

DINNER



SNACKS

Grilled Love Oysters
bacon vinaigrette, fresh chives

Grilled Lamb Leg Skewers
chimichurri, mustard

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

Smoked Chesapeake Channa
cornmeal cracker, bbq spice

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

Seed Crusted Arrowhead Cabbage
red chermoula, garlic, dill

Scallop Crudo
cucumber, lemon-thyme, yogurt

Fried Sugar Toads
spring greens, buttermilk, hot honey

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

Autumn Olive Farms Pork Belly
pencil cob grits, cucumber, black garlic, mustards

FAMILY STYLE

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

Shenandoah Valley Lamb
grilled loin, heart, belly, shoulder, leg pita, vadouvan yogurt, heirloom tomato, mint

SIDES

Anson Mills Yellow Cornbread \$14

CLASSIC WINE PAIRING 95
RESERVE WINE PAIRING 165

The Dabney

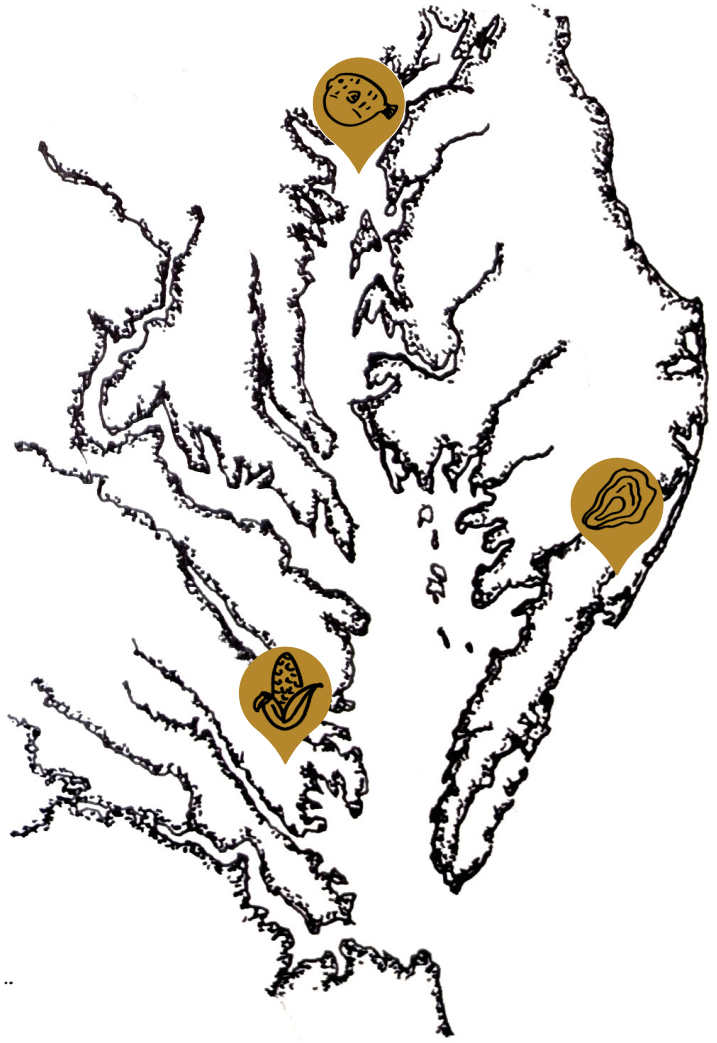
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.*

The
MIDDLE
ATLANTIC



THE DABNEY MAP
OF INGREDIENTS

SUMMER
2025



The LEGEND



AUTUMN OLIVE FARMS
Shenendoah 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

