

DINNER



SNACKS

Grilled Salt Buoy Oysters
bacon vinaigrette, fresh chive

Charred Shishito Peppers
country ham and scallop x.o.

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

Smoked Chesapeake Mackerel
cornmeal cracker, bbq spice

STARTERS

MID COURSE

Pole Bean Salad
green and yellow beans, arugula, cherry, peanut

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

Seed Crusted Green Cabbage
red chermoula, garlic, dill

Wild North Carolina Shrimp
zucchini, black garlic, sunflower seed, feta

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
yellow grits, cucumber, black garlic, mustards

FAMILY STYLE

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

Shenandoah Valley Lamb
*grilled loin, heart, crispy shoulder, leg
pita, vadourvan yogurt, heirloom tomato, mint*

SIDES

Anson Mills Yellow Cornbread \$14

CLASSIC WINE PAIRING 95
RESERVE WINE PAIRING 165

The Dabney

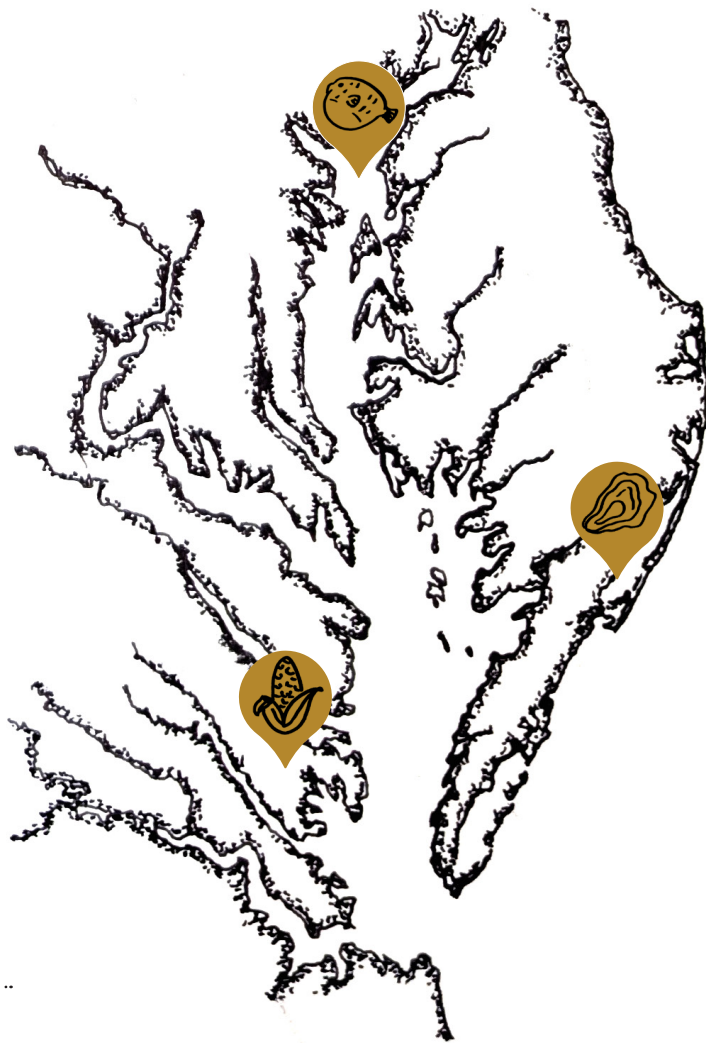
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.*

The MIDDLE ATLANTIC



THE DABNEY MAP
OF INGREDIENTS

SUMMER
2025



The LEGEND



AUTUMN OLIVE FARMS
Shenandoah Valley



FIRESIDE FARMS
Waterford, Virginia



PHIL VALLIANT
Metompkin 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

