



DINNER TO-GO

Starters

- Hoisin Brussels Sprouts** ^{VN, DF, NF, V} 12
Flash-fried, tossed in a hoisin-tamari glaze
- Flash-Fried Cauliflower Florets** ^{DF, NF, V} 10
Lemon-caper aioli, grilled lemon
- Fried Green Tomatoes** ^{NF} 5
With chow-chow remoulade
- Calamari** ^{NF} 13
Buttermilk fried with house-made marinara
- Maryland Lump Crab Cake** ^{NF} 12
With chow-chow remoulade

Salads

- Signature Miso-Ginger Marinated Kale** ^{GF, VN, V, DF} 5/9
Massaged, marinated kale, dried cranberry, walnut
- Classic Caesar** ^{NF} 5/9
Romaine, parmesan, house-made croutons
- Fresh Garden** ^{GF, NF, V} 5/9
Organic spring mix, parmesan, tomato, cucumber
- 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 or shrimp +2

Soups & Stews

- Signature Vegan Chili ^{GF, VN, NF, V} 4/8
Creamy Tomato Basil ^{GF, NF, V}
Spicy Chicken & Andouille Sausage Gumbo ^{NF}
- Potato Leek ^{GF, NF, V}
Butternut Squash ^{GF, DF, VN}
- Award-Winning Dal Mahkani** ^{VN, DF, NF, V, GF} 18
Slow cooked lentil & chickpea stew, brown rice, naan*
*naan is not vegan, Imagine That GF bread +1
Vegan bread choice: pita, 9th St Rye or 7-Grain

Poultry, Pork & Beef

- Chicken Marsala** ^{NF} 23
Breaded chicken, marsala wine sauce, cremini mushrooms, penne pasta or mashed potatoes
- Beef Bolognese** ^{NF} 22
House-made marinara sauce, linguine, crostini
- Beef Short Rib Au Jus** ^{GF, NF} 22
Mashed potatoes, chef's vegetable of the day
- Beef Tenderloin** ^{GF, NF} 30
Mashed potatoes, haricot verts, black garlic horseradish sauce

Seafood

- Grilled Faroe Island Salmon** ^{NF} 25
Lemon-oro pasta, cherry tomatoes, grilled asparagus, grilled lemon
- Crispy Catfish** 18
Lightly breaded local catfish, mashed potatoes, Andouille crab etouffee sauce, pecan cranberry slaw
- Maryland Lump Crab Cakes** ^{NF} 24
Two crab cakes, chow-chow remoulade, mashed potatoes, chef's vegetable of the day
- Garlic Shrimp Linguine** ^{NF} 19
Arugula, grape tomatoes, shallots, garlic, olive oil, White wine, crostini

Vegetarian & Vegan

- Mushroom Bolognese** ^{NF, DF, VN, V} 21
Sautéed, ground shiitake & cremini mushrooms, house-made marinara sauce, linguine, crostini
- Wild Mushroom Risotto** ^{NF, V, GF} 21
Mixed wild mushroom and leek risotto, piave, arugula

NF – Nut Free VN – Vegan GF – Gluten Friendly DF – Dairy Free V – Vegetarian

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

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