



# Dinner

Wednesday, August 6, 2025

— SNACKS —

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

SMOKED CATFISH DIP  
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

FIRESIDE FARMS HEIRLOOM TOMATO farm at doe run seven sisters, 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, shiro plum, pepper butter, spicebush 39

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

AUTUMN OLIVE FARMS PORK LOIN pencil cob grits, charred cucumber, black garlic 42

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

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

— SIDES —

ANSON MILLS YELLOW CORNBREAD 14

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

BARRAJAS FARMS ROMA BEANS 6



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.*