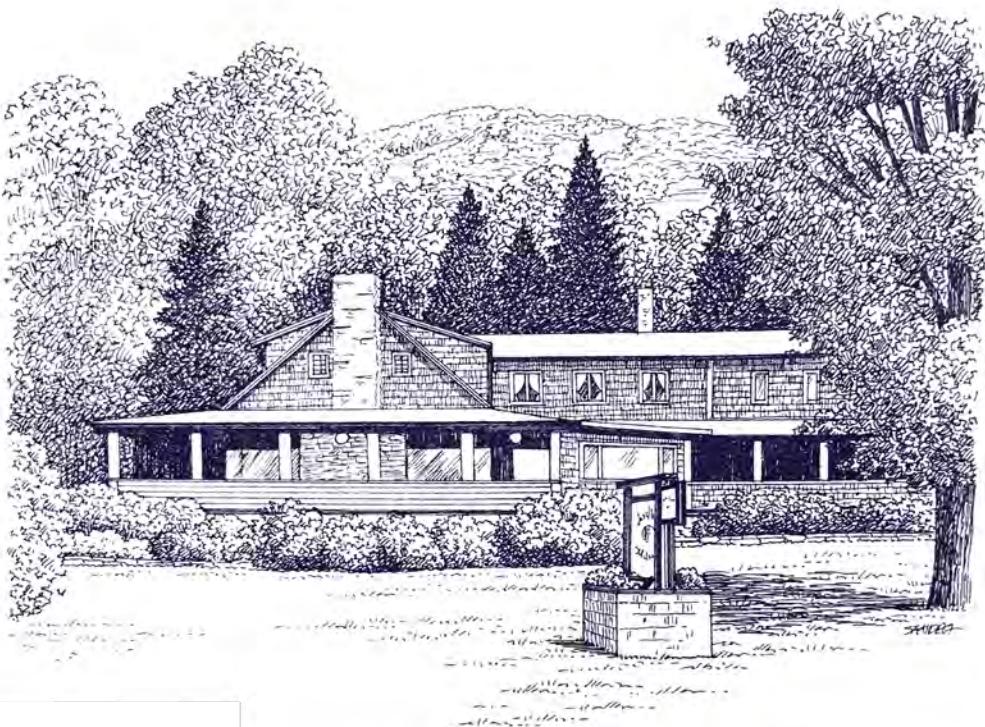


IT ALL STARTED WITH A SPARK



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.

Incorporating local ingredients with a fresh twist, our menu celebrates Vermont and elevates comfort food. We ask for your patience on busy evenings as every dish is prepared to order.

JOHNNY SEESAW'S

TO START

Pretzel	8
warm pretzel with mustard & grafton cheddar beer dip	
Vermont Creamery Goat Cheese and Maple Toast	13
wild mushrooms, roasted butternut squash, pine nuts & sage	
Yellowfin Tuna Crudo	15
crispy capers, preserved lemon, celery root, local apples and olive oil	
New England Oysters on Half Shell	3.50 each
served with our own cocktail sauce, mignonette & fresh grated horseradish	
Duck Liver Pâté	14
with pear mostarda & toasted baguette,	
Butternut Squash Soup	
with ricotta salata, orange zest,toasted pepitas and drizzled with truffle oil	11
Steamed Mussels	14
with white wine, garlic, thyme and chorizo	

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	29
poached pear, parsnip & potato purée, spinach & duck jus	
House-Made Spätzle	small 16 large 24
brussels sprouts, wild mushrooms, squash, kale, lemon & sage	
Char-Grilled Vermont Hanger Steak	28
baby green salad with shaved spring brook farm tarentaise cheese & hand-cut french fries	
Classic Bolognese	<i>small</i> 17 <i>large</i> 25
local pork & beef ragu with house-made tagliatelle & parmigiano reggiano	
Roasted Ephraim Mountain Farm Half Chicken	26
smoked potato purée, wild mushrooms, cippolini onions, tuscan kale & chicken jus	
Seesaw's Burger	17
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 add north country smokehouse bacon 3 vegetarian beyond burger may be substituted	
Warm Beet and Nitty Gritty Bulgur Wheat Salad	23
lemon, puffed quinoa, pistachios & local greens	
Sautéed New England Sea Scallops	29
risotto, wild mushrooms, squash, kale, lemon & sage	
Grilled Faroe Island Salmon	28
spinach purée, potato rösti, fresh horseradish, apple & white wine sauce	
Char-Grilled Vermont Pork Chop	29
caraway potatoes, brussels sprouts, bacon, apple mostarda & whole grain mustard sauce	
Moroccan Spiced Braised Vermont Lamb Shank	32
lentils, celery root, carrots, leeks, polenta & lamb jus	

Thursdays And Saturdays Prime Rib
 served with potato, seasonal vegetables & choice of
 sauce: béarnaise or horseradish
 31 (14oz) split plate fee 4

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

Autumn Salad 13

baby kale, vermont creamery goat cheese, dried cranberries, pecans & apple cider vinaigrette

Roasted Beet Salad 13

with pistachios, orange, ricotta salata & arugula

Seesaw's Garden Salad 11

local greens & root vegetables, toasted pumpkin seeds & lemon vinaigrette

add grilled : chicken 6; hanger steak 11; scallops 11; salmon 11

SIDES

(all sides 8)

Vermont-grown salad greens, olive oil, lemon

Hand-cut french fries

House-made spätzle with herbs and cream

Autumn vegetable risotto with sage and parmesano

Seasonal vegetable

Brussels sprouts with bacon

Grafton cheddar baked mac & 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.