



# Dinner

Friday, August 22, 2025

— SNACKS —

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

CHARRED EGGPLANT DIP  
cornmeal cracker, bbq spice 10

CHILLED SALT BUOY OYSTERS  
elderflower mignonette 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 SUMMER VEGETABLES Anson Mills farro, ricotta, herbs from our rooftop 24

FIRESIDE FARMS HEIRLOOM TOMATO George’s Mill catoctin cheese, sungold tomatoes, brioche 19

FRIED SUGAR TOADS watermelon salad, hot honey, feta 26

WILD NORTH CAROLINA SHRIMP zucchini, black garlic, sunflower seed, feta, oregano, basil 25

GRILLED MAHI-MAHI fresh corn grits, nectarine, carmen pepper, spicebush 39

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

GRILLED MAINE LOBSTER black eyed peas, smoked poblano, fresno 49

HEARTH ROASTED HERITAGE CHICKEN chanterelle, stone fruit, sherry, parsley 39

— FAMILY STYLE —

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

AUTUMN OLIVE FARMS PORK PRIME RIB  
grilled tenderloin skewers / chili mash sausage /  
fireside farms potatoes / jimmy nardellos / watermelon  
molasses  
91

— SIDES —

ANSON MILLS YELLOW CORNBREAD 14

CHARRED EARTH N’ EATS GREEN FILET BEANS 7



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

*\*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.*