

DINNER



SNACKS

Grilled Salt Buoy Oysters  
*bacon vinaigrette*

Charred Shishito Peppers  
*scallop and country ham x.o., buttermilk*

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

Smoked Chesapeake Catfish  
*cornmeal cracker, bbq spice*

STARTERS

Wild North Carolina Shrimp  
*zucchini, black garlic, sunflower seed, fetal*

Seed Crusted Green Cabbage  
*red chermoula, garlic, dill*

Scallop Crudo  
*cucumber, lemon-thyme, yogurt*

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

MID COURSE

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

Mahi-Mahi Cooked Over the Coals  
*fresh corn grits, golden apricot, pepper butter*

Fried Sugar Toads  
*melon salad, feta, hot honey*

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

FAMILY STYLE

Fried Whole Porgy  
*hoppin john, heirloom tomato, feta, preserved ramp  
tartar, summer salad*

Shenandoah Valley Lamb  
*grilled loin, heart, belly, crispy shoulder, leg  
pita, vadouvan yogurt, freshly dug potato, mint*

SIDES

Anson Mills Yellow Cornbread \$14

CLASSIC WINE PAIRING 95  
RESERVE WINE PAIRING 165

The Dabney

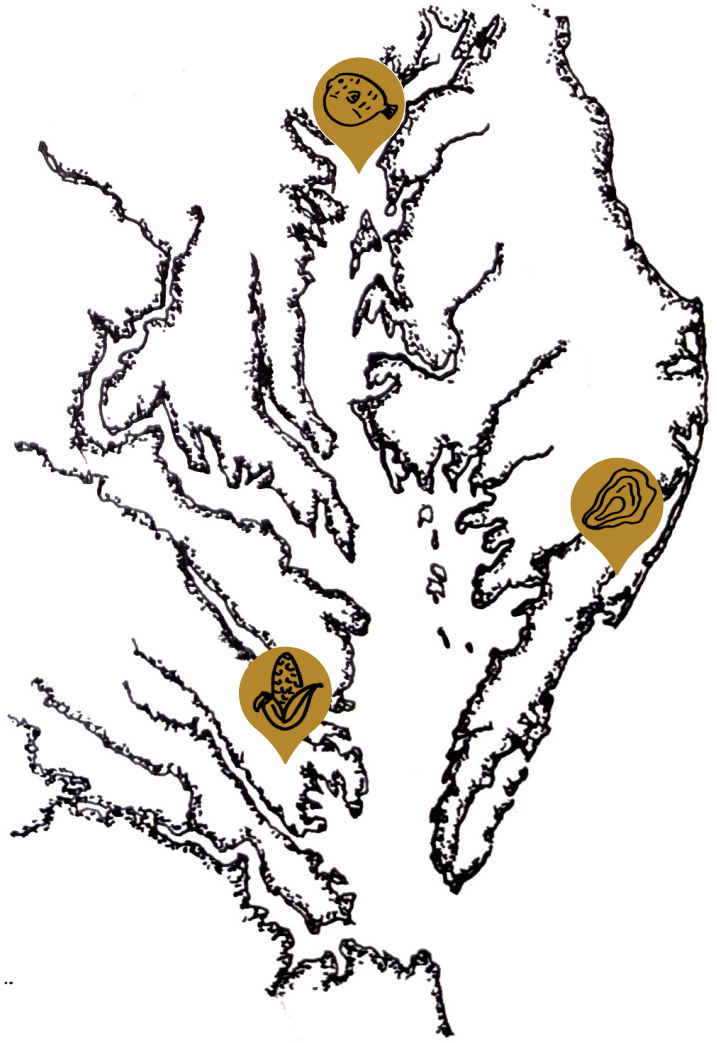
*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.*

*The*  
MIDDLE  
ATLANTIC



THE DABNEY MAP  
OF INGREDIENTS

SUMMER  
2025



*The* LEGEND



AUTUMN OLIVE FARMS  
*Shenandoah 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

