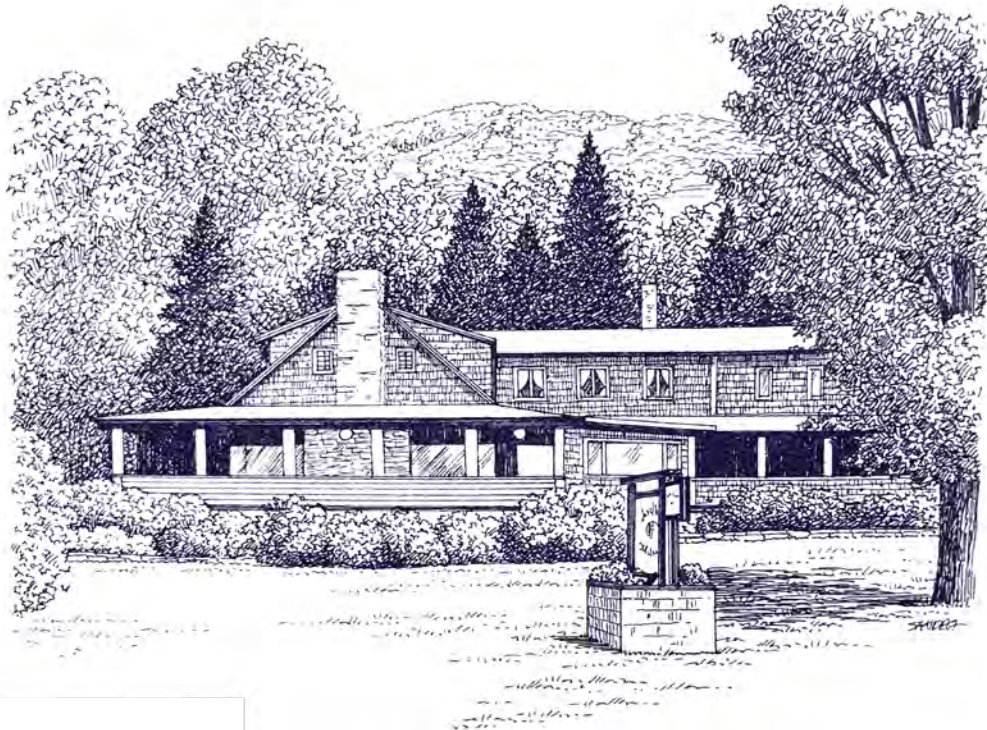


IT ALL STARTED WITH A SPARK



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	9
warm pretzel with mustard & grafton cheddar beer dip	
Duck Liver Pâte	15
with pineapple compote and toasted baguette	
Steamed Mussels	15
with white wine, garlic & thyme	
Cippolini Onion Soup	13
fontina & parmigiano cheese & crostini	
Butternut Squash Soup	12
with ricotta salata, orange zest, toasted pepitas & drizzled with truffle oil	

TO SHARE

Fried Pickles	9
fiddlehead ipa battered pickles with smoked tomato aioli	
Seesaw's Poutine	small 14 large 18
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 15 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
port wine braised red cabbage, potato rösti, celery root & duck jus	
Venison Loin Strudel	37
sweet potato purée, brussels sprouts, bacon, winter mushrooms & bordelaise	
House-Made Spätzle	small 17 large 24
sweet potato, kale, mushrooms, lemon, cream & tarragon	
Char-Grilled Vermont Hanger Steak	29
baby green salad with shaved spring brook farm tarentaise cheese & hand-cut french fries	
Classic Bolognese	small 18 large 25
local pork & beef ragu with house-made tagliatelle & parmigiano reggiano	
Pan Roasted Ephraim Mountain Farm Half Chicken	27
roasted carrots & parsnips, mashed potatoes & 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 add north country smokehouse bacon 3 *vegetarian beyond burger may be substituted	
Warm Beet and Nitty Gritty Bulgar Wheat Salad	24
lemon, puffed quinoa, pistachios & local greens	
Sautéed New England Sea Scallops	29
served over a spicy winter vegetable stew & topped with bacon, lemon & parsley	
Grilled Faroe Island Salmon	29
leeks, fingerling potatoes, cream, mussels, saffron & preserved lemon	
Beef Bourguignon	26
classic french stew with carrots, bacon, mushrooms, potatoes & pearl onions	

Thursdays And Saturdays Prime Rib

served with potato, seasonal vegetables & choice of
sauce: béarnaise or horseradish
32 (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	
Winter Salad	13
baby kale, shaved parmigiano, pine nuts, balsamic & olive oil	
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)

Mashed potatoes	:
Hand-cut french fries	:
House-made spätzle with invierno cheese	:
Seasonal vegetable	:
Port wine braised red cabbage	:
Grafton cheddar 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.