



# Dinner - Summer 2021

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

## Starters

- Charcuterie Refectory style!** <sup>N</sup> 14  
Whipped Feta, Speck (smoked Prosciutto) crispy pita, marinated olives and almonds
- Edamame Hummus plate** <sup>V GF N</sup> 10  
Veggie sticks, olives & almonds
- Boxcarr Creamery cheese plate** <sup>N</sup> 14  
Petra/Red Bud cheese, whipped Feta, marinated olives & almonds, crispy pita, housemade sour cherry jam
- Charcuterie Splurge** <sup>N</sup> 31  
All three of the above
- Smoked Trout** <sup>GF (no Pita)</sup> 15  
Housemade Smoked Trout dip, Saffron creme fraiche, crispy pita, topped with olives, herbs & local tomatoes
- Refectory favorite Hoisin brussels sprouts** <sup>DF, VN</sup> 12  
Flash-fried, tossed in a hoisin-tamari glaze
- Maryland Lump Crab Cake** 15  
With chow-chow remoulade
- Signature chips & dip** <sup>GF</sup> 9  
Local white & sweet potato chips with chef's special dip

## Salads

- Signature Kale** <sup>GF, VN, DF, N</sup> 5/9  
Marinated kale, dried cranberry, walnuts
- Classic Caesar** 5/9  
Romaine, Parmesan, house-made croutons
- Garden Salad** <sup>GF, V</sup> 5/9  
*Organic* spring mix, Parmesan, tomato, cucumber, carrots
- Carolina Cobb** <sup>GF</sup> 15  
Grilled chicken\*, avocado, tomato, blue cheese, bacon, local eggs, romaine \*substitute salmon +4
- Horiatiki** <sup>V</sup> 8  
Fresh summer salad of tomatoes, cucumber, red onion, Feta, oregano and a splash of olive oil

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

## Poultry, Pork & Beef

- Chicken Marsala** 23  
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** <sup>GF DF</sup> 26  
Five-spice sweet potato-fennel hash, grilled asparagus, Hoisin glaze

## Seafood

- Seafood Risotto** <sup>GF</sup> 25  
Shrimp, calamari and Mahi, grilled asparagus, bell peppers
- Grilled Faroe Island Salmon** 26  
Local handmade ricotta gnocchi, spring veggies, apricot-sherry vinaigrette
- Maryland Lump Crab Cakes** 28  
Two crab cakes, roasted fingerlings potatoes, fennel-pepper slaw, chow-chow remoulade
- Garlic Shrimp Linguine** 24  
Arugula, grape tomatoes, shallots, garlic, olive oil, white wine & crostini
- Pan Seared NC Trout** <sup>GF</sup> 24  
Local summer corn succotash, herb crema

## Vegetarian & Vegan

- Vegan Ratatouille** <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"!
- Ricotta Gnocchi** <sup>V</sup> 21  
Local Melina's Ricotta Gnocchi, local tomatoes, fresh mozzarella, spinach, basil pesto
- Indian Dal** <sup>VN, GF</sup> 15  
Award-winning, fragrantly spiced, slow-cooked lentil & chickpea stew, over brown rice (pita on request, not GF)
- Award-winning Vegan Chili** <sup>GF, VN</sup> 4/8  
Refectory special - winner of "*The Best Chili in Durham*"

## Signature Scratchmade Soups

- Creamy Potato Leek <sup>GF, V</sup> Creamy Tomato Basil <sup>V</sup> 4/8
- 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