



Dinner

Wednesday, April 29th, 2026

— SNACKS —

BROILED VIOLET SKY OYSTERS

bacon & ramp butter 4.5/ea

SWEET POTATO ROLL

chesapeake catfish, preserved ramp 10/ea

DEVEILED FARM EGGS

nduja jam, bronze fennel 9

MARYLAND JUMBO LUMP CRAB TOSTADA

anson mills corn chip, peanut, salsa macha 23

GRILLED CHICKEN WING

jerk spiced sausage, spicebush, sorghum 16/ea

FIRESIDE FARMS BREAKFAST RADISH

spring ranch, kimchi 11

GRILLED LAMB SHOULDER SKEWER

bacon, feta, mustard, relish 19

YELLOWFIN TUNA

crispy potato, sweet pepper, orange, mint 14/ea

PETROSSIAN CAVIAR SUPPLEMENT +45

— SMALL PLATES —

WILD RAMPS COOKED OVER EMBERS aged seven sisters 32

FIRESIDE FARMS SPRING ARUGULA green goddess, brioche, preserved chili, french breakfast radish 17

CHICKEN LIVER PARFAIT cornbread, burnt sugar, rhubarb, sfumato, salted vanilla, bay leaf 26

AUTUMN OLIVE FARMS PIG EARS ramps & rhubarb honey, cucumber, fermented chili, buttermilk mousse 18

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

FIRESIDE FARMS HAKUREI TURNIPS red eye gravy aioli, fried bread, upland cress, country ham 21

CAPE MAY SCALLOP CRUDO rhubarb, ginger, smoked olive oil, ramps 28

GRILLED FIRESIDE FARMS BOK CHOY peanut, shallot, mint, shiso, lime 22

AUTUMN OLIVE FARMS PORK BELLY anson mills farro verde, grilled strawberry, watercress pistou 38

BLACK HAWK FARMS BONE MARROW herb salad, grilled toast, lange salt, spicebush 33

SOFTSHELL CRAB LETTUCE WRAPS hollandaise, metompkin seaweed, relish, tarragon 45

MARYLAND JUMBO LUMP CRAB charred asparagus, garlic chive, lemon balm 46

CAPE MAY EMBERED BLACK BASS morels, green garlic, sherry, rooftop herbs, lemon 42

GRILLED SPRING HALF CHICKEN anson mills yellow grits, coriander, goat cheese 45

— FAMILY STYLE —

CAPE MAY FLUKE A LA GRENOBLOISE

croutons / brown butter / lemon /
fingerling potatoes / crispy chicken skin /
garner's farm asparagus
84

ELYSIAN FIELDS LAMB BARNESLEY CHOP

COOKED OVER THE EMBERS
charred spring greens /
anson mills farro verde / swallowtail cheese /
pita / yogurt / red chermoula
118

— SIDES & SUPPLEMENTS —

SEA ISLAND WHITE PEAS 14

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.