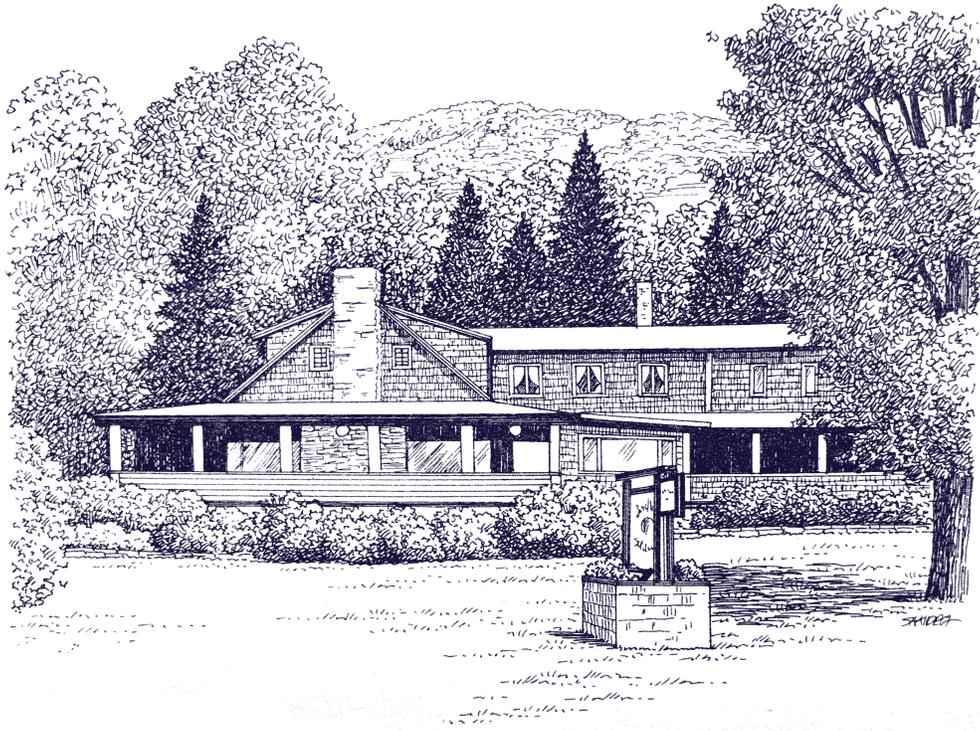


IT ALL STARTED WITH A SPARK



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

PRETZEL	8
house made soft pretzel with grafton cheddar beer dip and mustard	
VERMONT CREAMERY GOAT CHEESE AND MAPLE TOAST	13
GRILLED ASPARAGUS, PINE NUTS, LEMON AND OLIVE OIL	
"PERUVIAN" FLUKE CEVICHE	14
TRADITIONALLY PREPARED WITH LIME, RED ONION, RADISH, HERBS, CHILI AND HOUSE MADE POTATO CHIPS	
NEW ENGLAND OYSTERS ON HALF SHELL	3.50 each
served with our own cocktail sauce, mignonette & fresh grated horseradish	
COUNTRY PÂTE	14
vermont-raised pork, house-made pickled vegetables, dijon mustard and toast	
CHILLED BORSCHT	11
our interpretation of a traditional russian beet soup, topped with a dollop of vermont sour cream	
PEI MUSSELS	13
white wine, roasted fennel, saffron and garlic	

TO SHARE

FRIED PICKLES	8
fiddlehead IPA battered pickles with smoked tomato aioli	
SEESAW'S POUTINE	small 13 large 17
hand-cut french fries with duck confit, duck gravy & maplebrook farm 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 4 for 19 5 for 24
seasonally changing list served with grilled housemade bread, house pickled vegetables, local honey & seasonal fruit	



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

JOHNNY SEESAW'S

ENTRÉES

PAN ROASTED MAPLE GLAZED DUCK BREAST 29
white asparagus, rhubarb, wild rice and duck jus

HOUSE MADE SPAGHETTI small 14
artichokes, chili, garlic, spinach, olive oil and parmigiano reggiano large 22

CHAR GRILLED VERMONT HANGER STEAK 28
baby green salad with shaved thistle hill farm tarentaise cheese and hand cut french fries

VERMONT RACK OF LAMB 36
crusted with pine nuts and spring garlic and served with spinach, potato gnocchi, tomato confit and rosemary jus

ROASTED EPHRAIM MOUNTAIN FARM HALF CHICKEN 26
crispy polenta, roasted garlic, mushrooms, kale and thyme jus

SAUTÉED NEW ENGLAND SEA SCALLOPS
risotto, artichoke hearts, peas, bacon, lemon and carrot-ginger sauce 29

WARM BEET AND NITTY GRITTY BULGAR WHEAT SALAD 23
lemon, puffed quinoa, pistachios and local greens

CLASSIC BOLOGNESE small 17
pork & beef ragu with house made tagliatelle and parmigiano large 25

SEESAW'S BURGER
Vermont-raised beef, bayley hazen blue cheese, smoked tomato aioli & crispy onions 17
on a brioche bun served with hand cut french fries. Cheddar may be substituted
Add bacon 3;

FAROE ISLAND SALMON
spring vegetables, fresh-grated horseradish, crispy potato and smoked tomato broth 29

THURSDAYS AND SATURDAYS PRIME RIB

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

31 (14oz)

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

SALADS

JOHNNY SEESAW'S

BAYLEY HAZEN BLUE CHEESE SALAD	13
butter lettuce, buttermilk dressing, local bacon, roasted tomatoes & walnuts	
SPRING SALAD	12
arugula, strawberries, almonds, aged balsamic vinegar, olive oil & parmigiano reggiano	
SEESAW'S GARDEN SALAD	11
local greens, shaved vegetables, toasted pumpkin seeds & lemon vinaigrette	
<i>Add grilled:</i> chicken 6; hanger steak 11; scallops 11	

SIDES

(all sides 8)

VERMONT GROWN SALAD GREENS, OLIVE OIL, LEMON	{
HAND CUT FRENCH FRIES	{
CRISPY POLENTA WITH PARMIGIANO REGGIANO	{
SPRING VEGETABLE RISOTTO	{
SAUTÉED SPINACH WITH ROASTED GARLIC	{
SEASONAL VEGETABLE	
GRAFTON CHEDDAR BAKED MAC AND CHEESE	{

Did you enjoy your meal?
Show the kitchen how you feel
Buy them a beer and ring the bell!



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.