

DINNER



SNACKS

Grilled Violet Sky Oysters
bacon vinaigrette, chive

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

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

Grilled Lamb Tenderloin Skewers
chimichurri, mustard

STARTERS

MID COURSE

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

Hearth Roasted Spring Vegetables
ricotta, herbs from our rooftop

Seed Crusted Arrowhead Cabbage
red chermoula, garlic, dill

Autumn Olive Farms Pork Belly
radish kimchi, fennel, anise hyssop

Scallop Crudo
cucumber, lemon-thyme, yogurt

Fried Sugar Toads
spring greens, buttermilk, hot honey

Dabney Grits & Grain Sourdough Tartine
fried lardo, ricotta, rosemary

Roseda Farms Beef Coulotte
polenta di riso nero, beet, ginger, raspberry

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 \$14

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.*