



Dinner

Wednesday, September 17, 2025

— SNACKS —

AUTUMN OLIVE FARMS PORK RINDS
bluefin tuna, garlic, chili, coriander 18

BLISTERED SHISHITO PEPPERS
urfa buttermilk dressing 13

SARAH’S CHOICE MELON
broadbent country ham, chartreuse 14

HALF DOZEN METOMPKIN OYSTERS
elderflower mignonette 26

SWEET POTATO ROLL
chesapeake catfish, preserved ramp 8ea

— SMALL PLATES —

SCALLOP CRUDO cucumber, lemon-thyme, yogurt 26

SHAVED HEIRLOOM ZUCCHINI black swallowtail, pecan, grape, basil, mint 16

MD CRAB STEW roma beans, heirloom tomato, okra 28

DABNEY GRITS & GRAIN SOURDOUGH TARTINE pork lardo, figs, ricotta, rosemary, sage 22

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

ROSEDA FARMS BEEF COULOTTE smoked early girl tomato, watermelon, feta, basil 46

AUTUMN OLIVE FARMS PORK BELLY pencil cob grits, cucumber, black garlic, dill, preserved ramps 34

GRILLED MAHI-MAHI fresh corn grits, nectarine, carmen pepper, spicebush 42

GRILLED MAINE LOBSTER fresh cranberry beans, smoked poblano, sungold tomato 52

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

— FAMILY STYLE —

FRIED WHOLE PORGY
hoppin john / heirloom tomato / feta
ramp tartar / summer salad
63

AUTUMN OLIVE FARMS PORK PRIME RIB
grilled tenderloin skewers / roasted carmen pepper
sausage / fireside farms potatoes / jimmy nardellos /
watermelon molasses
94

— SIDES —

ANSON MILLS YELLOW CORNBREAD 14

CHARRED 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.

Cocktails

Düt’s Martini

*neversink gin, house blend of vermouth, bayberry,
metompin sea lettuce* 20

Man on Wire

*old bardstown bourbon, high wire southern amaro,
charleston black tea, lemon, VA red wine float* 18

Chill Hours

*lalo blanco tequila, hearth smoked blackberry,
keepwell red miso, lime, sparkling water* 19

Shively Old Fashioned

*michter’s small batch bourbon & single barrel rye, cane,
angostura bitters* 21

Nix v. Hedden

*st. george valley gin, capitoline white,
fireside farm tomato, lemon, absinthe* 19

Out Like a Lamb

*planteray 5 yr rum, sazerac rye, hidalgo oloroso sherry,
benne, spicebush, fig leaf, lime* 18



By the Glass

— SPARKLING —

Raventós i Blanc <i>Brut Reserva Blanc de Blancs NV - Catalonia, Spain</i>	19
Val de Mer (Patrick Piuze) <i>Crémant de Bourgogne Rosé NV - Burgundy, France</i>	18
Olivier Marteaux <i>Brut “Reserve” NV - Champagne, France</i>	35

— WHITE —

Dom. Laporte <i>Sancerre “Le Rochoy” (sauvignon blanc) 2017 - Loire, France</i>	26
Stefan Muller <i>Riesling Kabinett “K” 2023 - Mosel, Germany</i>	17
Gaspard <i>Chenin Blanc 2022 - Loire, France</i>	18
Dom. Orion <i>Chablis 2022 - Burgundy, France</i>	20
Lingua Franca <i>Willamette Valley Chardonnay “AVNT” 2019 - Oregon, USA</i>	23

— ROSÉ —

Glen Manor <i>Virginia Rosé “Morales” (cabernet sauvignon/cab franc) 2023 - Virginia, USA</i>	18
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— RED —

Dom. Serrigny <i>Bourgogne Rouge (pinot noir) 2021 - Burgundy, France</i>	26
Fabien Duveau <i>Saumur-Champigny “Les Gaignes” (cabernet franc) 2023 - Loire, France</i>	18
Giuseppe Nada <i>Langhe Nebbiolo 2022 - Piedmont, Italy</i>	17
Julien Cécillon <i>Syrah “Les Graviers” 2024 - Rhône, France</i>	20
Linden <i>“Claret” (cabernet sauvignon/merlot) 2021 - Virginia, USA</i>	22



Spirit Free

Northern Neck Spritz

watermelon, bitter apéritif, sparkling 13

Barrier Islands

*rosé verjus, rooftop basil, shiso, red roselle,
floreale ‘vermouth’* 13

Black Manhattan

*hearth “whiskey”, spicebush “amaro”,
black walnut bitters* 14

Fennel Sour

toasted fennel, lemon, lime, egg white 12

Jörg Geiger “1797 C-Bratbirne”

champagne roasting pear cider 16

Good Time “Pils”

non-alcoholic pilsner 9

Beer & Cider

— DRAUGHT —

Elder Pine

“Hefeweizen” 12oz - 4.8% - Gaithersburg, MD 10

Wheatland Spring

“Mode” (american lager) 12oz - 5.3% - Waterford, VA 11

Other Half

“Blue Crab” (IPA) 12oz - 6.8% - Washington, DC 11

BFM

*“Abbaye de Saint Bon-Chien” (barrel-aged sour) 6oz - 12%
- Saignelégier, Switzerland* 11

— BOTTLES & CANS —

Old Westminster

*“Happy Camper” (wild cider) 12oz - 6.3%
- Westminster, MD* 14