



Three Chimneys Inn

Winfrost 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

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*

*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
Winter Vegetable Medley,
Potato-Leek cake with 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

*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
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**