



# Refectory Café

## Starters

**Flash-Fried Brussels Sprouts** <sup>VN, DF, NF</sup> 10

Unbreaded, tossed in a hoisin-tamari glaze

**Flash-Fried Cauliflower Florets** <sup>DF, NF</sup> 10

Unbreaded, lemon-caper aioli, grilled lemon

**Caprese** <sup>NF, GF</sup> 11

Fresh tomatoes, fresh mozzarella cheese, basil, olive oil & a balsamic glaze, sea salt

**Calamari** <sup>NF</sup> 13

Breaded in cornmeal & buttermilk, sea salt, marinara

**Roasted Beet Tartare** <sup>GF, DF, NF, VN</sup> 15

Roasted beets, with toasted caraway seeds & mustard seeds, topped with diced avocado, riced cauliflower, and a tomato-grapefruit-mint salad with red onion, jalapenos & lime juice

## Salads

**Signature Miso-Ginger Marinated Kale** <sup>GF, VN</sup> 5/9

Massaged, marinated kale, dried cranberry, walnut

**Classic Caesar** <sup>NF</sup> 5/9

Romaine, parmesan, house-made croutons

**Fresh Garden** <sup>GF, NF</sup> 5/8

Organic spring mix, parmesan, tomato, cucumber

**Greek Salad** <sup>NF, GF</sup> 11

Tomatoes, cucumbers, feta cheese, Kalamata olives, pepperoncini, romaine lettuce

## Vegetarian & Vegan

**Coconut-Curry Tofu** <sup>GF, VN, DF, NF</sup> 18

Tofu, spicy yellow curry, coconut milk, cilantro, mint, garlic, maple syrup, brown rice, shallots

**Award-Winning Dal Mahkani** <sup>GF, VN, DF, NF</sup> 18

Classic yellow lentil stew, brown rice, naan\*

\*naan is not vegan, Imagine That GF bread \$1

Vegan bread choice: pita, 9<sup>th</sup> St Rye or 7-Grain

**Mushroom Bolognese** <sup>NF, DF, VN</sup> 21

Sauteed, ground shiitake & cremini mushrooms in our house-made marinara sauce, linguine, crostini, parmesan cheese optional

## Poultry

**Chicken Marsala** <sup>NF</sup> 22

Breaded, non-GMO, antibiotic free chicken, marsala wine sauce, cremini mushrooms, penne pasta

**Chicken Roulade** 25

Bacon wrapped chicken, stuffed with asparagus and red pepper in a rosemary and thyme white wine sauce with mashed potatoes and an avocado tomato salad

## Seafood

**Grilled Salmon Orzo** <sup>NF</sup> 25

Grilled Atlantic salmon, lemon-orzo pasta, cherry tomatoes, grilled asparagus, grilled lemon

**Shrimp Linguine** <sup>NF</sup> 23

North Carolina shrimp, parsley, garlic, shallots, butter, lemon, grape tomatoes, arugula

**Fresh Halibut en Papillote** 32

Packed steamed halibut seasoned with salt, pepper, and bay leaf over garlic, lemon, carrot couscous topped with tomato salad of basil, red onion, fried garlic, balsamic vinegar and olive oil.

**Garlic Shrimp Risotto** 24

North Carolina shrimp, shallots, lemon juice, white wine, onions, peas, parmesan, and shrimp stock

## Beef

**Beef Bolognese** <sup>NF</sup> 20

House-made marinara, grass-fed, American Wagyu beef, linguine

**Beef Short Ribs** <sup>GF, NF</sup> 24

Slow-braised grass-fed beef, mashed potatoes, French green beans, au jus

**Beef Tenderloin** <sup>GF, NF</sup> 32

Grass-fed beef, mashed potatoes, grilled broccoli, bordelaise sauce

## Soups

Signature Vegan Chili <sup>GF, VN, NF</sup> - Potato Leek <sup>GF, NF</sup> 4/8

Creamy Tomato Basil <sup>GF, NF</sup> Spicy Chicken Verde <sup>GF, DF, NF</sup>

Spicy Chicken & Andouille Sausage Gumbo <sup>NF</sup>

\* Tuesday nights only, bring your own bottle of wine, no corkage-fees

NF – Nut Free VN – Vegan GF – Gluten Friendly DF – Dairy Free

+ Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

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