



Dinner - November 2021

Mon-Thurs: 4:30-8:30pm * Fri-Sat: 4:30-9:00pm

Starters

Charcuterie Refectory style! ^N 14
Whipped Feta, Speck (smoked Proscuitto) crispy pita, marinated olives and almonds

Edamame Hummus plate ^{VN GF N} 10
Veggie sticks, olives & almonds

Boxcarr Creamery cheese plate ^N 14
Petra/Red Bud cheese, whipped Feta, marinated olives & almonds, crispy pita, housemade sour cherry jam

Charcuterie Splurge ^N 31
All three of the above

Arancini ^V 12
Traditional Italian risotto balls, ricotta, mozzarella, housemade pomodoro, spinach glass, parmesan dust

Maryland Lump Crabcake 17
Chow-chow remoulade

Refectory favorite Hoisin brussels sprouts ^{DF, VN} 12
Flash-fried, tossed in a hoisin-tamari glaze

Signature chips & dip ^{GF} 9
Local white & sweet potato chips, chef's special dip

Salads

Signature Kale ^{GF, VN, DF, N} 5/9
Marinated kale, dried cranberry, walnuts

Classic Caesar 5/9
Romaine, Parmesan, house-made croutons

Garden Salad ^{GF, V} 5/9
Organic spring mix, Parmesan, tomato, cucumber, carrots

Carolina Cobb ^{GF} 16
Grilled chicken*, avocado, tomato, blue cheese, bacon, local eggs, romaine *substitute salmon +4

Housemade dressings: Ranch, Blue Cheese, Champagne Vinaigrette, Balsamic Vinaigrette (All dressings are **GF**)

Signature Scratchmade Soups

Creamy Potato Leek ^{GF, V} Creamy Tomato Basil ^V 5/9
Spicy Chicken & Andouille Sausage Gumbo
Chicken & Dumplings

Poultry, Pork & Beef

Chicken Marsala 24
Lightly breaded chicken, marsala wine sauce, cremini mushrooms over linguine

First Hand Foods Local Beef Bolognese 24
Pasture-raised beef, house-made marinara sauce, linguine, crostini

Hoisin Beef Short Ribs ^{GF DF} 27
Five-spice sweet potato-fennel hash, grilled asparagus, Hoisin glaze

Seafood

Seafood Risotto ^{GF} 25
Shrimp, calamari and Mahi, grilled asparagus, bell peppers

Grilled Salmon 26
Local handmade ricotta gnocchi, fall vegetables, apricot-sherry vinaigrette

Maryland Lump Crab Cakes 31
Two crab cakes, roasted fingerlings potatoes, fennel-pepper slaw, chow-chow remoulade

Garlic Shrimp Linguine 26
Arugula, grape tomatoes, shallots, garlic, olive oil, white wine & crostini

Vegetarian & Vegan

Vegan Ratatouille ^{VN, GF} 18
French Provencal stewed vegetable dish with crispy Anson Mills grit cakes - freshly milled, considered by many to be the "best in the world"!

Ricotta Gnocchi ^V 21
Local Melina's Ricotta Gnocchi, roasted butternut squash, roasted cremini, wilted greens in a balsamic-brown butter-sorghum sauce, goat cheese

Indian Dal ^{VN, GF} 15
Award-winning, fragrantly spiced, slow-cooked lentil & chickpea stew, over brown rice (pita on request, **not GF**)

Award-winning Vegan Chili ^{GF, VN} 4/8
Refectory special - winner of "*The Best Chili in Durham*"

N-Nuts VN - Vegan GF - Gluten Friendly V-Vegetarian DF-Dairy Free

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

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