

march 6, 2026

5-course • 145

# DINNER



## SNACKS

Deviled Farm Eggs smoked trout, b&b pickled jalapeño	Tumblekin Oysters chardonnay vinegar mignonette	Honey Mustard BBQ Cauliflower french onion dip, crispy chicken skin
Roseda Farms Beef Tartare crispy potato, horseradish	Royal Baika Caviar + 45	

## STARTERS

Celery Root Velouté  
crispy pork belly, brussels sprouts, fish pepper

Grilled Fireside Sweet Potatoes  
sweet potato vinaigrette, hickory nut streusel, coffee

Chilled & Charred Red Beet Salad  
radicchio, sorghum molasses, blowhorn, mint, shiso

Dabney Grits & Grain Sourdough Tartine  
whipped ricotta, lardo, brown butter honey, rosemary

## MID COURSE

Hearth Roasted Vegetables  
potato puree, whey, winter mustard greens

Eastern Shore Chicken & Dumplings  
confit chicken, root vegetables, crispy skin

Grilled Cape May Scallop  
parsnip, preserved black truffle, coffee, country ham

Fried Sugar Toads  
lolla rossa, hot honey, benne

## FAMILY STYLE

Seared Sunburst Trout  
creamed cabbage, bacon, mustard,  
salade of radicchio, brown butter, benne, lime,  
preserved ramp hush puppies

Roseda Farms Bavette Steak  
grilled steak, sauce verte,  
embered mushrooms, charred onion, potato purée,  
fireside farms glazed carrots

## SIDES

Anson Mills Yellow Cornbread 16

CLASSIC WINE PAIRING 95 - RESERVE WINE PAIRING 165

# The Dabney

\*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 restaurant staff earns a competitive wage. Gratuity is welcomed but not expected.