



Dinner

Tuesday, September 9, 2025

— SNACKS —

AUTUMN OLIVE FARMS PORK RINDS yellowfin tuna, garlic, chili, coriander 16	CRISPY LAMB RILLETTES cherry tomato, benne tahini, wild fennel 16
HEARTH ROASTED EGGPLANT DIP corn chip, bbq spice 10	BLISTERED SHISHITO PEPPERS urfa buttermilk dressing 13
SWEET POTATO ROLL chesapeake catfish, preserved ramp 8ea.	HALF DOZEN VIOLET SKY OYSTERS elderflower mignonette 26

— SMALL PLATES —

SCALLOP CRUDO	cucumber, lemon-thyme, yogurt 26
SHAVED HEIRLOOM ZUCCHINI	springdell gouda, pecan, gooseberry, basil, mint 16
DABNEY GRITS & GRAIN SOURDOUGH TARTINE	pork lardo, grilled peach, ricotta, rosemary 22
HEARTH ROASTED SUMMER VEGETABLES	anson mills farro, ricotta, herbs from our rooftop 24
FIRESIDE FARMS HEIRLOOM TOMATO	george’s mill calvary camp ash, sungold tomatoes, brioche 19
FRIED SUGAR TOADS	watermelon salad, hot honey, feta 26
ELYSIAN FIELDS LAMB TENDERLOIN LETTUCE WRAPS	cucumber, plum, shiso, chermoula 24
AUTUMN OLIVE FARMS PORK BELLY	pencil cob grits, cucumber, black garlic, dill, preserved ramps 34
GRILLED JOHN DORY	fresh corn grits, nectarine, carmen pepper, spicebush 42
GRILLED MAINE LOBSTER	fresh cranberry beans, smoked poblano, sungold tomato 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 63	AUTUMN OLIVE FARMS PORK PRIME RIB grilled tenderloin skewers / roasted carmen pepper sausage / fireside farms potatoes / jimmy nardellos / watermelon molasses 94
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— SIDES —

ANSON MILLS YELLOW CORNBREAD 14
CHARRED ROMA 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 blueberry,
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 —

Arnot Roberts <i>El Dorado County Gamay Noir 2023 - California, USA</i>	20
Fabien Duveau <i>Saumur-Champigny “Les Gaignes” (cabernet franc) 2023 - Loire, France</i>	17
Giuseppe Nada <i>Langhe Nebbiolo 2022 - Piedmont, Italy</i>	20
Julien Cécillon <i>Syrah “Les Graviers” 2024 - Rhône, France</i>	22
Valravn <i>Sonoma County Cabernet Sauvignon 2022 - California, USA</i>	25



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