



Dinner

Tuesday, February 10, 2026

— SNACKS —

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

HONEY MUSTARD BBQ CAULIFLOWER
french onion dip, crispy chicken skin 12

HALF DOZEN DIVINE PINES OYSTERS
red wine vinegar mignonette 26

DEVILED FARM EGGS
smoked trout, b&b pickled jalapeño 8

SWEET POTATO ROLL
chesapeake catfish, preserved ramp 10ea

— SMALL PLATES —

FIRESIDE FARMS SPINACH SALAD bacon vinaigrette, scarlett turnip, yellow king conrmeal, seven sisters 16

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

HEIRLOOM BEETS & WINTER RADICCHIO spiced pecans, watermelon molasses, ricotta, mint, shiso 19

DABNEY GRITS & GRAIN SOURDOUGH TARTINE whipped ricotta, lardo, brown butter honey, rosemary 19

RUTABAGA & GINGER VELOUTÉ crispy pork belly, brussels sprouts, red curry, mint 26

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

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

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

DRY AGED CHESAPEAKE ROCKFISH fresh shelling beans, charred bok choy, pickled green tomato, cilantro 36

— FAMILY STYLE —

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

ROSEDA FARMS BAVETTE STEAK
grilled steak / sauce verte /
embered 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.