan Roasted Rhode Island John Dory (RI)\***  
baby zucchini | braised fennel | rainbow swiss chard | coconut emulsion 24\*\*

**Emilia Romagna Style Duck Egg Campanelle (MD)\***  
local farm pork bolognese | san marzano tomatoes | shepherds delight 14

**Dry Aged Seven Hills Cheeseburger (VA)\***  
crispy strube ranch mishima wagyu | aged cheddar | rustic potatoes | greens 16

**Cast Iron Roasted Local Farm Angus Flat Iron Steak (VA)\***  
celery root puree | earth & eats asparagus | wild mushrooms | red wine sauce 22\*\*

**Pan Roasted Free Bird Chicken (PA)\***  
seared peppers | seared bok choy | green tomato confit | madeira reduction 17

DESSERTS

**Scoop From Our Ice Cream Lab**  
blueberry sorbet 4

**Flourless Dark Chocolate Ganache Cake**  
cookie crumble | bittersweet chocolate sauce 8

**Lemon Chamomile Frozen Posset**  
yuzu curd | yuzu meringue 8

**Spartan Olive Oil Cake**  
olive oil powder | raspberries | pistachio 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

*Thank you to our guests in the military, reserves, police, and fire rescue services. Please enable us to reduce your meal by 20%.*

\*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.\**