



Three Chimneys Inn

ffrost Sawyer Tavern

17 Newmarket Road

Durham, NH 03824

(603) 868.7800

www.threechimneysinn.com

Raw Bar

East Coast Oysters

Order by the ½ dozen or dozen...\$ Market

Served with Cocktail Sauce, Black Pepper Mignonette & Fresh Lemon

Tuna Poke

Over Sushi Rice with Radishes, Cucumbers, Avocado Mousse,
with Lime Ponzu Sauce & Spicy Mango Puree... \$15

Soup & Salad

New England Clam Chowder

\$8 Cup/ \$10 Bowl

Chef's Choice Soup... \$8

Field Green Salad

Strawberries, Goat Feta, Red Onion,
Cucumber & Champagne
Vinaigrette... \$9

Hearts of Romaine Caesar

Croutons, Spanish Anchovies, Aged
Asiago Cheese & Traditional
Dressing... \$11

Beet & Frisée Salad

Golden Raisins, Crumbled Goat Cheese,
Toasted Almonds &
Lemon-Honey Dressing... \$9

***Add to any salad:**

Grilled Chicken Breast... \$11,

Salmon... \$14 or Shrimp... \$12

Small & Shared Plates

Crispy Chicken Wings

Tossed in Spicy Citrus Barbeque Glaze,
served with Coleslaw... \$12

Charcuterie Plate

Cornichons, Pickled Onions, Crostini &
Whole Grain Mustard...
\$8 each/3 for \$18

Artisanal New England Cheese Plate

(Best from Maine to Vermont)

House Made Mostarda, &
Crostini... \$8 each /3 for \$18

Slow Roasted Pork Belly

Black Garlic – BBQ Sauce, Red Pepper
Jam, Pickled Ginger &
Wasabi Greens... \$14

Fritto Misto

Calamari, Shrimp & Haddock with
Banana Pepper Aioli... \$15

Large Plates

Field, Farm & Pasture

TCI Steak Frites

French Fries, Creamed Spinach with
Worcestershire Glaze... \$29

Grilled Pork Tenderloin

Artichoke Barigoule, Arugula, Creamy
Polenta with an Olive Pan Jus... \$26

Fried Chicken Cutlet

Braised Tuscan Kale, Carrots &
Creamy Mashed Potatoes,
with Shallot Demi-Glace... \$24

TCI Burger

Red Onions, Lettuce, Tomato &
American Cheese with Hand-Cut
Fries... \$14

Northeast Raised Steak

Celery Root – Truffle Puree,
Mushrooms, Baby Carrots
with Shallot Demi-Glace... \$ Market

Herbivore

Grilled Flatbread

Arugula Pesto, Mozzarella Cheese, Red
Onion, Spinach, with Balsamic &
Olive Oil... \$16

Spring Vegetable Pot de Feu

Toasted Quinoa, Sundried Tomatoes,
Vegetable Broth & Basil Pistou... \$24

Aquatic Delights

Miso Roasted Cod

Shiitake Mushrooms, Shishito Peppers,
over Udon Noodles with Citrus – Soy
Broth & Red Pepper Jam... \$26

Crispy Skin Salmon

Roasted Cauliflower, Red Onions &
Toasted Croutons with Lemon-Caper
Beurre Blanc... \$25

Pan Seared Scallops

Israeli Cous Cous, Spring Vegetables,
Harissa Broth & Black Garlic
Tzatziki... \$30

TCI Fish & Chips

Coleslaw, Crispy Fingerling Wedges
with Tartar Sauce... \$23

Sides

Hand-Cut Fries... \$5

Creamy Mashed Potatoes ... \$5

Creamed Spinach... \$5

Spring Vegetables... \$5

A \$5 charge will be applied to
all shared entrees. Consuming
raw or undercooked meats,
poultry, seafood, shellfish,
or eggs may increase your risk
of food borne illness.

Executive Chef
Jonathan Cox