



Dinner - Spring 2021

Starters

Ham & cheese Refectory style!	14
Whipped Feta, Speck (smoked Prosciutto) crispy pita, marinated olives and almonds	
Edamame Hummus plate ^{V GF}	10
veggie sticks, olives & almonds	
Boxcarr Creamery cheese plate	14
Petra/Red Bud cheese, whipped Feta, marinated olives & almonds, crispy pita, housemade sour cherry jam	
Charcuterie splurge	31
All Three of the above	
Housemade Meatballs with a twist! ^{GF NF}	15
Local First Hand Foods Pasture-raised beef/pork, pickled eggplant, roasted red pepper-eggplant coulis, local Boxcarr cheese	

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

Calamari ^{GF, NF}	13
Rice flour, Buttermilk fried with house-made marinara	

Maryland Lump Crab Cake ^{NF}	13
With chow-chow remoulade	

Our very own housemade chips & dip ^{NF GF}	9
Local white & sweet potato chips with chef's special dip	

Salads

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

Classic Caesar ^{NF}	5/9
Romaine, Parmesan, house-made croutons	

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

Greek Salad ^{GF, NF, V}	7/12
Romaine lettuce, tomatoes, cucumbers, pepperoncini, red onions, feta, Kalamata olives & balsamic vinaigrette	

Carolina Cobb ^{GF, NF}	15
Grilled chicken*, avocado, tomato, blue cheese, bacon, local eggs, romaine *substitute salmon +4	

Dressings: Ranch, Blue Cheese, Champagne Vinaigrette, 1000 Island & Balsamic Vinaigrette (All dressings are GF)

Signature Scratchmade Soups

Creamy Potato Leek ^{GF, NF, V} Creamy Tomato Basil ^{GF, NF, V}	4/8
Chicken & Dumplings ^{NF}	
Spicy Chicken & Andouille Sausage Gumbo ^{NF}	

Poultry, Pork & Beef

Crispy Duck Leg	19
Roasted squash, fennel, wilted greens served with a black pepper-cherry gastrique. Additional duck leg +5	

Chicken Marsala ^{NF}	23
Lightly breaded chicken, marsala wine sauce, cremini mushrooms over linguine	

Herb Roasted Half-Chicken ^{GF, NF}	23
Over spaghetti squash, roasted carrots, turnips, red cabbage with a Calabrian chili butter sauce	

First Hand Foods Local Beef Bolognese ^{NF}	22
Pasture-raised beef, house-made marinara sauce, linguine, crostini	

Hoisin Beef Short Ribs ^{GF, NF}	22
five-spice sweet potato-fennel hash, grilled asparagus, Hoisin glaze	

Seafood

Seafood Risotto ^{NF GF}	24
Shrimp, calamari and Mahi, grilled asparagus, bell peppers	

Grilled Faroe Island Salmon ^{DF NF}	25
Housemade gnocchi, spring veggies, apricot-sherry vinaigrette	

Maryland Lump Crab Cakes ^{NF}	25
Two crab cakes, roasted fingerlings potatoes, fennel-pepper slaw, chow-chow remoulade	

Garlic Shrimp Linguine ^{NF}	24
Arugula, grape tomatoes, shallots, garlic, olive oil, white wine & crostini	

Pan Seared Fresh Catch ^{NF GF}	Market Price
Chef's selection local fish, charred broccoli, spaghetti squash, Puttanesca Vinaigrette, golden raisins	

Vegetarian & Vegan

Mushroom Bolognese ^{NF, DF, VN}	18
Sautéed shiitake & cremini mushrooms, house marinara, linguine	

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

Indian Dal ^{VN, DF, NF, GF}	15
Award-winning, fragrantly spiced, slow-cooked lentil & chickpea stew, brown rice (Vegan breads: Pita, 9th St Bakery 7-grain, & sourdough)	

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

NF - Nut Free 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