

DINNER



SNACKS

Violet Sky Oysters
virginia red wine 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

MID COURSE

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

Hearth Roasted Vegetables
farro, ricotta, herbs from our rooftop

Candy Roaster Colcannon
squash, kale, cabbage, bacon

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

Fireside Farms Arugula Salad
fennel, reddy robin pear, sunchoke miso

Fried Sugar Toads
gem lettuce, feta, hot honey

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

Grilled Cape May Scallop
parsnip, preserved black truffle, country ham

FAMILY STYLE

Grilled Sunburst Trout
*creamed cabbage, bacon, mustard,
salade of radicchios, brown butter, benne, lime
preserved ramp hushpuppies*

Roseda Farms Flank Steak
*flank steak, beef belly, beef cheek,
riso de nero polenta, beets, horseradish,
mustard, walnuts, feta*

SIDES

Anson Mills Yellow Cornbread \$14

CLASSIC WINE PAIRING 95
RESERVE WINE PAIRING 165

The Dabney

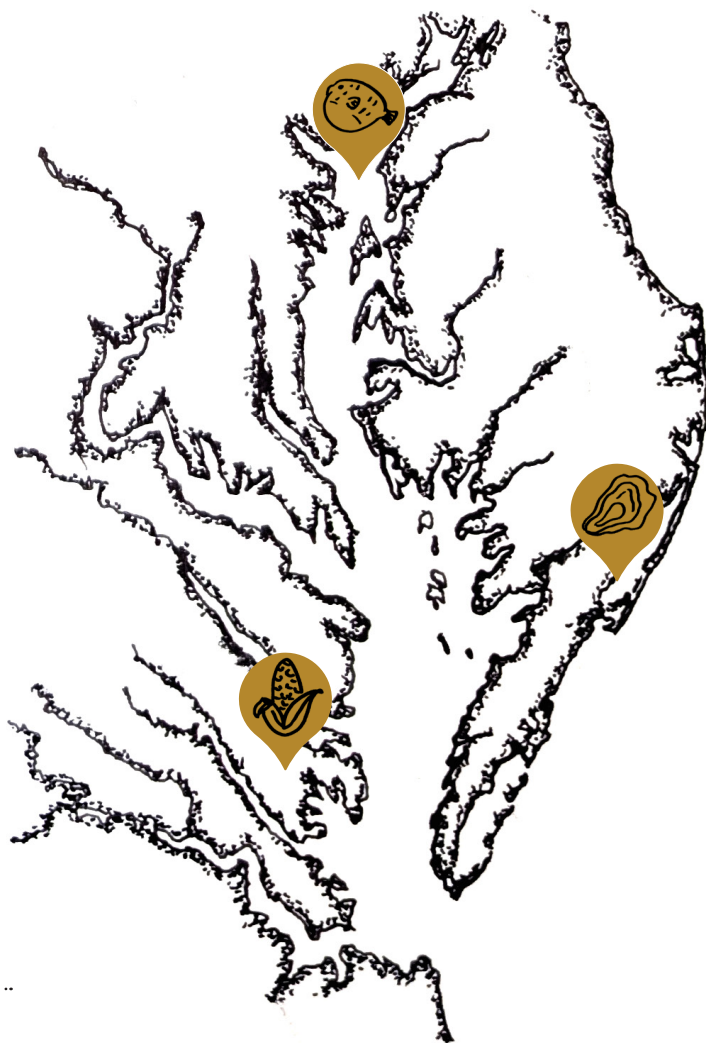
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.*

The MIDDLE ATLANTIC



THE DABNEY MAP
OF INGREDIENTS

FALL
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

The STATES

