



Dinner

Saturday, March 28th, 2026

— SNACKS —

BLUEFIN TUNA
crispy potato, sweet pepper, orange, mint 13ea

FIRST OF THE SEASON BREAKFAST RADISH
spring ranch, kimchi 11

BROILED TUMBLEKIN OYSTERS
bacon & ramp butter 4.5/ea

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

SWEET POTATO ROLL
chesapeake catfish, preserved ramp 10ea

GRILLED CHICKEN WING
ramp sausage, aji dulce, creme fraiche 16ea

— SMALL PLATES —

SEASON'S FIRST WILD RAMPS COOKED OVER EMBERS aged seven sisters 32

+ périgord black truffle 25

FIRESIDE FARMS SPRING LETTUCES green goddess, brioche, preserved chili, scarlett turnips 17

APPLE CIDER DONUT chicken liver parfait, whipped maple, apple butter, sour cherry preserves 26

HEIRLOOM BEETS & SPRING RADICCHIO spiced pecans, sorghum molasses, doe run blue, mint, shiso 21

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

GRILLED FIRESIDE FARMS BOK CHOY peanut, shallot, mint, cilantro, lime 21

EMBER ROASTED BONE MARROW herb salad, grilled toast, lange salt, spicebush 33

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

FRIED SUGAR TOADS lolla rossa, hot honey, benne 26

AUTUMN OLIVE FARMS PORK BELLY sea island white peas, ramps, cornbread, chive oil 34

CAPE MAY EMBERED BLACK BASS baby carrots, spinach, vandouvan, nasturtium 38

GRILLED SPRING HALF CHICKEN kohlrabi, cucumber, coriander, goat cheese 42

— FAMILY STYLE —

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

ELYSIAN FIELDS LAMB BARNESLEY CHOP
COOKED OVER THE EMBERS
pomme puree / brussels sprouts /
hot honey / pita / yogurt / pistou
115

ROSEDA FARMS RIBEYE
9/oz.

— SIDES —

ANSON MILLS YELLOW CORNBREAD 16

CHEF'S FIVE COURSE MENU
145



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

Vesper 1912

epiphany organic vodka, new york dry gin,
rosé apéritif, salted sakura & yuzu blossom 18



Mint Julep

sazarac rye, mint, cane 18

Düt's Martini

neversink gin, house blend of vermouth, bayberry,
metompin sea lettuce 20

Foreword

agua mágica espadin mezcal, neisson rum agricole,
coriander, last year's lovage 19

Amble

st. george valley gin, bay laurel, chamomile,
honey, lime 18

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,
angostura bitters, cane 21

By the Glass

— SPARKLING —

Arnaud Lambert Crémant de Loire NV - Loire, France	20
Landmass Columbia River Gorge Sparkling Rosé - Oregon, USA	18
Thierry Fournier Brut "Reserve" NV - Champagne, France	35

— WHITE —

Daniel Reverdy et Fils Sancerre (sauvignon blanc) 2024 - Loire, France	26
Mantlerhof Gutswein Grüner Veltliner 2023 - Kremstal, Austria	18
Spinning Wheel Shenandoah White "You Can Have It All" (chardonnay/vidal) 2024 - Virginia, USA	17
Famille Savary Chablis "Homage" 2022 - Burgundy, France	24
Mandirola 1913 Colli Tortonesi Timorasso "Derthona" (timorasso) 2023 - Piedmont, Italy	20

— ROSÉ —

Glen Manor Virginia Rosé "Morales" (cabernet sauvignon/cab franc) 2023 - Virginia, USA	20
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— RED —

David Moreau Maranges Rouge "Gryphées" (pinot noir) 2021 - Burgundy, France	26
Ercole Monferrato Rosso (barbera) 2023 - Piedmont, Italy	18
Samuel Louis Smith Santa Cruz Syrah "Sandstone Terrace" 2023 - California, USA	22
Early Mountain "Foothills" Red Blend (cabernet sauvignon/merlot) 2024 - Virginia, USA	16
Ch. Simian Châteauneuf-du-Pape "Le Traversier" (grenache/syrah/mourvèdre) 2019 - Rhône, France	28



Spirit Free

Understory

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

Little Bitter & Soda

house gentian apéritif, sparkling water 12

Cucumber Margarita

ritual 'tequila', charred cucumber, lemon 13

Fennel Sour

toasted fennel, seedlip garden, chamomile, lemon, lime 13

Der Stotz Hof Cider

apple, quince, pear 14

Good Times

non-alcoholic wheat beer 9

Beer & Cider

Elder Pine

"Dublin Red" (irish red lager) 12 oz draught - 5.5%
- Gaithersburg, MD 11

Other Half

"Ivy City" (lager) 16 oz can - 4.6%
- Washington, DC 11

Other Half

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

Sojourn Fermentory

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