



Dinner

Wednesday, June 25, 2025

— SNACKS —

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

SMOKED CHESAPEAKE CHANNA
cornmeal cracker, bbq spice 10

GRILLED LOVE OYSTERS
bacon vinaigrette, chives 15

GARLIC SCAPE CORNMEAL HUSHPUPPIES
ramp tartar 9

GRILLED LAMB LEG SKEWERS
chimichurri, mustard 12

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 pork lardo, ricotta, rosemary 18

HEARTH ROASTED SPRING VEGETABLES ricotta, herbs from our rooftop 24

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

SEED CRUSTED ARROWHEAD CABBAGE red chermoula, garlic, dill 20

FRIED SUGAR TOADS spring greens, buttermilk, hot honey 26

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

AUTUMN OLIVE FARM PORK BELLY pencil cob grits, cucumber, black garlic, mustards, dill 31

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 / belly / shoulder /leg
pita / vadouvan yogurt / heirloom tomato / mint
94

— SIDES —

ANSON MILLS YELLOW CORNBREAD 14

CHARRED FAVA SHOOTS 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

Düt’s Martini

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

Man on Wire

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

Chill Hours

lalo blanco tequila, hearth smoked blueberry,
keepwell red miso, lime, sparkling water 19

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 —

Benjamin Serer	<i>Vouvray Methode Traditionnelle “La Tradition” 2022 – Loire, France</i>	19
Arnaud Lambert	<i>Crémant de Loire Rosé – Loire, France</i>	18
Roses de Jeanne (Cédric Bouchard)	<i>Extra Brut Blanc de Noirs “Côte de Val Vaine” 2020 – Champagne, France</i>	50

— WHITE —

Henri Prudhon et Fils	<i>Bourgogne Aligoté 2021 – Burgundy, France</i>	20
Jurtschitsch	<i>Grüner Veltliner “Amour Fou” 2019 – Kamptal, Austria</i>	18
Dom. Aux Moines	<i>Savennières-Roche-aux-Moines “Le Berceau des Fées” (chenin blanc) 2023 – Loire, France</i>	25
Sierra de Toloño	<i>Rioja Blanco (viura) 2023 – Rioja, Spain</i>	18
Pattes Loup	<i>Chablis “Vent d’Ange” (chardonnay) 2022 - Burgundy, France</i>	36

— ROSÉ —

Pittnauer	<i>Rosé “König” (blaufränkisch) 2024 – Burgenland, Austria</i>	16
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— RED —

Wasenhaus	<i>Spätburgunder “Kalk” (pinot noir) 2022 - Baden, Germany</i>	34
I Custodi	<i>Etna Rosso “Pistus” (nerello mascalese) 2022 - Sicily, Italy</i>	19
Fabien Duveau	<i>Saumur-Champigny “Les Gaignes” (cabernet franc) 2023 – Loire, France</i>	17
Julien Cécillon	<i>Syrah “Les Gravières” 2024 – Rhône, France</i>	22

Spirit Free

Rhubarb Spritz

rhubarb, bitter apéritif, casamara club alta 13

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

“Spon Raspberries” (lambic-style sour) 8oz - 7.0%
- 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