



Dinner

Tuesday, October 7, 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 BARNEGAT BRUNETTE 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
GRILLED FOIE GRAS sourdough crust, whey onions, cauliflower, roselle 34
DABNEY GRITS & GRAIN SOURDOUGH TARTINE red bosc pear, brown butter honey, ricotta, arugula 21
MARYLAND BLUE CRAB crimson crisp apple, brown butter, lemon, chive, walnut 34
CANDY ROASTER COLCANNON squash, kale, cabbage, bacon 19
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, habanada, 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
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— SIDES —

ANSON MILLS YELLOW CORNBREAD 14
CHARRED FIRSIDE FARMS TURNIPS 9



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.