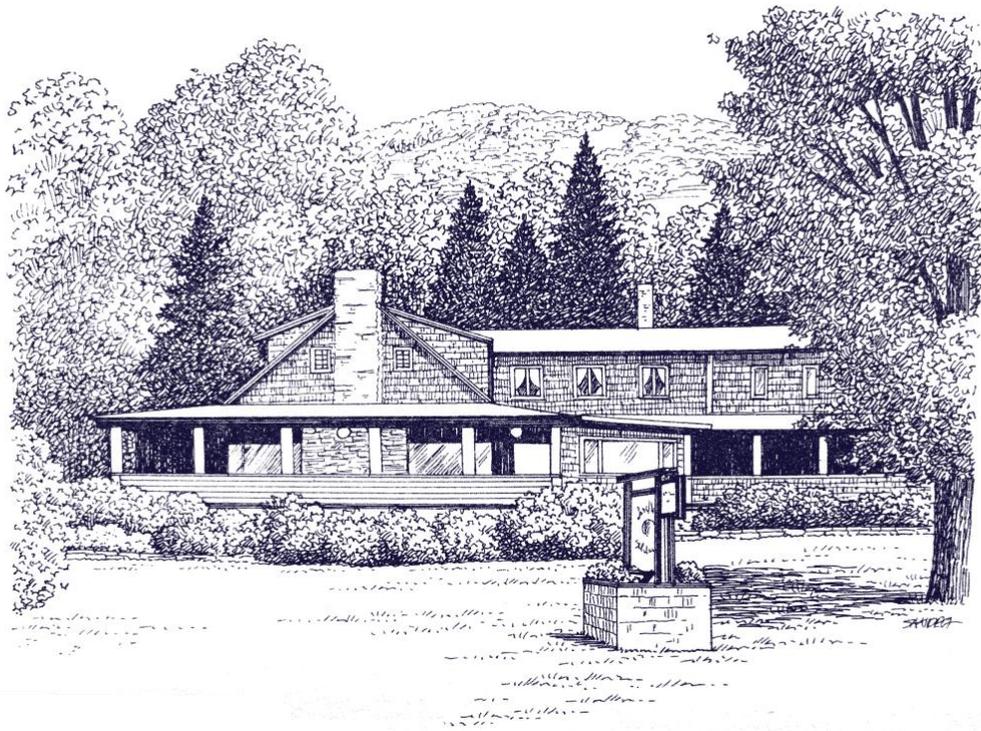


IT ALL STARTED WITH A SPARK



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
warm pretzel with mustard & grafton cheddar beer dip	
Vermont Creamery Goat Cheese and Maple Toast	13
pine nuts, cherry tomatoes, olives, roasted peppers & basil	
"Peruvian" Fluke Ceviche	14
traditionally prepared with lime, red onion, radish, herbs, chili & 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 served with toasted baguette, dijon mustard & house-made pickled vegetables	
Chilled Borscht	11
our interpretation of a traditional russian beet soup, topped with a dollop of vermont sour cream	
PEI Mussels	13
fiddlehead ipa, roasted fennel, chili & 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 toasted baguette & seasonal local vegetables	
Vermont Cheese and Charcuterie	3 for 14 4 for 19 5 for 24
seasonally changing list served with toasted baguette, house pickled vegetables, peabody mountain apiaries 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 Vermont Maple Glazed Duck Breast bing cherries, swiss chard, crispy polenta & duck jus	29
House-Made Spaghetti roasted tomatoes, white wine, garlic, olive oil & parmigiano reggiano	small 14 large 22
Char-Grilled Vermont Hanger Steak baby green salad with shaved spring brook farm tarentaise cheese & hand-cut french fries	28
Classic Bolognese local pork & beef ragu with house-made tagliatelle & parmigiano reggiano	<i>small</i> 17 <i>large</i> 25
Roasted Ephraim Mountain Farm Half Chicken risotto, roasted tomatoes, olives, arugula & thyme jus	26
Seesaw's Burger ephraim farm beef, bayley hazen blue cheese, smoked tomato aioli & crispy onions on a brioche bun served with hand-cut french fries cheddar may be substituted <i>add</i> north country smokehouse bacon 3 vegetarian beyond burger may be substituted	17
Warm Beet and Nitty Gritty Bulgar Wheat Salad lemon, puffed quinoa, pistachios & local greens	23
Sautéed New England Sea Scallops summer succotash of corn, chorizo, roasted poblano peppers & cilantro lime sauce	29
Wild Grilled Salmon summer vegetables, fresh-grated horseradish, crispy potato & smoked tomato broth	MP
Market Fresh Fish	MP

Thursdays And Saturdays Prime Rib

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

31 (14oz) \$4 split plate fee

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Ephraim Farm poultry processed on the farm and not inspected.

JOHNNY SEESAW'S

SALADS

Bayley Hazen Blue Cheese Salad	13
butter lettuce, buttermilk dressing, local bacon, roasted tomatoes & walnuts	
Summer Salad	12
arugula, watermelon, pistachios, feta cheese & lemon vinaigrette	
Panzanella Salad	13
heirloom tomatoes, maplebrook farm burrata, herbs, cucumbers, croutons, balsamic & olive oil	
Seesaw's Garden Salad	11
local greens, shaved vegetables, toasted pumpkin seeds & lemon vinaigrette	
add grilled : chicken 6; hanger steak 11; scallops 11; wild salmon (market price)	

SIDES

(all sides 8)

Vermont-grown salad greens, olive oil, lemon	8
Hand-cut french fries	8
Crispy polenta with parmigiano reggiano	8
Summer vegetable risotto	8
Seasonal vegetable	
Grafton cheddar baked mac & cheese	8

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.