

DINNER



SNACKS

Violet Sky Oysters
shiso vinegar mignonette

Fireside Farms Breakfast Radish
buttermilk green goddess

Charred Eggplant Dip
bbq spiced corn chips

Autumn Olive Farms Salt & Pepper
Crispy Pork Ears and Rinds

STARTERS

Shaved Zucchini
black swallowtail, pecan, basil, mint

Fireside Farms Heirloom Tomato
farm at doe run blowhorn, sungold tomato, brioche

Fireside Farms Arugula Salad
fennel, crimson crisp apple, sunchoke miso

Dabney Grits & Grain Sourdough Tartine
yellow bosc pear, brown butter honey, ricotta, watercress

MID COURSE

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

Long Island Cheese Pumpkin
pumpkin seed miso, gai lan, concord grape, sage

Fried Sugar Toads
gem lettuce, feta, hot honey

Grilled Cape May Scallop
late summer corn, preserved black truffle, basil

FAMILY STYLE

Fried Whole Porgy
*hoppin john, heirloom tomato, feta, preserved ramp
tartar, summer salad*

Autumn Olive Farms Pork Prime Rib
*grilled skirt skewers, roasted pepper sausage, fireside
farms potatoes, charred carmen peppers,
watermelon molasses*

SIDES

Anson Mills Yellow Cornbread \$14
Blistered Fireside Farms Shishitos \$7

CLASSIC WINE PAIRING 95
RESERVE WINE PAIRING 165

The Dabney

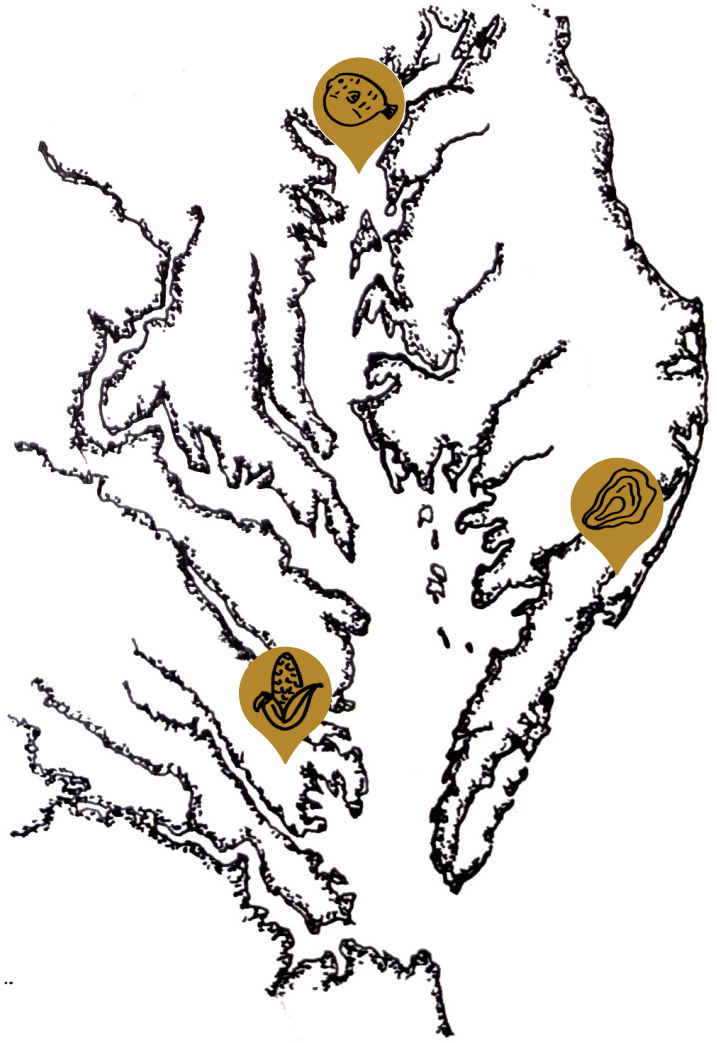
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.*

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

