



Refectory Café

Dinner

Starters		Salads	
Flash-Fried Brussels Sprouts ^{VN, DF, NF}	12	Signature Miso-Ginger Marinated Kale ^{GF, VN}	5/9
Unbreaded, tossed in a hoisin-tamari glaze		Massaged, marinated kale, dried cranberry, walnut	
Beer Braised Local Pork Belly ^{GF, DF, NF}	9	Classic Caesar ^{NF}	5/9
Ginger- soy glazed, cucumber kimchi		Romaine, parmesan, house-made croutons	
Flash-Fried Cauliflower Florets ^{DF, NF}	10	Fresh Garden ^{GF, NF}	5/8
Unbreaded, lemon-caper aioli, grilled lemon		Organic spring mix, parmesan, tomato, cucumber	
Calamari ^{NF}	13	Caprese ^{NF, GF}	11
Breaded in cornmeal & buttermilk, sea salt, marinara		Fresh tomatoes, fresh mozzarella, basil, olive oil & balsamic glaze, sea salt	
Roasted Beet Tartare ^{GF, DF, NF, VN}	15	Carolina Cobb ^{GF, NF}	15
Roasted beets, toasted caraway seeds, mustard seeds, topped with diced avocado, riced cauliflower, tomato-grapefruit-mint salad with red onion, jalapenos & lime juice		Grilled chicken, avocado, tomato, blue cheese, bacon, local eggs, romaine	
		add protein to any salad, grilled or blackened chicken 7.50 - salmon 10.50 – shrimp 8.50	
		Soups	
		Signature Vegan Chili ^{GF, VN, NF} - Potato Leek ^{GF, NF}	4/8
		Creamy Tomato Basil ^{GF, NF} Spicy Chicken Verde ^{GF, DF, NF}	
		Spicy Chicken & Andouille Sausage Gumbo ^{NF}	
Vegetarian & Vegan			
Ratatouille ^{GF, VN, DF, NF}	18		
Classic French Provençal vegetable dish, served with crispy local grit cakes.			
Award-Winning Dal Mahkani ^{GF, VN, DF, NF}	18	Poultry	
Classic yellow lentil stew, brown rice, naan*		Chicken Marsala ^{NF}	22
*naan is not vegan, Imagine That GF bread \$1		Breaded, non-GMO, antibiotic free chicken, marsala wine sauce, cremini mushrooms, penne pasta	
Vegan bread choice: pita, 9 th St Rye or 7-Grain		Roasted Local Chicken Breast ^{NF, GF}	25
Mushroom Bolognese ^{NF, DF, VN}	21	Garlic and herb roasted chicken breast, Basil and summer vegetable risotto, Shenandoah peak white cheddar.	
Sautéed, ground shiitake & cremini mushrooms in our house-made marinara sauce, linguine, crostini, parmesan cheese optional			
		Beef	
Seafood		Beef Bolognese ^{NF}	22
Grilled Salmon Orzo ^{NF}	25	House-made marinara, over linguine, parmesan	
Grilled Farro Island salmon, lemon-orzo pasta, cherry tomatoes, Grilled asparagus, grilled lemon		Beef Short Ribs ^{GF, NF}	24
Shrimp Succotash ^{NF, GF}	24	Slow-braised grass-fed beef, mashed potatoes, Sautéed broccoli, demi-glaze	
Sautéed North Carolina Shrimp, farmers market succotash, sauce vierge		Beef Tenderloin ^{GF, NF}	30
Fresh Local Seared Grouper ^{GF, DF, NF}	28	Served with mashed potatoes, haricot verts, Syrah blackberry reduction	
Curried cauliflower, coconut puree, Mango cilantro relish (Vegan: Sub Tofu)			

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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