



Dinner

Tuesday, July 22, 2025

— SNACKS —

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

SMOKED CHESAPEAKE CATFISH
cornmeal cracker, bbq spice 10

GRILLED SALT BUOY OYSTERS
bacon vinaigrette 15

CHARRED SHISHITO PEPPERS
country ham and scallop x.o., buttermilk 13

SWEET POTATO ROLL
chesapeake catfish, preserved ramp 8ea.

— SMALL PLATES —

SCALLOP CRUDO cucumber, lemon-thyme, yogurt 26

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

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

SEED CRUSTED FIRESIDE FARMS GREEN CABBAGE red chermoula, garlic, dill 20

FRIED SUGAR TOADS melon salad, hot honey, feta 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 33

GRILLED MAHI-;MAHI fresh corn grits, golden apricot, pepper butter, spicebush 39

ROSEDA FARMS BEEF SIRLOIN smoked early girl tomato,watermelon molasses, feta, basil 41

HERITAGE CHICKEN BREAST COOKED ON THE EMBERS chanterelle, stone fruit, sherry, parsley 39

— FAMILY STYLE —

FRIED WHOLE PORGY
hoppin john / heirloom tomato / feta
ramp tartar / summer salad
68

SHENANDOAH VALLEY LAMB
grilled loin / heart / belly / crispy shoulder /leg
pita / vadouvan yogurt / freshly dug potato / mint
94

— SIDES —

ANSON MILLS YELLOW CORNBREAD 14

CHARRED EARTH N’ EATS CORN ON THE COB 8ea.



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, 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,
metompin sea lettuce 20

Man on Wire

old bardstown bourbon, high wire southern 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

Nix v. Hedden

st. george valley gin, capitoline white,
fireside farm tomato, lemon, absinthe 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 *Vouvray Methode Traditionnelle “La Tradition” 2022 – Loire, France* 19

Val de Mer (Patrick Piuze) *Crémant de Bourgogne Rosé NV – Burgundy, France* 18

Roses de Jeanne (Cédric Bouchard) *Extra Brut Blanc de Noirs “Côte de Val Vilaine” 2022 – Champagne, France* 50

— WHITE —

Peter Lauer *Riesling Feinherb “Fass 6 Senior” 2022 – Mosel, Germany* 21

Dom. de la Roche Bleue *Coteaux du Loir “L’Orée de la Berterie” (chenin blanc) 2017 – Loire, France* 17

Lightwell Survey *“Hinterman” (petit manseng/riesling) 2022– Virginia, USA* 19

Samuel Louis Smith *Chardonnay Monterey County “Les Granitiers” 2023 – California, USA* 24

— ROSÉ —

Glen Manor *Virginia Rosé “Morales” (cabernet sauvignon/cab franc) 2023 - Virginia, USA* 18

Raúl Pérez *Tierra de Leon Rosado “Los Arrotos del Pendón” (prieto picudo) 2022 – Castilla y León, Spain* 16

— RED —

Arnot Roberts *Gamay Noir El Dorado County 2023 – California, USA* 17

Giuseppe Nada *Langhe Nebbiolo (nebbiolo) 2022 – Piedmont, Italy* 20

Fabien Duveau *Saumur-Champigny “Les Gaignes” (cabernet franc) 2023 – Loire, France* 17

Envínate *Rosende “Lousas” (mencía) 2023 – Galicia, Spain* 29

Julien Cécillon *Syrah “Les Gravières” 2024 – Rhône, France* 22

Spirit Free

Sour Cherry Spritz

sour cherry, bitter apéritif, casamara club alta 13

Barrier Islands

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

Black Manhattan

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

Fennel Sour

toasted fennel, lemon, lime, egg white 12

Jörg Geiger “1797 C-Bratbirne”

champagne roasting pear cider 16

Good Time “Pils”

non-alcoholic pilsner 9

Beer & Cider

— DRAUGHT —

Elder Pine

“Kölsch” 12oz - 5.0% - Gaithersburg, MD 10

Other Half

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

Pen Druid

“Spon Raspberries” (lambic-style sour) 8oz - 7.0%
- Sperryville, VA 12

BFM

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

— 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