DINNER

Friday, November 6th, 2026

— SNACKS —

SWEET POTATO ROLL
chesapeake catfish, preserved ramp 10/ea

AUTUMN OLIVE FARM PORK CROQUETTE
collard green jam, dijonaise 9/ea

CRISPY BUTTERNUT SQUASH
apple, mustard, 'st. malachai' 9

MAINE LOBSTER
crispy potato, chives 15/ea

BROILED METOMPKIN BAY OYSTERS
habanada butter, lime 4.5/ea

WAGYU BEEF SKEWER
lardo, aji dulce, horseradish 12

— SMALL PLATES —

CHESAPEAKE FLUKE CRUDO green apple dashi, kohlrabi, smoked olive oil, horseradish 29

CHARRED BABY CARROTS whipped ricotta, smoked honey, chili crunch, chervil 19

FIRESIDE FARM RADICCHIO charred onion, prince george's blue cheese, pecan, maple, apple, yogurt 20

HEARTH ROASTED GOLDEN BEETS cara cara orange, smoked goat feta, coriander, benne, marigold 19

CRISPY PIG EARS apple cider gastrique, shaved cabbage, grilled pear, buttermilk mousse, mustard 21

MAITAKE MUSHROOM PARFAIT grilled sourdough, seckel pear mustard, concord grape saba 25

CRISPY ROHAN DUCK DRUMS fig, fermented chili, buttermilk dressing, benne 26

CHARRED BRASSICAS potato puree, smoked beurre blanc, fried shallots 24

MARYLAND BLUE CRAB crimson crisp apple, brown butter, lemon, chive, walnut 38

GRILLED CAP MAY SCALLOP maitake mushroom, cauliflower, apple, shellfish bisque, keepwell gochujang 34

CHESAPEAKE OYSTER CHOWDER metompkin oysters, bacon, leeks, crispy potato, upland cress 26

ELYSIAN FIELDS LAMB SHOULDER flowering choy sum, carrot, habanada pepper, spicebush 41

SMOKED & EMBERED HALF CHICKEN shelling beans, smoked poblano soubise, chow chow, mustard 52

— FAMILY STYLE —

DRY-AGED CHESAPEAKE ROCKFISH
fireside farm fennel / red grapes /
brown butter / mustard / farro verde /
charred greens / hakurei turnips
92

ROSEDA FARM BEEF SHORTRIB
horseradish / gem lettuce /
green goddess / 'st. malachai' / potato puree /
shortrib jam / puffed tendon
120

—SIDES & SUPPLEMENTS —

ANSON MILLS CORNBREAD sorghum butter 16

BLACK HAWK FARMS WAGYU RIBEYE 11 per ounce

BLACK HAWK FARMS WAGYU TENDERLOIN 12 per ounce

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.