



Dinner

Wednesday, June 18, 2025

— SNACKS —

AUTUMN OLIVE FARMS PORK RINDS
yellowfin tuna, garlic, chili, coriander 16

GRILLED SLOOP POINT OYSTERS
bacon vinaigrette, chive 18

GRILLED LAMB TENDERLOIN SKEWERS
chimichurri, mustard 12

HALF DOZEN VIOLET SKY OYSTERS
habanada mignonette 26

GARLIC SCAPE CORNMEAL HUSHPUPPIES
ramp tartar 9

SWEET POTATO ROLL
chesapeake catfish, preserved ramp 8

— SMALL PLATES —

POLE BEAN SALAD green beans, yellow wax beans, arugula, cherry, peanut 18

SCALLOP CRUDO cucumber, lemon-thyme, yogurt 26

DABNEY GRITS & GRAIN SOURDOUGH TARTINE fried lardo, ricotta, rosemary 18

HEARTH ROASTED SPRING VEGETABLES Anson Mills Farro, ricotta, herbs from our rooftop 24

MD BLUE CRAB & GAI LAN garlic chive, lemon balm 28

EMBERED FIRESIDE FARMS BOK CHOY hushpuppies, bacon, b&b pickles, preserved ramp 23

WILD NORTH CAROLINA SHRIMP zucchini, black garlic, sunflower seed, feta, oregano, basil 25

SEED CRUSTED ARROWHEAD CABBAGE red chermoula, garlic, dill 20

FRIED SUGAR TOADS spring greens, buttermilk, hot honey 26

CHARRED CHESAPEAKE ROCKFISH hearth roasted cherry tomato, okra, anise hyssop 29

ROSEDA FARMS BEEF SIRLOIN Anson Mills polenta di riso nero, beets, raspberry, ginger, benne 28

— FAMILY STYLE —

FRIED WHOLE PORGY
hoppin john / johnny cakes / ramp tartar /
summer salad
68

SHENANDOAH VALLEY LAMB
grilled loin / heart / crispy shoulder / leg
pita / vadouvan yogurt / fava bean / mint
94

— SIDES —

ANSON MILLS YELLOW CORNBREAD 14

CHARRED HAKUREI TURNIPS 10



At The Dabney, our goal is to showcase the quality and diversity of the ingredients within our region and the wonderful people who raise, grow, and produce them. We choose to cook over embers in our wood-burning hearth not only for its uniqueness and depth of flavor, but because it allows us to give a nod to our area's historic food culture while growing and creating something new.

— Jeremiah Langhorne, chef and owner, & Alex Zink, general manager and owner

**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.

Cocktails

Victoria

los siete misterios mezcal, rhubarb, amaro alta verde, lemon, casamara club alta, juniper farm lavender S&P 19

Man on Wire

old bardstown bourbon, faccia brutto amaro, charleston black tea, lemon, VA red wine float 18

Düt’s Martini

neversink gin, house blend of vermouth, bayberry, metompkin sea lettuce 20

Shively Old Fashioned

michter’s small batch bourbon & single barrel rye, cane, angostura bitters 21

First & Last

st. george valley gin, strawberry, marigold, capitoline white, forthave yellow, egg white, lime 19

Out Like a Lamb

planteray 5 yr rum, sazerac rye, hidalgo oloroso sherry, benne, spicebush, fig leaf, lime 18

By the Glass

— SPARKLING —

Can Suriol *Brut Nature Cava Reserva “Azimut” 2023 – Catalonia, Spain* 16

Giuseppe Nada *Metodo Classico Rosato - Piedmont, Italy* 19

Roses de Jeanne (Cédric Bouchard) *Extra Brut Blanc de Noirs “Côte de Val Vilaine” 2020 – Champagne, France* 50

— WHITE —

Henri Prudhon et Fils *Bourgogne Aligoté 2021 – Burgundy, France* 19

Jurtschitsch *Grüner Veltliner “Amour Fou” 2019 – Kamptal, Austria* 19

Arnaud Lambert *Saumur “Les Parcelles” (chenin blanc) 2023 – Loire, France* 17

Matthiasson *Napa Valley Ribolla Gialla 2021 - California, USA* 22

Pattes Loup *Chablis “Vent d’Ange” (chardonnay) 2022 - Burgundy, France* 36

— ROSÉ —

Glen Manor *Virginia Rosé “Morales” (cabernet sauvignon/cab franc) 2023 – Virginia, USA* 17

Robert Sinskey *Los Carneros “Vin Gris of Pinot Noir” 2021 - California, USA* 19

— RED —

4 Monos *Vinos de Madrid “GR-10” (grenache) 2022 – Madrid, Spain* 17

Dom. de Thalie *Mâcon-Bray Rouge “Mégalithe” (gamay) 2022 – Burgundy, France* 19

Jean Marc Pillot *Bourgogne (pinot noir) 2022 - Burgundy, France* 30

Envínate *Viña de Aldea “Lousas” (mencia) 2023 – Canary Islands, Spain* 24

Arnaud Lambert *Saumur-Champigny “Les Gaignes” (cabernet franc) 2021 – Loire, France* 18

Spirit Free

Rhubarb Spritz

rhubarb, bitter apéritif, casamara club alta 13

Black Manhattan

sorghum “whiskey”, spicebush “amaro”, black walnut bitters 14

Barrier Islands

rosé verjus, spruce tips, pineapple sage, bayberry, floreale ‘vermouth’ 13

Fennel Sour

toasted fennel, lemon, lime, egg white 12

Jörg Geiger “1797 C-Bratbirne”

champagne roasting pear cider 16

Athletic “Upside Dawn”

non-alcoholic golden ale 9

Beer & Cider

— DRAUGHT —

Elder Pine

“Chin Chin” (stout) 12oz - 7.0% - Gaithersburg, MD 10

BFM

“Abbaye de Saint Bon-Chien” (barrel-aged sour) 6oz - 12% - Saignelégier, Switzerland 11

Other Half

“Blue Crab” (IPA) 12oz - 6.8% - Washington, DC 11

Pen Druid

“Spiritual Nurse” (VA farmhouse amber) 8oz - 7.4% - Sperryville, VA 12

— BOTTLES & CANS —

Elder Pine

“EP PILs” (pilsner) 16oz - 5.0% - Gaithersburg, MD 11

Old Westminster

“Happy Camper” (wild cider) 12oz - 6.3% - Westminster, MD 14