

DINNER



SNACKS

Grilled Salt Buoy Oysters
bacon vinaigrette

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, fetal

Fireside Farms Heirloom Tomato
seven sisters 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, shiro plum, pepper butter

Fried Sugar Toads
watermelon salad, feta, hot honey

Autumn Olive Farms Pork Belly
pencil cob grits, charred 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, nicola potato, mint*

SIDES

Anson Mills Yellow Cornbread \$14
Barrajas Farms Roma Beans \$6

CLASSIC WINE PAIRING 95
RESERVE WINE PAIRING 165

The Dabney

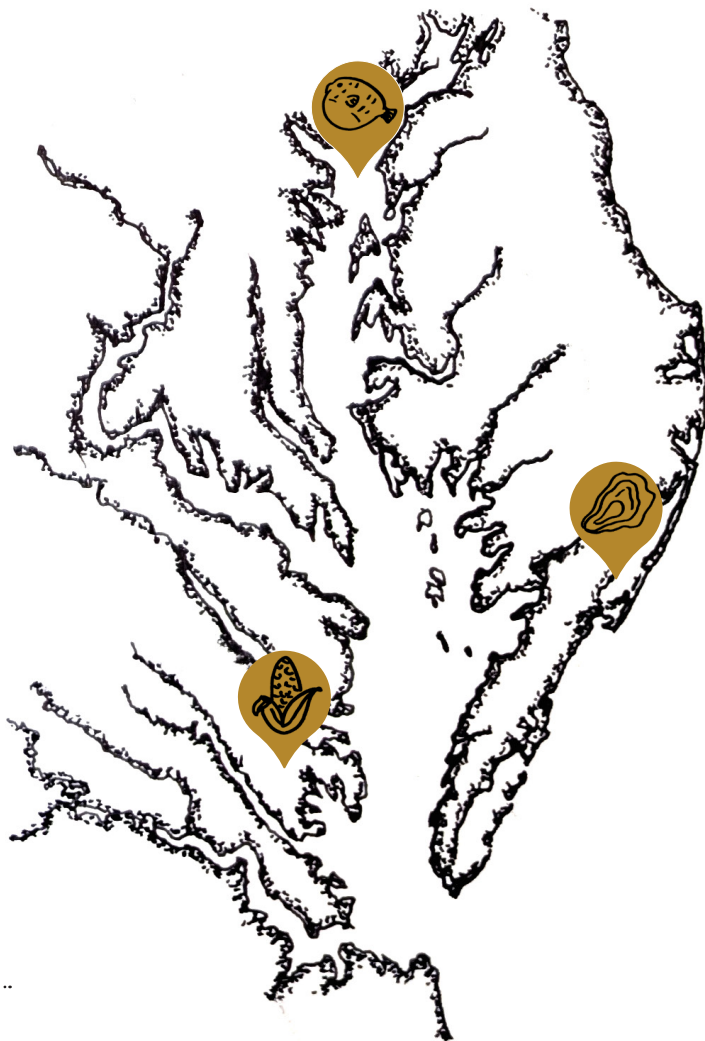
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.*

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

