

DINNER



SNACKS

Sarah's Choice Melon
broadbent country ham, chartreuse

Blistered Shishito Peppers
butfa buttermilk dressing

Metompinkin Bay Oysters
elderflower mignonette

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

STARTERS

Shaved Heirloom Zucchini
black swallowtail, pecan, basil, mint

Fireside Farms Heirloom Tomato
cotoctin cheese, sungold tomato, brioche

Scallop Crudo
cucumber, lemon-thyme, yogurt

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

MID COURSE

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

Grilled Mahi-Mahi
fresh corn grits, neclarine, carmen pepper, spicebush

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, roasted carmen pepper
sausage, fireside farms potatoes, jimmy nardellos,
watermelon molasses*

SIDES

Anson Mills Yellow Cornbread \$14
Charred Filet Beans \$7

CLASSIC WINE PAIRING 95

RESERVE WINE PAIRING 165

The Dabney

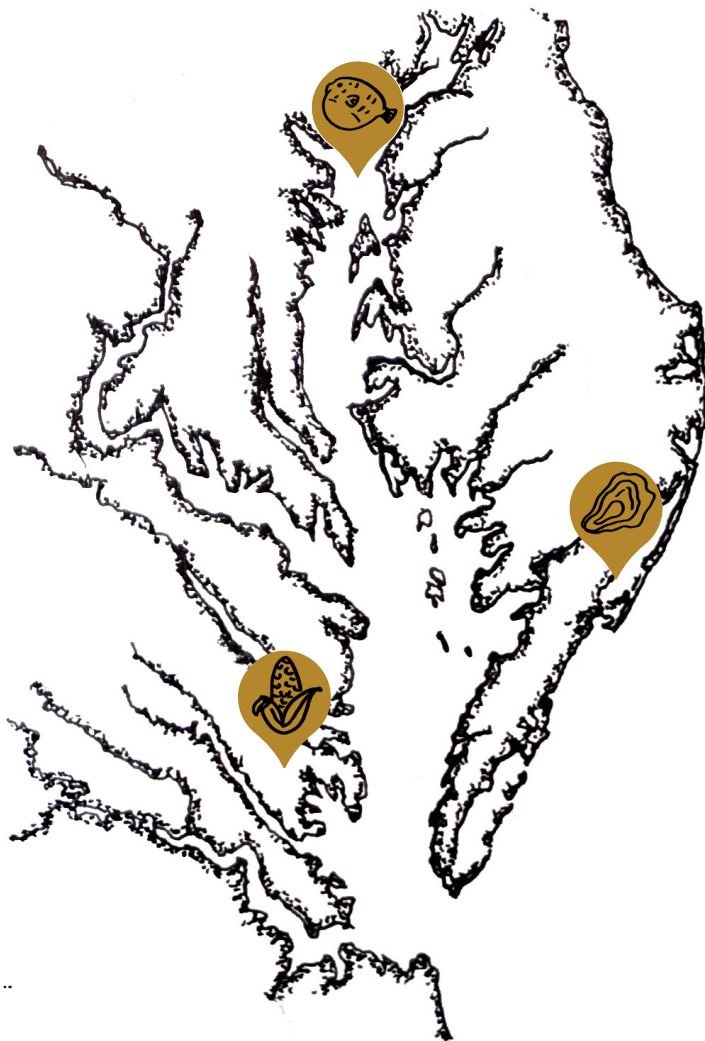
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.*

The
MIDDLE
ATLANTIC



THE DABNEY MAP
OF INGREDIENTS

SUMMER
2025



The LEGEND



AUTUMN OLIVE FARMS
Shenendoah Valley



FIRESIDE FARMS
Waterford, Virginia



PHIL VALLIANT
Metompkin 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

