



Friday, September 11th

FIRSTS

Lauren Bay Rhode Island Calamari Salad*

earth & eats baby beets | cantaloupe | old bay aioli 11

Clarity Heritage Chicken Wings*

parsnip slaw | buttermilk ranch | 9 chili hot sauce 11

Earth & Eats Farm Heirloom Tomato Salad

golden raisins | patty pan squash | upland cress | mint vinaigrette 11

Earth & Eats Saffron Cauliflower Soup

smoked baby carrots | goat feta cheese | chicken of the woods mushrooms 11

Seared Hudson Valley Foie Gras*

spiced pecans | tamarind glaze | berry reduction | house brioche 28

MAINS

Crisped Canadian Jail Island Salmon*

lolla rosa | salanova butter lettuce | pickled onions | tart cherry 24

pea shoots | tomato vinaigrette

Pan Seared Rainbow Trout*

okra | jimmy nardello peppers | wild oregon mushrooms 24

crustace emulsion

Pasture Raised Australian Hanger Steak*

coco rubico beans | charred corn | red wine sauce 24

Dry Aged Seven Hills Virginia Cheeseburger*

caramelized onions | fontina cheese | house brioche roll 16

raspberry reaper bbq

served with a choice of earth & eats mixed greens or house fries

Emilia Romagna Style Gemelli*

red wine braised arkansas rabbit stew | san marzano tomatoes | aged parmesan 16

Sous Vide Braised Pennsylvania Veal Coppa*

heirloom cherry tomatoes | blistered shishito peppers | filet beans | port reduction 21

DESSERTS

Flourless Chocolate Ganache Cake

dark chocolate ganache sauce | sunflower | aged soy ice cream 8

Lemon Poppy Seed Buns

white chocolate crumble | kahlua ice cream 8

Sage White Chocolate Cake

berry compote | black sesame crumbles | citrus melon sorbet 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 5

Chamomile Mint | Bourbon St Vanilla (Decaf)

Osprey Gunpowder (Green) | Earl Grey | Irish Breakfast

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

Give us your email to receive first look at all the events on my calendar, before they are publicized. Chef Owner Jon Krinn

***RE-INTRODUCING CLARITY HAPPY HOUR MONDAY THROUGH THURSDAY 430-6PM!** Drink specials and small plates.

***FULL MENU TO GO SEVEN NIGHTS A WEEK FROM CLARITYVIENNA.COM:** text order to 703-539-8400 after 5:15pm, pay when you pick up

***OUTDOOR WINEMAKER AND MASTER DISTILLER DINNERS - EMAIL JON@CLARITYVIENNA.COM FOR INFO AND SEATS.**