

DINNER



SNACKS

Chilled Salt Buoy Oysters
elderflower mignonette

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

Charred Eggplant Dip
cornmeal cracker, bbq spice

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

STARTERS

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

Fireside Farms Heirloom Tomato
catoctin cheese, sungold tomato, brioche

Scallop Crudo
cucumber, lemon-thyme, yogurt

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

MID COURSE

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

Mahi-Mahi Cooked Over the Coals
fresh corn grits, nectarine, carmen pepper

Fried Sugar Toads
watermelon salad, feta, hot honey

Roseda Farms Beef Coulotte
smoked early girl tomato, watermelon, feta, basil

FAMILY STYLE

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

Autumn Olive Farms Pork Prime Rib
*grilled tenderloin skewers, chili mash sausage,
fireside farms potatoes, jimmy nardellos, watermelon
molasses*

SIDES

Anson Mills Yellow Cornbread \$14
Charred Earth N' Eats Green Filet Beans \$7

CLASSIC WINE PAIRING 95

RESERVE WINE PAIRING 165

The Dabney

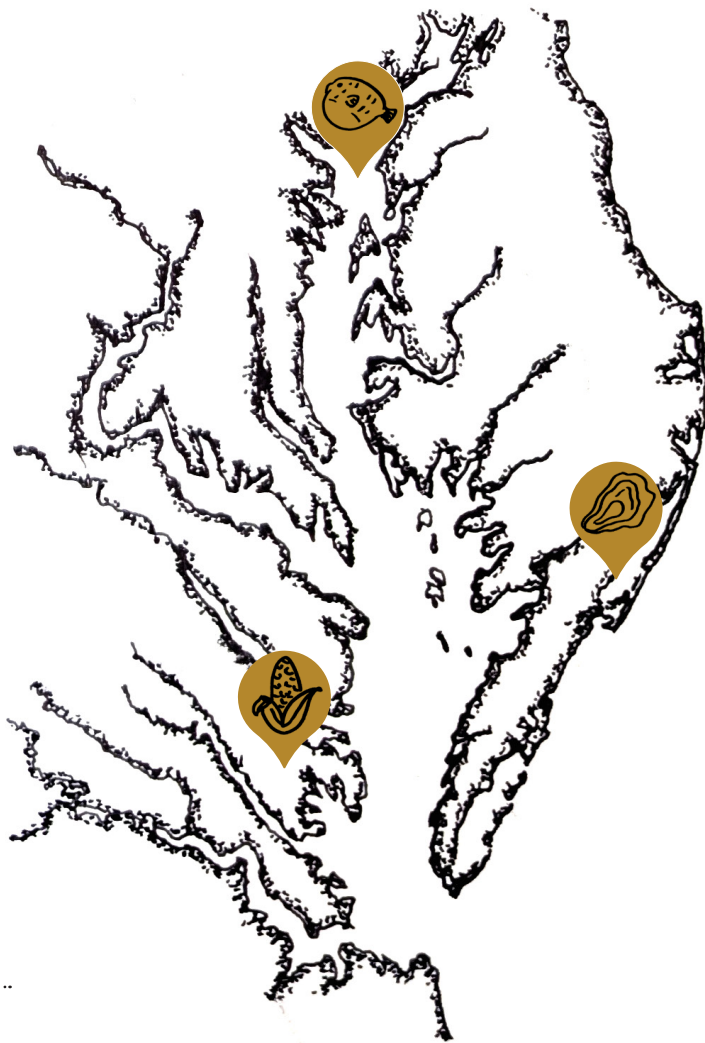
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.*

The MIDDLE ATLANTIC



THE DABNEY MAP
OF INGREDIENTS

SUMMER
2025



The LEGEND



AUTUMN OLIVE FARMS
Shenendoah 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

