



Refectory Café

Triangle Restaurant Week

June 7th - 12th, 2021

4:30 - 8:30 pm

First Course

Choose one

Calamari GF, NF

Rice flour, Buttermilk fried with house-made marinara

Hoisin brussels sprouts DF, NF, VN

Flash-fried, tossed in a hoisin-tamari glaze

Vegan gluten free chili - voted "Best Chili in Durham"

Second Course

choose one

Crispy Duck Leg

Roasted squash, fennel, wilted greens served with a black pepper-cherry gastrique.

Seafood Risotto NF GF

Shrimp, calamari and Mahi, grilled asparagus, bell peppers

Vegan Ratatouille VN, NF, GF

French Provencal stewed vegetable dish with crispy Anson Mills grit cakes - freshly milled, considered by many to be the "best in the world"!

Third Course

Your choice house-made dessert

\$29

Pair with our Fede Barbera or Pinot Grigio for \$5 more!