

DINNER



SNACKS

Grilled Sloop Point 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 Pastrami Lamb Leg Skewers  
*chimichurri, mustard*

STARTERS

MID COURSE

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

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

MD Blue Crab and Asparagus  
*garlic chives, 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, honey*

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.*