



Dinner

Saturday, July 25th, 2026

— SNACKS —

CAPE MAY SCALLOP TOSTADA yellow corn chip, peanut salsa macha 17	MAINE LOBSTER crispy potato, spring onion, lemon 15/ea
SWEET POTATO ROLL chesapeake catfish, preserved ramp 10/ea	FIRESIDE FARM CUCUMBER CRUDITE whipped ranch, cucumber skin oil 9
DEVILED EGGS nduja jam, dill 9	BROILED RASPBERRY POINT OYSTERS bacon & spring onion butter 4.5/ea

— SMALL PLATES —

CHILLED GARNER’S CANTELOUPE	chili lime honey crunch, country ham, mint 13
BLUEFIN TUNA & EVERYTHING BAGEL SPICED CRISP	heirloom tomato, preserved yuzu, shiso, yogurt 29
CHARRED & CHILLED GOLDEN BEET SALAD	frisee, spiced peanut, watermelon, honey 19
AUTUMN OLIVE FARMS PIG EARS	hot honey, cucumber, yellow plum, buttermilk mousse 19
HUSH PUPPY CAESAR	grilled little gem lettuce, nueske’s bacon, b&b pickles, benne 23
DABNEY GRITS & GRAIN SOURDOUGH TARTINE	whipped ricotta, lardo, rosemary 19
CAPE CHARLES MIDDLENECK CLAMS	bacon, corn, poblano & shishito peppers, vadouvan, ciabatta 22
MARYLAND JUMBO LUMP CRAB STEW	heirloom tomato, roma beans, tarragon 46
HEARTH ROASTED SUMMER VEGETABLES	anson mills farro verde, rooftop herbs, basil, lemon 24
FRIED CHESAPEAKE CATFISH LARB	carolina gold rice, basil, cilantro, mint, chili 22
GRILLED ROSEDA FARM BEEF CULOTTE	oyster mushroom, red & yellow plum, eggplant, roselle 43
SMOKED & EMBERED HALF CHICKEN	chanterelle mushroom, yellow peach, fines herbes 52

FAMILY STYLE —

GRILLED SPICE RUBBED CAPE MAY SWORDFISH garner’s fresh corn grits/ grilled fennel charred fireside farm shisito pepper / va peanut romesco / sungold tomatoes / 89	GRILLED ELYSIAN FIELDS LAMB SHOULDER confit red bliss potatoes / skhug / heirloom tomato salad / spiced yogurt shiso vinegar / watermelon / pita 116
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— SIDES & SUPPLEMENTS —

ANSON MILLS YELLOW CORNBREAD 16
BLACK HAWK FARMS WAGYU RIBEYE 11/OZ
ELYSIAN FIELDS LAMB BARNSLEY CHOP 116



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.