



# Refectory Café

## Lunch

Monday - Friday 9:00 AM – 3:00 PM

### spectacular salads

<b>Signature Miso-Ginger Marinated Kale</b> <sup>VN GF</sup>	4
<b>Garden</b> <sup>VN GF</sup>	4/7
<b>Classic Caesar</b>	7
<b>Add Protein, Grilled or Blackened:</b>	
<b>Salmon – 10 All Natural Chicken – 7 Shrimp – 8</b>	
<b>Spicy Shrimp Salad</b> <sup>GF</sup>	12
Shredded lettuce, fresh avocado slices, pico de gallo & lime	
<b>*Substitute Salmon</b>	16
<b>Greek Salad</b> <sup>V GF</sup>	12
Romaine lettuce, tomatoes, cucumbers, pepperoncini, red onions, feta, Kalamata olives & balsamic vinaigrette	
<b>Fried Chicken Salad</b>	14
Romaine lettuce, tomatoes, red onions, cucumber, avocado, local, cage-free eggs, roasted corn	
<b>Carolina Cobb Salad</b> <sup>GF</sup>	14
Grilled natural chicken, blue cheese, avocado, applewood smoked bacon, tomato, local, cage-free eggs	
<b>Grilled Salmon Salad</b> <sup>+ GF DF</sup>	16
Grilled salmon, arugula, fennel & green apple with champagne vinaigrette	
<b>Tuna Salad</b> <sup>GF DF</sup>	12
House-made tuna salad over local, organic mixed greens, tomatoes & cucumbers	
<b>BLT Salad</b> <sup>GF DF</sup>	10
Chopped applewood smoked bacon, lettuce & tomato, add avocado 3.50	

Dressings: Ranch, Blue Cheese, Champagne Vinaigrette, Balsamic Vinaigrette, Caesar & Honey Mustard (All dressings are GF)

### soups

<b>Signature Tomato Basil</b> <sup>V</sup> – <b>Creamy Potato Leek</b> <sup>V GF</sup>
<b>Signature Vegan Chili</b> <sup>VN GF</sup> – <b>Chicken Verde</b> <sup>GF DF</sup>
<b>Spicy Chicken &amp; Sausage Gumbo – Tomato Gazpacho</b> <sup>VN GF DF</sup>

### house-made burgers

\*served with house-made chips, sweet or white potato fries

<b>House Ground Tenderloin Beef Burger</b>	13
lettuce, tomato, red onion	
<b>Salmon Burger</b>	13
Avocado, cilantro, house made pickles, spicy hoisin mayo	
<b>Veggie Burger</b> (contains nuts)	11
A healthy blend of ground veggies, lettuce, tomato, red onion	
<b>Black Bean Burger</b> <sup>VN</sup>	11
Spinach, pickled red onion, wheat bun, vegan cashew aioli	
<b>Crab Cake Burger</b>	14
avocado, house-made cole slaw, sriracha aioli, brioche bun	

### specialties of the house

<b>Local Shrimp Linguine</b>	13
Sauteed shrimp, arugula, grape tomatoes, shallots, garlic, olive oil, white wine, served with crostini	
<b>Chili Three-Way</b>	13
Award-winning vegan chili, linguine with shredded cheddar	
<b>Chicken, Shrimp, Veggie or Beef Tacos</b>	10
Shredded lettuce, avocado slices, pico de gallo, GF corn tortillas, lime wedge	
<b>Indian Dal</b> <sup>VN GF DF</sup>	13
Fragrantly spiced, slow-cooked lentil stew, brown rice, naan and a kale or garden salad	
*Naan is not vegan, vegan bread: pita, 9 <sup>th</sup> St Rye or 7-Grain	
*Imagine That GF bread \$1	

### sandwiches

*served with house-made chips, local sweet or white potato fries	
<b>Grilled Chicken Sandwich</b>	13
bacon, lettuce, tomato, Swiss, cheddar, avocado spread, sriracha aioli on ciabatta bread	
<b>Classic Club Sandwich</b>	13
Boar's Head turkey, ham, bacon, cheddar, Swiss, lettuce, tomato, on your choice of toasted bread	
<b>North Carolina Shrimp Po' Boy</b>	13
battered shrimp, spicy remoulade, lettuce, tomato, house-made slaw on a toasted roll	
<b>Short Rib French Dip Au Jus</b>	15
Slow-cooked boneless short ribs, Harvarti, toasted roll, au jus <i>Go low-carb with fresh spinach!</i>	
<b>NY Turkey Reuben</b>	12
All Natural turkey, sauerkraut, Swiss, Russian dressing on grilled 9 <sup>th</sup> St Bakery rye bread	
<b>Classic BLT</b>	10
All Natural applewood smoked bacon, lettuce, tomato, on your choice of toasted bread, add avocado 3.50	
<b>Grilled Cheese (Vegan Grilled Cheese 10)</b>	9
Cheddar & Monterey Jack on sourdough	
<b>Short Rib Sliders</b>	10
Slow-cooked short ribs, roasted pepper sauce, goat cheese, spinach (Go low-carb with fresh spinach!)	
<b>Tuna Melt</b>	12
House-made tuna salad, tomatoes, cheddar, sourdough bread	

**N – Contains Nuts**

**V – Vegetarian**

**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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