

17 Newmarket Road

Durham, NH 03824

(603) 868.7800

www.threechimneysinn.com

Raw & Pickled

Oysters on the Half Cocktail Sauce, Black Pepper Mignonette & Fresh Lemon...Market Price **GF**
(By the ½ Dozen or Dozen)

Local Beef Tartare Radishes, Lemon Grass Vinaigrette, Fresh Herbs, Sriracha Aioli & Lime Oil...\$12 **GF**

House-made Pickle Plate Assorted Pickled Vegetables...\$7 **GF/V**

Shared Plates

Crispy Chicken Wings Smokey Harissa Honey Glaze, Onion-Goat Cheese Fondue & Scallions...\$11

Charcuterie & Cheese Assorted Accoutrements & Crostini /Individual Items...\$7 or Pick 3 items for...\$18
(tonight's cheese & meat offering, please ask your server)

Grilled Flatbread Sweet Potato & Butternut Squash Puree, Roasted Shallots, Arugula with Balsamic Drizzle...\$14 **V**
(Add goat cheese for an additional \$2)

Duck Etouffee Pickled Okra, Peppers with Crispy Rice Crispy Cake...\$14

Fritto Misto Calamari, Shrimp, Haddock with Banana Pepper Aioli...\$12

(Make it a *Fritto Taco with coleslaw* for an additional \$2)

Pan Fried Crab Cakes Napa Cabbage Slaw, with Thai Curry Remoulade & Crispy Basil...\$13

Crispy Korean Vegetable Pancakes Stuffed with Carrots, Cabbage, Potato, Sweet 'n Spicy Meat Stuffing with Soy Dipping Sauce & Sriracha Aioli...\$11

Soups & Salads

New England Clam Chowder...\$8 Cup/\$10 Bowl

Soup of the Day...\$8 Cup/\$10 Bowl

Caesar Salad Croutons, Italian Anchovies, Aged Asiago Cheese & Dressing...\$11

Field Green Salad Red Onions, Dried Cranberries, Cucumbers with Maple & Sherry Vinaigrette...\$9 **GF/V**

Baby Kale Salad Poached Pear, Golden Beets, Walnuts, Blue Cheese with Cider Vinaigrette...\$10 **GF/V**

***Add to Any Salad:**

Grilled Chicken Breast...\$9 Seared Salmon...\$13 Grilled Shrimp...\$12 Grilled Steak Tips...\$14

***Please inform your server of any food allergies & consuming raw or undercooked meats, shellfish or poultry may result in illness.**

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Burgers and Sandwiches

*all Sandwiches served with Pickle, Fries or a Small Caesar/Field Green Salad

TCI Burger American Cheese, Lettuce, Tomato, Onion on a Potato Bun...\$13

Blackened Turkey BLT Butter Lettuce, Hot House Tomato, Bacon with Chipotle Cranberry Compote on a Focaccia Roll...\$13

Kobe Burger 2-year Cheddar Cheese, Lettuce, Tomato, Onion on a Potato Bun...\$17

TCI Reuben House - made Pastrami, Napa Sauerkraut, Harissa Dressing, Gruyere on a Rye Focaccia...\$14

Double Beef BBQ Burger BBQ Braised Beef, Local Beef Patty, Hot House Tomato, American Cheese, on a Potato Bun ...\$15

Tempura Mushroom Banh Mi Sriracha, Pickled Vegetables, Hoisin Sauce, on a Baguette...\$12 **V**

Large Plates

Crispy Rice Cake Curried Coconut Cauliflower Stew, Smoked Eggplant – Mushroom Caponata ...\$24 **GF/V**

Jefferson Fried Chicken Cutlet Cippolini Onions, Collard Greens, Coleslaw, Mash Potatoes & Maple-Pecan Bourbon Sauce...\$23

TCI Fish & Chips Coleslaw, Fingerling Potato Wedges & Tartar Sauce...\$20

Steak Frites Daily Vegetable, French Fries & Miso-Ginger Compound Butter...\$29

Red Wine Braised Beef Roasted Brussels Sprouts, Fingerling Potatoes with a Red Beet & Onion Jam...\$26 **GF**

Pan Seared Scallops Sweet Potato & Butternut Squash Puree, Balsamic Glazed Brussels Sprouts, Candied Maple Bacon with Sage Chimichurri...\$30 **GF**

Panko Crusted Salmon Sesame-Ginger Quinoa, Smoked Eggplant - Mushroom Caponata, Miso Crema, Black Garlic Vinaigrette & Orange Carrot Vinaigrette...\$23

Sides

Hand Cut Fries...\$5 Seasonal Vegetables...\$5 Brussels Sprouts...\$5 Mash Potatoes...\$5

Basket of Rolls (4 each) ...\$3

* **GF/V denotes Gluten Free & Vegan**

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