



Dinner

Saturday, July 5, 2025

— SNACKS —

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

GARLIC SCAPE CORNMEAL HUSHPUPPIES
b&b pickles, ramp tartar 9

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

GRILLED SALT BUOY OYSTERS
bacon vinaigrette, fresh chive 15

SMOKED CHESAPEAKE MACKEREL
cornmeal cracker, bbq spice 10

SWEET POTATO ROLL
chesapeake catfish, preserved ramp 8ea.

— 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 Anson Mills farro, ricotta, herbs from our rooftop 24

SEED CRUSTED FIRESIDE FARMS GREEN 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 yellow grits, cucumber, black garlic, mustards, dill 31

ROSEDA FARMS BEEF SIRLOIN Anson Mills polenta di riso nero, beets, raspberry, ginger, benne 32

— FAMILY STYLE —

FRIED WHOLE PORGY	SHENANDOAH VALLEY LAMB
hoppin john / heirloom tomato / feta	grilled loin / heart / crispy shoulder / leg
ramp tartar / summer salad	pita / vadouvan yogurt / heirloom tomato / mint
68	94

— SIDES —

ANSON MILLS YELLOW CORNBREAD 14

CHARRED CHALET FARMS 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, 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,
metompin 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,raspberry, 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 Vilaine” 2022 – Champagne, France</i>	50

— WHITE —

François Chidaine	<i>Touraine “Les Vendanges” (sauvignon blanc) 2023 – Loire, France</i>	17
Peter Lauer	<i>Riesling Feinherb “Fass 6 Senior” 2022 – Mosel, Germany</i>	21
Gaspard	<i>Chenin Blanc 2022 – Loire, France</i>	16
Lightwell Survey	<i>“Hinterman” (petit manseng/riesling) 2022– Virginia, USA</i>	19
Pattes Loup	<i>Chablis “Vent d’Ange” (chardonnay) 2022 - Burgundy, France</i>	36

— ROSÉ & ORANGE —

Pittnauer Rosé	<i>“König” (blaufränkisch) 2024 – Burgenland, Austria</i>	16
Jurtschitsch	<i>Grüner Veltliner “Amour Fou” 2019 – Kamptal, Austria</i>	18

— RED —

Arnot Roberts	<i>Gamay Noir El Dorado County 2023 – California, USA</i>	17
Giuseppe Nada	<i>Langhe Nebbiolo (nebbiolo) 2022 – Piedmont, Italy</i>	20
Fabien Duveau	<i>Saumur-Champigny “Les Gaignes” (cabernet franc) 2023 – Loire, France</i>	17
Envínate Rosende	<i>“Lousas” (mencía) 2023 – Galicia, Spain</i>	29
Julien Cécillon	<i>Syrah “Les Graviers” 2024 – Rhône, France</i>	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

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