



# Dinner

Friday, October 3, 2025

— SNACKS —

AUTUMN OLIVE FARMS SALT & PEPPER  
CRISPY PORK EARS AND RINDS 11

FIRSIDE FARMS BREAKFAST RADISH  
buttermilk green goddess 13

CHARRED EGGPLANT DIP  
bbq spiced corn chips 14

HALF DOZEN VIOLET SKY OYSTERS  
shiso vinegar mignonette 26

SWEET POTATO ROLL  
chesapeake catfish, preserved ramp 8ea

— SMALL PLATES —

FIRSIDE FARMS ARUGULA SALAD fennel, diane radish, crimson crisp apple, springdell cheese, sunchoke miso 14

SHAVED ZUCCHINI black swallowtail, pecan, basil, mint 16

FIRSIDE FARMS HEIRLOOM TOMATO farm at doe run blowhorn, sungold tomatoes, brioche 19

DABNEY GRITS & GRAIN SOURDOUGH TARTINE yellow bosc pear, brown butter honey, ricotta, watercress 21

MARYLAND BLUE CRAB crimson crisp apple, brown butter, lemon, chive, walnut 34

GRILLED CAPE MAY SCALLOP late summer corn, preserved black truffle, basil 31

HEARTH ROASTED SUMMER VEGETABLES anson mills farro, ricotta, herbs from our rooftop 24

FRIED SUGAR TOADS gem lettuce, hot honey, feta, benne 26

GRILLED SWORDFISH long island cheese pumpkin, gai lan, concord grape, sage 38

AUTUMN OLIVE FARMS PORK BELLY Carolina gold rice, aji dulce, turnip, basil, VA peanut 34

HEARTH ROASTED HALF CHICKEN lima beans, radicchio, onion, honey mustard 48

— FAMILY STYLE —

FRIED WHOLE PORGY  
hoppin john / heirloom tomato / feta  
ramp tartar / summer salad  
63

AUTUMN OLIVE FARMS PORK PRIME RIB  
grilled skirt skewers / roasted pepper sausage /  
fireside farms potatoes / charred carmen peppers /  
watermelon molasses  
94

— SIDES —

ANSON MILLS YELLOW CORNBREAD 14  
BLISTERED FIRSIDE FARMS SHISHITOS 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.*