



## *Three Chimneys Inn*

*Winfrost 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*

*Smoked Salmon Tartare*

*Thai Curry Vinaigrette, Fresh Herbs & Crispy Wontons...\$ 13*

### **Soup & Salad**

*New England Clam Chowder*

*\$8 Cup/ \$10 Bowl*

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

*Field Green Salad*

*Roasted Butternut Squash, Dried*

*Cranberries & Sherry Vinaigrette... \$9*

*Hearts of Romaine Caesar*

*Croutons, Spanish Anchovies, Aged*

*Asiago Cheese & Dressing... \$11*

*Pickled Green Bean Salad*

*Golden Raisins, Frisée,*

*Toasted Almonds &*

*Lemon-Honey Dressing... \$9*

*\*Add to any salad:*

*Grilled Chicken Breast... \$10,*

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

### **Small & Shared Plates**

*Crispy Chicken Wings*

*House-made Sweet & Hot Chili Sauce &*

*Buck Wheat Noodle Salad... \$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*

*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, Cream Spinach with  
Worcester Glaze... \$29*

*Braised Beef  
Barley Risotto, Roasted Brussels  
Sprouts, Bacon & Pickled Onions with  
Pan Sauce... \$26*

*Roasted Chicken Breast  
Braised Tuscan Kale, Carrots &  
Creamy Mashed Potatoes  
with Shallot Sauce... \$24*

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

### *Herbivore*

*Grilled Flatbread  
Mushroom Puree, Goat Cheese, Spinach  
& Crispy Onions with Olive Oil... \$16*

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

### *Aquatic Delights*

*Cod en Papillote  
Winter Vegetable Medley, Sweet Potato  
Dumplings with Herb Butter & White  
Wine... \$26*

*Crispy Skin Salmon  
Parsnip Puree & Curried Lentil Stew  
with Fennel Raisin Chutney... \$25*

*Pan Seared Scallops  
Pork Belly Hash, Baby Carrots  
with Horseradish Sauce... \$30*

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

### *Sides*

*Hand-Cut Fries...\$5  
Creamy Mash Potatoes ...\$5  
Cream Spinach...\$5  
Bacon & Brussels Sprouts...\$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**