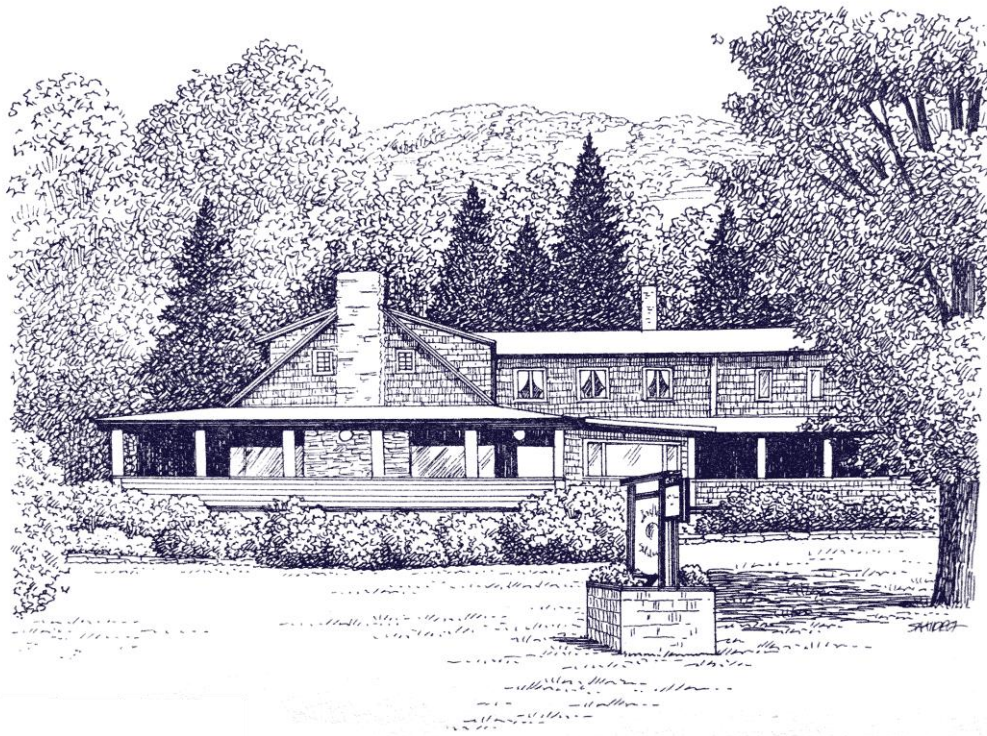


IT ALL STARTED WITH A SPARK



A spark of an idea to build a special kind of gathering place.

Almost a century ago Russian logger Ivan Sesow built the Wonder View Log Pavilion as a roadside dancehall. With its infamous “sin cabins” and bootleg liquor, the 1924 roadhouse earned a rowdy reputation.

In 1938, the Parrish and DeSchweinitz families acquired the property, dubbing it Johnny Seesaw’s as a nod to its founder and developing it as one of the area’s first ski lodges.

Countless patrons, parties, fireside chats and wild nights later, the inn still celebrates all things Vermont in the same convivial spirit.

JOHNNY SEESAW'S

TO START

| | |
|---|-----------|
| Vermont Creamery Goat Cheese & Maple Toast | 13 |
| roasted local squash, fall mushrooms, pine nuts and chives | |
| Chilled Borscht Soup | 11 |
| our interpretation of a traditional russian beet soup - topped with a dollop of vermont sour cream & fresh dill from our garden | |
| "Peruvian" Fluke Ceviche | 14 |
| traditionally prepared with lemon, red onion, radish, & herbs from our garden | |
| New England Oysters on Half Shell | 3.25 each |
| served with our own cocktail sauce & mignonette | |
| Pickering Farm Butternut Squash Soup | small 8 |
| ricotta salata, pumpkin seeds and white truffle oil | large 12 |

TO SHARE

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| Seesaw's Poutine | 17 |
| hand cut french fries with braised duck leg gravy & maplebrook cheese curds | |
| Mezze Plate | 16 |
| our own hummus, tabouli & baba ghanoush served with seasonal local vegetables & housemade grilled bread | |
| Vermont Cheese and Charcuterie | 3 for 14 |
| seasonally changing list served with grilled housemade bread, | 4 for 19 |
| house pickled vegetables, local honey & seasonal fruit | 5 for 24 |

SALADS

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| Bayley Hazen Blue Cheese Salad | 13 |
| butter lettuce, buttermilk dressing, local bacon, roasted tomatoes & walnuts | |
| Autumn Salad | 13 |
| baby kale, vermont creamery goat cheese, local apples, pecans and cider vinaigrette | |
| Seesaw's Garden Salad | 11 |
| local mesclun, shaved local baby vegetables, toasted pumpkin seeds & lemon vinaigrette | |
| Add grilled: chicken 6; hanger steak 11; scallops 11 | |



Originally called Brumley, the town of Peru was chartered by the Royal Governor of New Hampshire Benning Wentworth in 1761.

JOHNNY SEESAW'S

ENTRÉES

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| Maple Brined Vermont Pork Chop | 28 |
| charred apples, polenta, kale & whole grain mustard sauce | |
| Fall Risotto | small 16 |
| pickering farm red curry squash, fall mushrooms and parmigiano | |
| | large 24 |
| Char Grilled Vermont Hanger Steak | 28 |
| local baby green salad with shaved thistle hill farm tarentaise cheese & hand cut french fries | |
| Roasted Ephraim Mountain Farm Half-Chicken | 26 |
| shiitake mushrooms, cippolini onions, nitty-gritty wheat berries, kale and rosemary jus | |
| Roasted Prosciutto Wrapped New England Monkfish | 28 |
| celery root purée, wild rice cakes, leeks and sage brown butter sauce | |
| Sautéed Maine Sea Scallops | 29 |
| cauliflower, local gala apples, crisp capers potato rosti and chive oil | |
| Classic Bolognese | small 17 |
| pork & beef ragu with house made tagliatelle & parmigiano | |
| | large 25 |
| Seesaw's Burger | 16 |
| bayley hazen blue cheese, smoked tomato aioli & crispy onions on housemade pretzel bun served with hand cut french fries, cheddar cheese also available upon request | |

Thursdays And Saturdays Prime Rib

served with potato, seasonal vegetables & choice of
sauce-béarnaise, au jus & horseradish

28 (12oz) 32 (16oz) 42 (20oz)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

In 1804, the town
was renamed "Peru"
after the gold-rich
South American
country.



JOHNNY SEESAW'S

SIDES

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|--|---|
| vermont grown salad greens, olive oil, lemon | 8 |
| hand cut french fries | 8 |
| crispy polenta cake | 8 |
| parmigiano risotto | 8 |
| roasted cauliflower | 8 |

DESSERT

| | |
|---|----|
| Warm Apple Walnut Strudel with maple ice cream | 8 |
| Pumpkin Panna Cotta with candied pepitas and cinnamon | 8 |
| Chocolate Molten Cake with vanilla ice cream & salted caramel sauce | 9 |
| Watermelon Granita with lime & mint | 7 |
| Ice Cream and Sorbet locally made ice cream & housemade sorbet | 6 |
| Rookie's Root Beer Float rookie's draft root beer, vanilla ice cream | 6 |
| Lew's Floating Goose gosling rum, draft root beer, vanilla ice cream (<i>adults only</i>) | 13 |
| Mud Season stoli vanil vodka, bailey's, kahlua, vanilla ice cream (<i>adults only</i>) | 13 |



In 1805, Benjamin Barnard Jr. bought the land where Seesaw's stands today for \$400, building a small log house and a barn that reportedly became a tavern.