

Appetizers - Soups - Salads

- Fried Brussels Sprouts** \$11
Bacon, Red Onion, Bleu Cheese, & Red Wine Vinaigrette
- Gf Roasted Buffalo Cauliflower** \$12
Seasoned Cauliflower, Buffalo Sauce, & House-Made Bleu Cheese Dressing
- Pork Dumplings** \$14
Steamed and served with Fried Wonton, Sweet Soy Sauce, & Wakame
- Fried Shrimp** \$15
House-Made 'Bang Bang' Sauce
- *Tuna Bites** \$16
Ahi Tuna tossed with Ponzu Sauce, served on Wonton with Chipotle Aioli, Hoisin, Pickled Jalapeño, & Cucumber Salad
- Grilled Swordfish Skewer** \$17
Cucumber-Lime Salsa & Chili Oil
- Gf Clam Chowder** Cup 9 Bowl 11
- Soup du jour** Market Price
- Gf Lobster Bisque** Cup 12 Bowl 15
- *Caesar Salad** Demi 8 Full 15
Romaine, Aged Asiago, Croutons, & Dressing
+ Add: *Chicken 8 | Shrimp 7 | Salmon 11*
Italian Anchovies 1
- Gf Garden Salad** Demi 7 Full 13
Mixed Greens, Cucumber, Tomato, Red Onion, Shredded Carrots, & Red Wine Vinaigrette
+ Add: *Chicken 8 | Shrimp 7 | Salmon 11*
- Summer Berry Salad** Demi 9 Full 16
Mixed Greens, Spinach, Seasonal Berries, Red Onion, Cucumber, Candied Pecans, Feta, & Champagne Vinaigrette
+ Add: *Chicken 8 | Shrimp 7 | Salmon 11*

Sides

- Warm Bread** \$0.75/ea
Topped with Garlic & Shallot Butter.
- Coleslaw** \$5
- French Fries** \$6
- Mashed Potatoes** \$6
- Peas & Onions** \$5
- Daily Vegetable** \$6

Dinner Entrées

- *TCI Burger** \$17
8oz. Certified Angus Beef, Lettuce, Tomato, Onion, & Cheddar Cheese
+ *Substitute Side Garden or Caesar Salad for 2*
+ *Substitute GF Bun for 1.50*
Served on a Potato Bun with a Pickle & French Fries
- Pulled Pork Sandwich** \$17
Braised Pork, Barbecue Sauce, Pickled Onion, & Coleslaw
+ *Substitute Side Garden or Caesar Salad for 2*
+ *Substitute GF Bun for 1.50*
Served on a Potato Bun with a Pickle & French Fries
- Gf Vegetable Stir Fry** \$20
Rice, Sweet Soy Citrus Sauce, & Seasonal Vegetables
+ Add: *Chicken 8 | Shrimp 7 | Salmon 11*
- Fish & Chips** \$25
Beer-Battered Fresh Atlantic Haddock, fried & served with French Fries, Coleslaw, & Remoulade
- Wild Mushroom Ravioli** \$24
Brown Butter, Roasted Garlic, Asparagus, & Mushrooms
- Shrimp Scampi** \$26
Garlic, Butter, White Wine, Lemon, Tomato, Parsley, Fresh Terra Cotta Linguine Pasta, & Parmesan Cheese
+ *Substitute Gluten-Free Penne 1*

- Jefferson Fried Chicken** \$28
Fried Chicken Breast, Mashed Potatoes, Peas & Onion, Toasted Pecans, & Maple Bourbon Cream Sauce

- *Steak Tips** \$30
Marsala Brown Gravy, Daily Vegetable, & choice of Mashed, Baked, or French Fries

- Gf Potato-Crusted Haddock** \$30
Shredded Russet Potatoes, Daily Vegetable, & Lemon-Herb Beurre Blanc

- Gf *Pan-Seared Salmon** \$29
Corn Succotash with Roasted Tomato, Mushroom, Spinach, & Balsamic Butter Sauce

David Ferreira - Chef

Crafted Cocktails

Rum Runner

Bacardi Rum, Blue Chair Bay Banana Rum, Captain Morgan Spiced Rum, Blackberry Liqueur, Pineapple Juice, Orange Juice, Grenadine. 14

Strawberry Basil, Raspberry, Blackberry, or Coconut Habanero Margarita

Sauza Silver Tequila, Lime Juice, Triple Sec, Simple Syrup, Habanero Bitters. 13

Pineapple Kiwi Mojito

Bacardi Rum, Fresh Kiwi, Pineapple Juice, Lime Juice, Mint, Simple Syrup, Soda Water. 13

Blackberry Lemon Drop

Grainger's Citrus Vodka, Chambord, Blackberry Simple Syrup, Lemon Juice. 12

Cucumber Daisy

Hendrick's Gin, Elderflower Liqueur, Lime Juice, Simple Syrup, Muddled Cucumber, Grapefruit Juice, Soda Water. 14

Midnight Manhattan

Bulleit Bourbon, Amaro, Angostura Bitters, Orange Bitters, Bada Bing Cherry. 15

Espresso Martini

Three Olives Triple Shot Vodka, Kahlua, Baileys Irish Cream. 15

Bottles - Cans

Budweiser - Bud Light

Coors Light - Michelob Ultra

Samuel Adams Boston Lager

Stella Artois

LOCAL Tuckerman's Pale Ale

Guinness - Citizen Cider

Corona - Heineken

Heineken 0.0 - Sam Adams N/A

Draft Lines

LOCAL Stoneface IPA & Maine Beer Co. Lunch IPA

Stella Artois & Sam Adams Seasonal

Blue Moon Belgian White & Tuckerman's Pale Ale

Did You Know?

Wine Down Wednesday

½ Off Bottles of House Wine

Prime Rib Night

Every Thursday, Prime Rib Served with Baked Potato & The Daily Vegetable Market Price

Fish Fry Friday

Fish & Chips for a Special Price
\$19.95

Hours of Operation

Three Chimneys Inn

17 Newmarket Road, Durham, N.H. 03824
603.868.7800

Wednesday through Saturday 5:00-9:00pm

Closed: Sunday, Monday, Tuesday

You can Book on Open Table, at
threechimneysinn.com or by calling.
603.868.7800

KIDS For 12 And Under

Chicken Fingers & Fries

Choice of: Ketchup or BBQ Sauce
\$8

Fried Haddock Bites & Fries

Served with Ketchup
\$8

Pasta Bowl

Plain, Butter or Marinara Sauce; With or Without Cheese
\$7

Allergy Awareness

Please inform your Server of any known food allergies in your party.

*Consuming raw or undercooked meats, shellfish or poultry may result in illness.