

DINNER



SNACKS

Grilled Sloop Point Oysters  
*bacon vinaigrette, chive*

Grilled Lamb Tenderloin Skewers  
*chimichurri, mustard*

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

Raw Violet Sky Oysters  
*rhubarb granita, habanada mignonette*

STARTERS

MID COURSE

Pole Bean Salad  
*green and yellow beans, arugula, cherry, peanut*

Hearth Roasted Spring Vegetables  
*ricotta, herbs from our rooftop*

Embered Fireside Farms Bok Choy  
*hushpuppies, bacon, b&b pickle, preserved ramp*

Roseda Farms Beef Sirloin  
*polenta di riso nero, beets, raspberry, ginger*

Scallop Crudo  
*cucumber, lemon-thyme, yogurt*

Fried Sugar Toads  
*spring greens, buttermilk, hot honey*

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

Grilled Chesapeake Rockfish  
*hearth roasted cherry tomato, okra, anise hyssop*

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

CLASSIC WINE PAIRING 95  
RESERVE WINE PAIRING 165

The Dabney

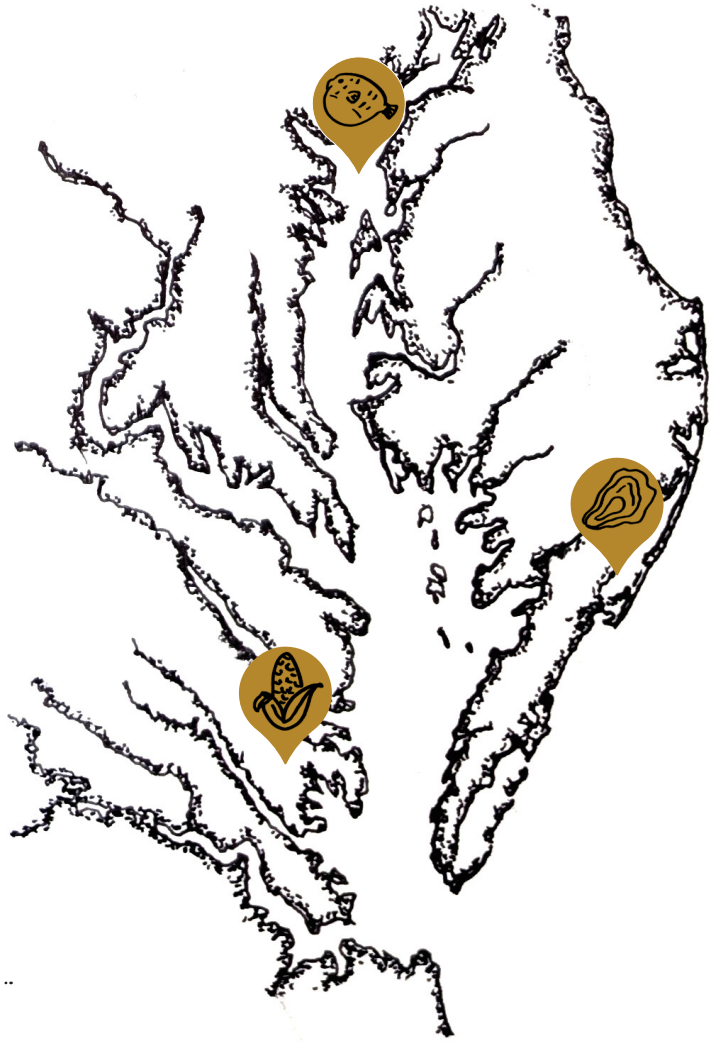
*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.*

# *The* MIDDLE ATLANTIC



THE DABNEY MAP  
OF INGREDIENTS

SUMMER  
2025



## *The* LEGEND



AUTUMN OLIVE FARMS  
*Shenandoah Valley*



FIRESIDE FARMS  
*Waterford, Virginia*



PHIL VALLIANT  
*Metompink Bay Oysters*



GARNERS FARM  
*Warsaw, Virginia*



EARTH N EATS  
*Waynesboro, Pennsylvania*



PATH VALLEY FARMS  
*Fort Loudon, Pennsylvania*



LOBSTER MAINE-IA  
*Cape May, Chesapeake*



COMPASS WINDS SORGHUM  
*Dayton, Virginia*



FARM AT DOE RUN  
*Coatesville, Pennsylvania*

## *The* STATES

