

DINNER



SNACKS

Grilled Laughing Gull Oysters
bacon vinaigrette, chive

Grilled Pastrami Lamb Leg Skewers
chimichurri, mustard

Peel N Eat Fireside Farms Fava Beans
tarragon, lime, chile

Autumn Olive Farms Pork Rinds
yellowfin tuna, garlic, chili, coriander

STARTERS

MID COURSE

Fireside Farms Kohlrabi
yogurt, cilantro, shiso, lime, benne, coriander

Hearth Roasted Spring Vegetables
Anson Mills Farro, ricotta, herbs from our rooftop

MD Blue Crab and Asparagus
garlic chivces, lemon

MD Soft Shell Crab
arrowhead cabbage, red chermoula

Scallop Crudo
cucumber, lemon, thyme, yogurt

Fried Sugar Toads
spring greens, buttermilk, hot honey

Pumpernickel Tartine
ricotta, spring peas, strawberry, yogurt

Grilled Chesapeake Channa
golden zucchini, country ham x.o., lime

FAMILY STYLE

Fried Whole Porgy
hoppin john, johnny cakes, preserved ramp tartar, summer salad

Shenandoah Valley Lamb
grilled loin, heart, crispy shoulder, leg pita, vadouvan yogurt, fava bean, mint

SIDES

Anson Mills Yellow Cornbread \$10

The Dabney

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.*