



Dinner

Thursday, January 16, 2026

— SNACKS —

CRISPY ROSEDA FARMS BEEF CHEEKS
yellow beet mustard, pickled mustard seed 16

VADOUVAN FRIED CAULIFLOWER
sour cream & onion dip 11

HALF DOZEN DIVINE PINES OYSTERS
ginger vinegar mignonette 26

DEVILED FARM EGGS
smoked trout and roe, b&b pickled jalapeño 10

SWEET POTATO ROLL
chesapeake catfish, preserved ramp 10ea

— SEASONAL ADDITION —
PÉRIGORD BLACK TRUFFLE 35

— SMALL PLATES —

FIRESIDE FARMS ARUGULA SALAD fennel, radish, apple, grana padano, sunchoke miso 14

APPLE CIDER DONUT foie gras parfait, whipped maple, apple butter, fennel mostarda 26

CHILLED & CHARRED RED BEET SALAD radicchio, watermelon molasses, ricotta, mint, shiso 19

DABNEY GRITS & GRAIN SOURDOUGH TARTINE n'duja hot honey, ricotta, kholrabi, mint 21

HERITAGE CHICKEN LETTUCE WRAPS sour peanut, vadouvan yogurt, mint, cilantro 26

BUTTERNUT SQUASH SOUP crispy carolina gold rice grits, red chermoula, fish sauce, lime, mint 23

GRILLED FIRESIDE SWEET POTATOES sweet potato vinaigrette, hickory nut streusel, coffee 21

EMBERED FIRESIDE FARMS CABBAGE périgord black truffle, whey sauce, celery leaf, aged seven sisters 38

GRILLED CAPE MAY SCALLOP parsnip, preserved black truffle, country ham 31

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

HEARTH ROASTED VEGETABLES potato puree, whey, winter mustard greens 25

EASTERN SHORE CHICKEN & DUMPLINGS confit chicken, root vegetables, crispy skin, mustard greens 25

AUTUMN OLIVE FARMS PORK SAUSAGE anson mills field peas, hearth dried tomato, sunchoke, bok choy 24

GRILLED MARYLAND ROCKFISH amara kale, cara cara orange, jalapeño, miso, dill 36

PASTRAMI SPICED BEEF BELLY maitakes, beet bordelaise, celery root, everything bagel spice 27

— FAMILY STYLE —

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

ROSEDA FARMS SKIRT STEAK
grilled skirt steak / smoked chimichurri /
maitake mushrooms / charred onion /
potato purée / glazed fireside farms carrots
118

— SIDES —

ANSON MILLS YELLOW CORNBREAD 16



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.