



Three Chimneys Inn
Frost 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

Citrus Marinated Shrimp...\$ 12

Sweet Chili – Pineapple Vinaigrette, Fresh Lime & Melon

Soup & Salad

*New England Clam Chowder
Fried Whole Belly Clam & Marinated
Scallions... \$7 Cup / \$10 Bowl*

Chef's Choice Soup...\$8

*Field Green Salad
Hazelnuts, Cipollini Onions, Dried
Cranberries & Honey Vinaigrette...\$9*

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

*Boston Bibb
Orange Segments, Shaved Cucumbers,
Breakfast Radishes & Champagne
Vinaigrette ...\$8*

**Add Grilled Chicken Breast, Salmon or
Shrimp to any Salad for extra...\$11*

Small & Shared Plates

*Crispy Chicken Wings
Spicy Pickled Carrots & Celery, Blue
Cheese Dressing...\$11*

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

*Artisanal New England Cheese Plate
(Picks of the Best from Maine to
Vermont)
House Made Mostarda, Crostini...\$8
each /3 for \$18*

*Ricotta Gnudi
Hazelnut –Arugula Pesto & Rabbit
Sugo...\$13*

*Olive Oil Poached Tuna
Warm Spinach & Fennel Salad with a
Mixed Olive Vinaigrette...\$15*

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.

Large Plates

Field, Farm & Pasture

*TCI Steak Frites
French Fries, Spinach & Garlic with
Mushroom Sauce...\$29*

*Pastrami Cured Braised Beef
Braised Red Cabbage, Glazed Carrots,
Swiss-Potato Cake & Sauce Robert...\$26*

*Country Fried Chicken Cutlet
Pecan Raisin Chutney, Swiss Chard &
Creamy Mash Potatoes...\$24*

*TCI Burger
Fried Onions & American Cheese with
House-Cut Fries...\$15*

Aquatic Delights

*Crispy Skin Salmon
Butter Braised Leeks, Carrots Ribbons,
Wild Rice & Butter Sauce...\$25*

*Prosciutto & Potato Wrapped Cod
Winter Vegetable Stew & Lobster
Oil...\$26*

*Pan Seared Scallops
Slow Roasted Pork Belly, Sweet Potato
Puree, and Cider Reduction...\$30*

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

*Pan Roasted Duck Breast
Sweet Potato – Butternut Squash Ravioli, Cippolini Onion,
Bacon Cream & Cranberry Gastric...\$27*

Herbivore

*Grilled Flatbread
Brie, Granny Smith Apples & Onion Confit Puree...\$16*

*Crispy Potato & Leek Strudel
Hearty Winter Vegetable Stew...\$22*

Sides

Hand-cut Fries...\$5

Braised Cabbage ...\$5

Swiss Chard...\$5

Sweet Potato Puree...\$5

Executive Chef Jonathan Cox

A \$5 charge will be applied to all shared entrees.
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