



Dinner

Tuesday, October 14, 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 SALT BUOY OYSTERS
Virginia red wine 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 yellow bosc pear, brown butter honey, ricotta, watercress 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, aji dulce, turnip, basil, Virginia peanut 34

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

— FAMILY STYLE —

WHOLE GRILLED SUNBURST TROUT
creamed cabbage / bacon / mustard
salade of radicchios / brown butter / benne / lime
preserved ramp hushpuppies
78

ROSEDA FARMS FLANK STEAK
tempura fried fireside farms sprouting cauliflower /
confit fingerling potatoes / smoked olive oil chimichurri
/ mint / cilantro / preserved ramp
94

— 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.