

Friday, November 20<sup>th</sup>

## FIRSTS

### Belgian Endive & Earth N Eats Cress Salad

earth n eats granny smith apple | spiced pecans 13

goat chevre | aged gouda &amp; pancetta vinaigrette

### Clarity Heritage Chicken Wings\*

celeriac slaw | buttermilk ranch | smoked paprika citrus rub 12

### Mangalica Jamon De Segovia & Local Goat Cheese

pipe dreams ash &amp; chevre | crispy rye | spiced pecans 13

### Earth N Eats Farm Baby Mizuna & Red Russian Kale Salad

watermelon radish | roasted acorn squash | english cucumber | golden raisins 12

aged soy vinaigrette

### Earth N Eats Roasted Red Kuri Squash Soup\*

oyster mushrooms | glazed sunchoke | aged sherry 13

### Cast Iron Seared Corned Veal Sweetbreads\*

apple puree | seared spinach | tamarind glaze 15

## MAINS

### Pan Seared Rhode Island Black Sea Bass\*

lolla rosa | salanova butter lettuce | tart cherry 28

cucumber | shaved carrots | aji dulce vinaigrette

### Crisped Jail Island Salmon\*

cauliflower puree | seared sweet turnips | kalettes | prawn bisque 26

### Cast Iron Seared Green Circle Chicken Breast\*

black barley | smoked eggplant puree | chimichurri 22

### Emilia Romagna Style Campanelle\*

smoked chicken cacciatore | san marzano tomatoes 18

24 month aged parmesan

### Herb Roasted Australian Lamb Leg\*

seared red cabbage | e &amp; e broccoli | red wine sauce 24

### Pasture Raised Midwestern Beef Cheeseburger\*

comte | caramelized pork belly &amp; onions | chef nicks bbq | house brioche roll 18

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

## DESSERTS

### Flourless Chocolate Ganache Cake

dark chocolate ganache sauce | fruity beet crumble | beet sorbet 9

### Chocolate Pot De Creme

hazelnut mousse | black sesame crumble | vanilla ice cream 9

### Spiced Apple Cobbler

sage crumble | salted caramel | salted caramel ice cream 9

## COFFEE / TEA

We are proud to offer locally roasted &amp; fresh ground french press &amp; 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.\**

**\*FOR DECEMBER, WE WILL HAVE A 3 TASTING MENU FORMAT (INCLUDING VEGAN TASTING), NO CARTE MENU. TASTING MENUS WILL BE \$89 AND \$125, WITH WINE, SPIRITS, TAX AND GRATUITY ADDITIONAL. WITH DECREASED SEATING CAPACITY, THIS FORMAT WILL HELP OUR BUSINESS WEATHER THE STORM. THANK YOU FOR YOUR UNDERSTANDING AND SUPPORT. CHEF JON**

**\*FULL MENU TO GO SUNDAY - THURSDAY 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.**