



Dinner

Thursday, February 26th, 2026

— SNACKS —

ROSEDA FARMS BEEF TARTARE
crispy potato, horseradish 17

ROYAL BAIKA CAVIAR
+45

HALF DOZEN IRISH POINT OYSTERS
chardonnay vinegar mignonette 26

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

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 cornmeal, seven sisters 16

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

HEIRLOOM BEETS & WINTER RADICCHIO spiced pecans, sorghum molasses, blowhorn, mint, shiso 19

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

RUTABAGA & GINGER VELOUTÉ crispy pork belly, brussels sprouts, fish pepper, mint 26

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

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 lolla rossa, hot honey, benne 26

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

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

— 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.

Cocktails

Düt's Martini

*neversink gin, house blend of vermouth, bayberry,
metompkin sea lettuce* 20

Second Sister

*agua mágica espadín mezcal, butternut, lime,
bianco apéritif, sfumato, spicebush* 18

100 Days

*st. george valley gin, pear, chamomile,
faccia brutto centerbe, capitoline white, lemon* 19

Man on Wire

*old bardstown bourbon, southern amaro,
charleston black tea, lemon, VA red wine float* 18

Shively Old Fashioned

*michter's small batch bourbon & single barrel rye, cane,
angostura bitters* 21

Five Lads

*sagamore small batch rye, el dorado 8 yr rum,
walnut nocino, bitter orange, bay and fig leaf bitters* 21



By the Glass

— SPARKLING —

Azimut <i>Brut Nature Cava NV</i> – Catalonia, Spain	16
Landmass <i>Columbia River Gorge Sparkling Rosé</i> – Oregon, USA	18
Olivier Marteaux <i>Brut "Reserve" NV</i> – Champagne, France	35

— WHITE —

Dom. Laporte <i>Sancerre "Le Rechoy" (sauvignon blanc) 2017</i> – Loire, France	26
Mantlerhof <i>Gutswein Grüner Veltliner 2023</i> – Kremstal, Austria	18
Spinning Wheel <i>Shenandoah White "You Can Have It All" (chardonnay/vidal) 2024</i> – Virginia, USA	17
Paul Nicole <i>Chablis Vieilles Vignes 2024</i> – Burgundy, France	24
Giacomo Fenocchio <i>Roero Arneis 2024</i> – Piedmont, Italy	19

— ROSÉ —

Glen Manor <i>Virginia Rosé "Morales" (cabernet sauvignon/cab franc) 2023</i> – Virginia, USA	20
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— RED —

Gabin et Felix Richoux <i>Bourgogne Irancy (pinot noir) 2021</i> – Burgundy, France	26
Luigi Giordano <i>Barbera D'Alba "Buschet" 2024</i> – Piedmont, Italy	19
Early Mountain <i>"Foothills" Red Blend (cabernet sauvignon/merlot) 2024</i> – Virginia, USA	17
Samuel Louis Smith <i>Santa Cruz Syrah "Sandstone Terrace" 2023</i> – California, USA	20
Ch. Simian <i>Châteauneuf-du-Pape "Le Traversier" (grenache/syrah/mourvèdre) 2019</i> – Rhône, France	28



Spirit Free

Understory

*foraged juniper 'gin', spicebush,
floreale 'vermouth'* 13

Mandarin Spritz

winter citrus, bitter apéritif, leitz NA sparkling 14

Pippin's Margarita

ritual 'tequila', butternut, bay laurel, lime 13

Fennel Sour

toasted fennel, lemon, lime, egg white 12

Jörg Geiger "1797 C-Bratbirne"

champagne roasting pear cider 16

Good Times

non-alcoholic pilsner 9

Beer & Cider

Wheatland Spring

*"Servus" (helles-style lager) draught - 5.0%
- Waterford, VA* 10

Elder Pine

*"EP Pils" (pilsner) 16 oz can - 5.0%
- Gaithersburg, MD* 10

Other Half

*"Blue Crab" (ipa) 12 oz draught - 6.8%
- Washington, DC* 11

Elder Pine

*"Moonscribe vol. V" (belgian-style blond) 12oz draught -
6.6% - Gaithersburg, MD* 11

Sojourn Fermentory

*"Ashmead" (dry cider) 12 oz draught - 8.5%
- Suffolk, VA* 10