

~Starters~

*New England Clam Chowder* 6     *Chimneys Daily Soup* 5

*Crispy Fried Calamari*

Tossed with pepperoncini, lemon, lime and red pepper,  
served with roasted garlic aioli 12

*Spinach & Artichoke Dip*

Served in a sizzling pot with focaccia crostini  
and sliced apple for dipping 15

*Seared Ahi Tuna Bites*

Served over wonton wrappers with pickled jalapenos and wasabi aioli  
garnished with cucumber salad 10

~Salads~

*TCI House Salad*

Mixed baby greens, garden fresh seasonal vegetables and pickled red  
onions tossed in our maple balsamic vinaigrette dressing

Demi 5     Full 8

*Classic Caesar Salad*

Crisp romaine tossed with traditional dressing, aged Asiago cheese and  
savory croutons. With or without anchovies

Demi 5     Full 8

*Pan Seared Salmon Salad*

Served over baby spinach with dried cranberries, red onions, bacon  
and Hearts Song Farm Goat Cheese with a celery seed dressing 15

*~Add to any salad~*

*Grilled Chicken* 6     *Grilled Shrimp* 7     *Pan Seared Salmon* 9

*Restaurant*

*Inn*

*Event Site*



*Three Chimneys Inn*  
Frost Sawyer Tavern

*Lunch Menu*

*Lunch Served:*

Thursday-Saturday  
11:30am-2:30pm

17 Newmarket Road, Durham, N.H. 03824

603-868-7800

threechimneysinn.com

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

## ~Sandwiches~

### *Three Chimneys Turkey BLT*

Warm roasted turkey, applewood smoked bacon, lettuce and tomato served on your choice of homemade whole wheat or white bread topped with an avocado spread and chipotle aioli 11

### *Lobster Grilled Cheese*

Fresh Maine lobster served with toasted homemade white bread, smoked Gouda and heirloom tomatoes 19

### *Chicken Parmesan Panini*

Breaded chicken breast pressed with fresh Ciabatta bread with Provolone and marinara sauce 12

### *Roast Sliced Sirloin*

Served warm on a French baguette with melted Brie, grilled onion, fresh baby spinach tossed in a red pepper rouille with a side of horseradish sour cream accompanied with house made french fries 12

### *Fried Haddock Sandwich*

Freshly fried Atlantic Haddock served on a Kaiser roll with lettuce, tomato, a side of remoulade and paired with house made french fries 11

## ~Entrees~

### *TCI Award Winning Chili*

Served with our homemade corn bread and topped with sour cream 13

### *\*Slow Braised Pot Roast*

Accompanied by buttermilk mashed potato, braising liquid and vegetable of the day 15

### *Haddock Florentine*

Pan fried haddock filet accompanied with butternut squash raviolis, spinach, tomato and mushrooms in a caramelized onion bacon cream sauce 16

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

## ~Desserts~

Please inquire about our Chef's daily selection

### *Beverages:*

Coke, Diet Coke, Sprite, Ginger-ale, Iced Tea and Lemonade  
2.50



**Sqamscot** Soft Drinks  
Root Beer or Orange  
2.75

**Saratoga** Sparkling Water  
2.75

### *Draft Beer Selection*

<i>Brooklyn Lager</i>	5.50
<i>Leffe</i>	5.50
<i>Flying Dog</i>	5.50
<i>Peak Organic Winter</i>	5.50
<i>Red Hook ESB</i>	5.50
<i>Shipyard Prelude</i>	6.00
<i>Ten Penny Ale</i>	5.50

**\*For your convenience, parties of eight or more and all other discount cards or coupons will have a 20% gratuity applied to the total bill before the New Hampshire 9% meals tax.**

**\*In order to maintain excellent service, we strongly discourage separate checks for parties of 6 or more.**