



Dinner

— SNACKS —

ROSEDA FARMS BEEF TARTARE
crispy potato, horseradish 17

ROYAL BAIKA CAVIAR
+45

HALF DOZEN TUMBLEKIN OYSTERS
chardonnay vinegar mignonette 26

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

DEVEILED 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

CELERY ROOT 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 / fireside farms glazed carrots
118

BLACK HAWK FARMS RIBEYE
cooked on the coals
+10/oz

— 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.