



Three Chimneys Inn
Hoffrost 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

Thai Curry Steamed Mussels...\$ 13

Ginger, Garlic, Scallions, Mirin & Cilantro

Summer Harvest Pickle Plate

Chef's Selection of Pickled Vegetables...\$8

Soup & Salad

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

Chef's Choice Soup... \$8

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

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

Baby Spinach
Strawberry, Red Onion, Arugula,
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

Pork Stuffed Crepes
Butternut Squash Puree,
Apple-Sage Compote... \$14

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

Large Plates

Field, Farm & Pasture

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

*Pan Fried Veal Cutlet
Potato Rissole, Baby Carrots, Fennel
with Pan Sauce... \$28*

*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*

*Northeast Raised Steak
Butter Poached Yukon
Potatoes, Succotash
& Sauce... \$ Market*

Aquatic Delights

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

*Ancho Chile Crusted Salmon
Charred Tomatillo Salsa, Avocado Puree
& Corn Fritter... \$25*

*Pan Seared Scallops
Slow Roasted Maple Pork Belly,
Pumpkin Risotto with Herb Oil &
Maple Sherry Glaze... \$30*

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

Herbivore

*Grilled Flatbread
Feta, Roasted Corn, Red Pepper Sauce
& Olive Oil... \$16*

*Roasted Spaghetti Squash
Wilted Garlic Spinach, Olives, Roasted
Red Pepper, Charred Cherry Tomatoes,
Red Onion and Italian Cashew
Vinaigrette... \$24*

Sides

*Hand-Cut Fries...\$5
Creamy Mash Potatoes ...\$5
Green Beans...\$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.