

DINNER



SNACKS

Hearth Roasted Eggplant Dip
corn chip, bbq spice

Blistered Shishito Peppers
urfa buttermilk dressing

Crispy Lamb Rillettes
cherry tomato, benne tahini, wild fennel

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

STARTERS

Shaved Heirloom Zucchini
springdell gouda, pecan, gooseberry, basil, mint

Fireside Farms Heirloom Tomato
calvary camp ash, sungold tomato, brioche

Scallop Crudo
cucumber, lemon-thyme, yogurt

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

MID COURSE

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

Autumn Olive Farms Pork Belly
pencil cob grits, cucumber, black garlic, dill

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 Roma Beans \$7

CLASSIC WINE PAIRING 95
RESERVE WINE PAIRING 165

The Dabney

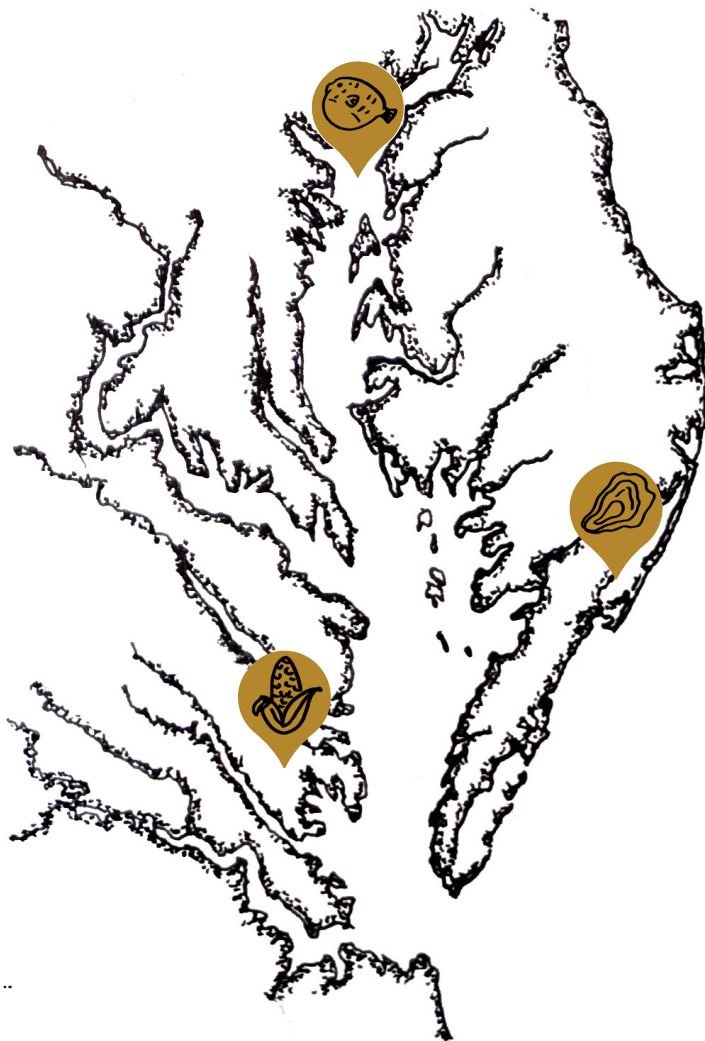
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.*

The
MIDDLE
ATLANTIC



THE DABNEY MAP
OF INGREDIENTS

SUMMER
2025



The LEGEND



AUTUMN OLIVE FARMS
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

