



Three Chimneys Inn

ffrost 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

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

Beet & Frisée Salad

Golden Raisins, Crumbled Goat Cheese,

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

Fried Chicken Cutlet

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

TCI Burger

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

Northeast Raised Steak

Celery Root – Truffle Puree,
Mushrooms, Baby Carrots
with Shallot Sauce... \$ Market

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

Miso Roasted Cod

Shiitake Mushrooms, Shishito Peppers,
Udon Noodles with Citrus – Soy Broth
& Red Pepper Jam... \$26

Crispy Skin Salmon

Roasted Cauliflower, Red Onions,
Toasted Croutons with Caper
Butter Sauce... \$25

Pan Seared Scallops

Pork Belly Hash, Baby Carrots
with Horseradish Sauce... \$30

TCI Fish & Chips

Coleslaw, Crispy Fingerling Wedges
with Tartar Sauce... \$23

Sides

Hand-Cut Fries...\$5

Creamy Mashed Potatoes ...\$5

Cream Spinach...\$5

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