DINNER



SNACKS

Barnegat Brunette Oysters shiso vinegar mignonette

Charred Eggplant Dip bbq spiced corn chips

Fireside Farms Breakfast Radish buttermilk green goddess

Autumn Olive Farms Salt & Pepper Crispy Pork Ears and Rinds

STARTERS

Maryland Blue Crab (+10) crimson crisp apply, brown butter, walnut, chive

Candy Roaster Colcannon squash, kale, cabbage, bacon

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

Dabney Grits & Grain Sourdough Tartine red bosc pear, brown butter honey, ricotta, arugula

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 potatæs, charred carmen peppers, watermelon molasses

SIDES

Anson Mills Yellow Cornbread \$14 Charred Fireside Farms Turnips \$9

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.

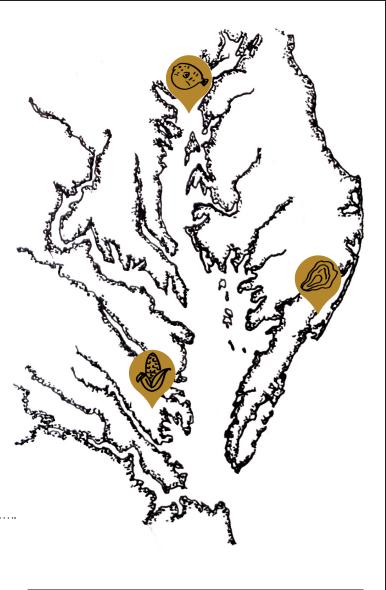
The MIDDLE ATLANTIC



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

