



Dinner - Fall 2021

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

Starters

Charcuterie Refectory style! ^N	14
Whipped Feta, Speck (smoked Prosciutto) crispy pita, marinated olives and almonds	
Edamame Hummus plate ^{V 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	12
Traditional Italian risotto balls, ricotta, mozzarella, housemade pomodoro, spinach glass, parmesan dust	
Maryland Lump Crabcake	15
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}	15
Grilled chicken*, avocado, tomato, blue cheese, bacon, local eggs, romaine *substitute salmon +4	
Housemade dressings: Ranch, Blue Cheese, Champagne Vinaigrette, Balsamic Vinaigrette (All GF)	

Signature Scratchmade Soups

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

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 ^{GF DF}	26
Five-spice sweet potato-fennel hash, grilled asparagus, Hoisin glaze	

Seafood

Seafood Risotto ^{GF}	25
Shrimp, calamari and Mahi, grilled asparagus, bell peppers	
Grilled Faroe Island Salmon	26
Local handmade ricotta gnocchi, fall vegetables, 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 ^{GF}	24
green beans, crispy potatoes, Malt vinegar aioli	

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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