



Karen Meyer
Innkeeper

Jonathan Cox
Executive Chef



Three Chimneys Inn
frost Sawyer Tavern

17 Newmarket Road
Durham, NH 03824

603.868.7800
threechimneysinn.com

Dinner 5-9:00PM
Wednesday - Saturday

SOUP & SALAD

New England Clam Chowder
Cup...9 Bowl...11

Caesar Salad...12
Croutons, Italian Anchovies, Aged Asiago
& House-made Caesar Dressing

Field Green Salad...11 **GF**
Citrus, Radishes, Cucumber
& Red Onion Vinaigrette

Grilled Chicken Breast...8
Seared Shrimp...10
Seared Salmon...14

SPECIALS

Wine Down Wednesday
½ Off House Bottles of Wine!

Thursday - Prime Rib!
With Baked Potato & Veggie

Fish Friday...15.95
TCI Fish & Chips at a special price!

APPETIZERS

PEI Mussels...13
Spicy Tomato, Bacon & Beer Broth;
served with Toasted Crostini

Pan Seared Crab Cakes...16
Asparagus Salad with Dijon Vinaigrette

Fried Calamari...14
Sweet & Spicy Bell Pepper Jam

Daily Flatbread
Chef's Nightly Creation - Priced Daily

Coconut Shrimp...14
Deep Fried with Pineapple Sweet Chili Sauce

Bavarian Pretzels...11
Two each, German Style Pretzels,
Cheddar Mustard Sauce

Fresh Shucked Oysters

3.50 each
½ doz. 19
doz. 35

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

BURGERS/SANDWICHES

TCI Burger...14

Cheddar Cheese, Lettuce, Tomato & Onion;
served on a Potato Bun

Daily Sandwich...Priced Daily

Chef's Nightly Creation

Blackened Turkey BLT...15

Avocado Spread, Black Garlic Aioli,
served on a Ciabatta Roll

TCI Rueben...15

Red Plate Pastrami, Whiskey Dill Sauerkraut,
Gruyere, Russian Dressing on Marble Rye Bread

*All burgers & sandwiches are served with pickle
& hand-cut Fries. Substitute side salad for \$2 or
Impossible Burger for \$1.

CHILDREN'S MENU

Chicken Fingers...7

Served with Hand-cut Fries,
Ketchup or BBQ Sauce

Grilled Cheese...7

Served with Hand-cut Fries

Pasta...7

Plain, Butter or Marinara Sauce;
Cheese or No Cheese

Cheese Pizza...7

Includes choice of: Lemonade, Juice or Milk

SIDES

Coleslaw...4

Hand-Cut French Fries...4

Mashed Potatoes...5

Peas & Onions...5

Vegetable of the Day...5

ENTREES

Fish 'n Chips...20

Fresh Atlantic Haddock Deep Fried, served with
House Coleslaw, Hand-cut Fries & Remoulade

Ricotta Dumplings...24

Baby Kale, Creamy Vegetarian Sausage Ragu
with Asiago Cheese

Grilled Pork Chop...27 **GF**

Grilled Vegetables, marinated Fennel & Smoked
Tomato Fondue

Jefferson Chicken...25

Pearl Onions, Spring Peas & Mashed Potatoes,
served with Maple-Pecan Bourbon Sauce

Grilled Steak...29

Chef's Choice Steak with Rustic Potato Cake,
Creamed Sunflower Sprouts
& Red Wine Steak Sauce

Shrimp & Bacon Risotto...27 **GF**

Local Pea Shoots, Peas & Asiago Cheese

Potato Crusted Haddock...25

Shredded Yukon Gold Potatoes,
Vegetable of the Day &
Lemon Fennel Butter Sauce **GF**

Crispy Skin Salmon...26 **GF**

Beet & Lentil Salad with
Citrus Honey Vinaigrette

DON'T FORGET TO ASK
ABOUT DESSERT!