



*Three Chimneys Inn*  
Hoffrost Sawyer Tavern

17 Newmarket Road  
Durham, NH 03824  
(603) 868.7800

[www.threechimneysinn.com](http://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*

*Thai Curry Steamed Mussels...\$ 13*

*Ginger, Garlic, Scallions, Mirin & Cilantro*

*Smoked Salmon Tartare*

*Olive Tapenade, Crostini, Roasted Pepper & Mascarpone Puree...\$14*

**Soup & Salad**

*New England Clam Chowder*  
\$7 Cup/ \$10 Bowl

*Chef's Choice Soup... \$8*

*Field Green Salad*  
Cucumbers, Baby Mozzarella, Grape  
Tomatoes & Basil Vinaigrette... \$9

*Hearts of Romaine Caesar*  
Croutons, Spanish Anchovies, Aged  
Asiago Cheese & Dressing... \$11

*Baby Spinach*  
Strawberry, Red Onion, Watercress,  
Toasted Almonds & White Wine  
Vinaigrette ... \$8

*\*Add to any salad:*  
Grilled Chicken Breast... \$10,  
Tuna... \$15 or Shrimp... \$12

**Small & Shared Plates**

*Crispy Chicken Wings*  
Pickled Carrots & Harissa Glaze  
Tzatziki Sauce... \$11

*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

*Crispy Duck Confit*  
Coleslaw and Raspberry Bourbon BBQ  
Glaze... \$15

*Warm Lobster Salad*  
Melons, Local Greens & Bacon - Sherry  
Vinaigrette... \$ Market

## *Large Plates*

### *Field, Farm & Pasture*

*TCI Steak Frites  
French Fries, Haricot Verte with  
Chimichurri Sauce... \$29*

*Grilled Pork Chop  
Purple Radish Salad, Cheddar Grits  
with Bacon Jam... \$25*

*Roasted Chicken Breast  
Peas, Onions & Creamy Mash with  
Vermouth & Shallot Sauce... \$24*

*TCI Burger  
Red Onions, Lettuce, Tomato &  
American Cheese with House-Cut  
Fries... \$14*

*Pan Roasted Center Cut Lamb Chops  
White Bean Ragout, Olive &  
Feta Cheese Salsa with Mint... \$28*

*Summer Surf & Turf  
Grilled Northeast Raised Beef  
with Lobster Tail, Seasonal  
Accoutrements & Orange  
Tarragon Aioli... \$ Market*

### *Aquatic Delights*

*Pan Seared Tuna  
Smoked Fingerling Potatoes, Green Bean  
Salad & Peach Puree... \$27*

*Grilled Swordfish  
Charred Cherry Tomatoes & Israeli  
Cous Cous with Basil Pesto... \$26*

*Pan Seared Scallops  
Slow Roasted Pork Belly, Asparagus  
Risotto with Herb Oil... \$30*

*TCI Fish & Chips  
Pea Puree, Coleslaw, Crispy Fingerling  
Wedges with Tartar Sauce... \$23*

### *Herbivore*

*Grilled Flat Bread  
Brie, Mushroom & Onion  
Confit Puree... \$16*

*Beet Ravioli  
Wilted Arugula, Hazelnuts, Golden  
Raisins, Garlic Brown Butter &  
Goat Cheese... \$24*

### *Sides*

*Hand - Fries...\$5*

*Creamy Mash Potatoes ...\$5*

*Asparagus...\$5*

*Peas & Onions...\$5*

## **Executive Chef Jonathan Cox**

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.