



# Dinner - Summer 2021

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

## Starters

<b>Charcuterie Refectory style!</b> <sup>N</sup>	14
Whipped Feta, Speck (smoked Prosciutto) crispy pita, marinated olives and almonds	
<b>Edamame Hummus plate</b> <sup>V GF N</sup>	10
Veggie sticks, olives & almonds	
<b>Boxcarr Creamery cheese plate</b> <sup>N</sup>	14
Petra/Red Bud cheese, whipped Feta, marinated olives & almonds, crispy pita, housemade sour cherry jam	
<b>Charcuterie Splurge</b> <sup>N</sup>	31
All three of the above	
<b>Housemade Meatballs with a twist!</b> <sup>GF</sup>	15
Local First Hand Foods Pasture-raised beef/pork, pickled eggplant, roasted red pepper-eggplant coulis, local Boxcarr cheese	
<b>Refectory favorite Hoisin brussels sprouts</b> <sup>DF, VN</sup>	12
Flash-fried, tossed in a hoisin-tamari glaze	
<b>Calamari</b> <sup>GF</sup>	13
Rice flour, buttermilk fried with housemade marinara	
<b>Maryland Lump Crab Cake</b>	15
With chow-chow remoulade	
<b>Signature chips &amp; dip</b> <sup>GF</sup>	9
Local white & sweet potato chips with chef's special dip	

## Salads

<b>Signature Kale</b> <sup>GF, VN, DF, N</sup>	5/9
Marinated kale, dried cranberry, walnuts	
<b>Classic Caesar</b>	5/9
Romaine, Parmesan, house-made croutons	
<b>Garden Salad</b> <sup>GF, V</sup>	5/9
<i>Organic</i> spring mix, Parmesan, tomato, cucumber, carrots	
<b>Carolina Cobb</b> <sup>GF</sup>	15
Grilled chicken*, avocado, tomato, blue cheese, bacon, local eggs, romaine *substitute salmon +4	
<b>Horiatiki</b> <sup>V</sup>	8
Fresh summer salad of tomatoes, cucumber, red onion, Feta, oregano and a splash of olive oil	
<b>Housemade dressings:</b> Ranch, Blue Cheese, Champagne Vinaigrette, 1000 Island & Balsamic Vinaigrette (All <b>GF</b> )	

## Poultry, Pork & Beef

<b>Crispy Duck Leg</b> <sup>DF GF</sup>	22
Roasted squash, fennel, wilted greens served with a black pepper-cherry jam. Additional duck leg +6	
<b>Chicken Marsala</b>	23
Lightly breaded chicken, marsala wine sauce, cremini mushrooms over linguine	
<b>First Hand Foods Local Beef Bolognese</b>	24
Pasture-raised beef, house-made marinara sauce, linguine, crostini	
<b>Hoisin Beef Short Ribs</b> <sup>GF DF</sup>	26
Five-spice sweet potato-fennel hash, grilled asparagus, Hoisin glaze	

## Seafood

<b>Seafood Risotto</b> <sup>GF</sup>	25
Shrimp, calamari and Mahi, grilled asparagus, bell peppers	
<b>Grilled Faroe Island Salmon</b>	26
Local handmade ricotta gnocchi, spring veggies, apricot-sherry vinaigrette	
<b>Maryland Lump Crab Cakes</b>	28
Two crab cakes, roasted fingerlings potatoes, fennel-pepper slaw, chow-chow remoulade	
<b>Garlic Shrimp Linguine</b>	24
Arugula, grape tomatoes, shallots, garlic, olive oil, white wine & crostini	
<b>Pan Seared Fresh Catch</b> <sup>GF</sup>	25
Local fresh fish, charred broccoli, spaghetti squash, Puttanesca vinaigrette, golden raisins	

## Vegetarian & Vegan

<b>Vegan Ratatouille</b> <sup>VN, GF</sup>	18
French Provencal stewed vegetable dish with crispy Anson Mills grit cakes - freshly milled, considered by many to be the "best in the world"!	
<b>Indian Dal</b> <sup>VN, GF</sup>	15
Award-winning, fragrantly spiced, slow-cooked lentil & chickpea stew, over brown rice (pita on request, not GF)	
<b>Award-winning Vegan Chili</b> <sup>GF, VN</sup>	4/8
Refectory special - winner of " <i>The Best Chili in Durham</i> "	

## Signature Scratchmade Soups

Creamy Potato Leek <sup>GF, V</sup>	4/8
Creamy Tomato Basil <sup>V</sup>	
Fresh Tomato Gazpacho <sup>GF DF VGN</sup>	
Spicy Chicken & Andouille Sausage Gumbo	

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