

DINNER



SNACKS

Deviled Farm Eggs
smoked trout, b&b pickled jalapeño

Broiled Tumblekin Oysters
bacon & ramp butter

Bluefin Tuna
crisp potato, sweet pepper, orange, mint

First of the Season Breakfast Radish
spring ranch, kimchi

STARTERS

Season's First Wild Ramps
with aged seven sisters
+ périgord black truffle 25

MID COURSE

Grilled Fireside Farms Bok Choy
peanut, shallot, mint, cilantro, lime

Chilled & Charred Red Beet Salad
radicchio, sorghum molasses, blowhorn, mint, shiso

Autumn Olive Farms Pork Belly
sea island white peas, ramps, cornbread, chive oil

Dabney Grits & Grain Sourdough Tartine
whipped ricotta, lardo, brown butter, honey, rosemary

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

Fireside Farms Spring Lettuces
green goddess, brioche, preserved chili

Fried Sugar Toads
lolla rossa, hot honey, benne

FAMILY STYLE

Seared Sunburst Trout
creamed cabbage, bacon, mustard,
salade of radicchios, miso, apple,
preserved ramp hush puppies

Elysian Fields Lamb Barnsley Chop
Cooked Over the Embers
pomme puree, brussels sprouts, hot honey,
pita, yogurt, pistou

SIDES

Anson Mills Yellow Cornbread 16

CLASSIC WINE PAIRING 95 - RESERVE WINE PAIRING 165

The Dabney

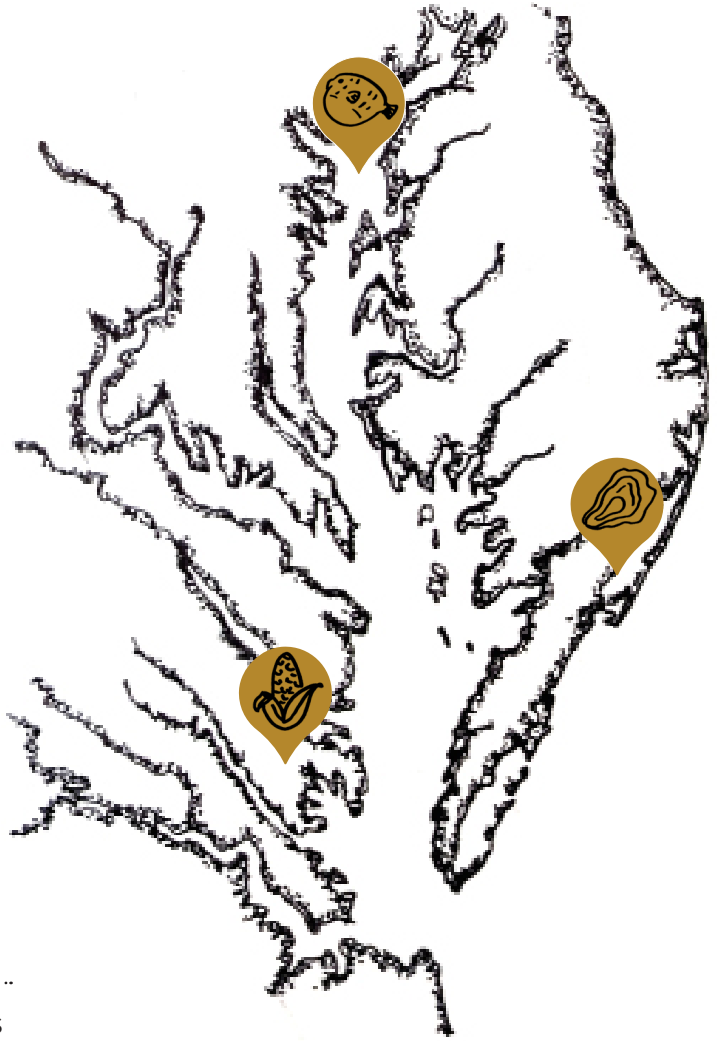
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.

The MIDDLE ATLANTIC



the dabney map
of ingredients

SPRING
2026



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

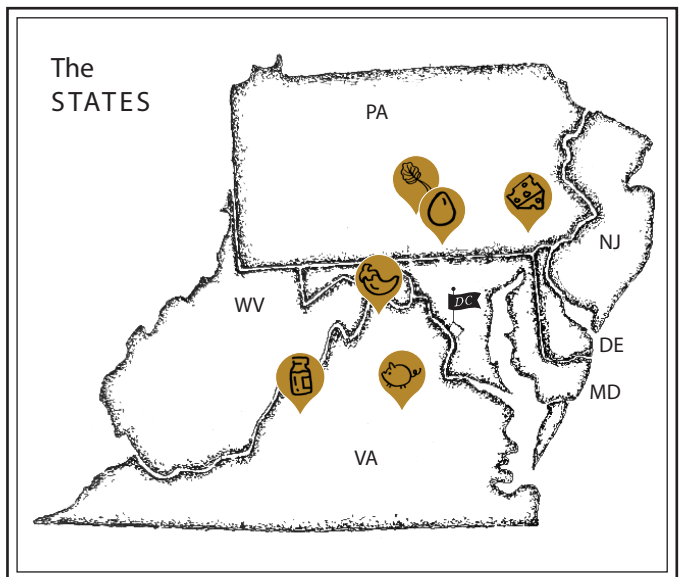


COMPASSWINDSSORGHUM
Dayton, Virginia



FARM AT DOE RUN
Coatesville, Pennsylvania

The STATES



The PINS

