



# Dinner

Tuesday, June 3rd, 2025

— SNACKS —

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

GRILLED SLOOP POINT OYSTERS  
bacon vinaigrette, chive \$12

GRILLED PASTRAMI LAMB LEG SKEWERS  
chimichurri, mustard \$12

PEEL N EAT FIRESIDE FARMS FAVA BEANS  
tarragon, lime, chile \$8

GARLIC SCAPE CORNMEAL HUSHPUPIES  
sorghum butter \$8

SWEET POTATO ROLL  
chesapeake catfish, preserved ramp \$7

— SMALL PLATES —

FIRESIDE FARMS KOHLRABI yogurt, cilantro, shiso, lime, benne, coriander \$18

SCALLOP CRUDO cucumber, lemon-thyme, yogurt \$24

PUMPERNICKEL TARTINE ricotta, spring peas, strawberry, lovage \$15

HEARTH ROASTED SPRING VEEGTABLES Anson Mills Farro, ricotta, herbs from our rooftop \$18

MD BLUE CRAB AND ASAPARAGUS garlic chives, lemon \$27

SPANISH MACKEREL ESCABECHE carrots, spring garlic, ramps, oregano, coriander \$23

AUTUMN OLIVE FARMS PORK BELLY radish kimchi, fennel, anise hyssop, basil \$22

FRIED SUGAR TOADS spring greens, buttermilk, hot honey \$18

MD SOFT SHELL CRAB arrowhead cabbage, red chermoula \$34

CHESAPEAKE CHANNA golden zucchini, country ham x.o., lime \$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  
\$92

— SIDES —

ANSON MILLS YELLOW CORNBREAD \$10

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.*