



# Dinner

Thursday, October 23, 2025

— SNACKS —

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

CHARRED EGGPLANT DIP  
bbq spiced corn chips 14

FIRSIDE FARMS BREAKFAST RADISH  
buttermilk green goddess 13

HALF DOZEN VIOLET SKY OYSTERS  
virginia red wine vinegar mignonette 26

SWEET POTATO ROLL  
chesapeake catfish, preserved ramp 8ea

— SMALL PLATES —

FIRESIDE FARMS ARUGULA SALAD fennel, diane radish, reddy robin pear, springdell cheese, sunchoke miso 14

FOIE GRAS PARFAIT & BUTTERMILK BISCUITS whipped maple, apple butter, fennel mostarda 26

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 parsnip, preserved black truffle, country ham 31

HEARTH ROASTED 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, virginia peanut 34

HEARTH ROASTED HALF CHICKEN grilled bok choy, chicken schmaltz, fermented chili, coriander 48

— FAMILY STYLE —

WHOLE GRILLED SUNBURST TROUT  
creamed cabbage / bacon / mustard  
salade of radicchios / brown butter / benne / lime  
preserved ramp hushpuppies  
89

ROSEDA FARMS FLANK STEAK  
flank steak / beef belly / beef cheek  
riso de nero polenta / beets / horseradish  
mustard / walnuts / feta  
98

— SIDES —

ANSON MILLS YELLOW CORNBREAD 14



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.*