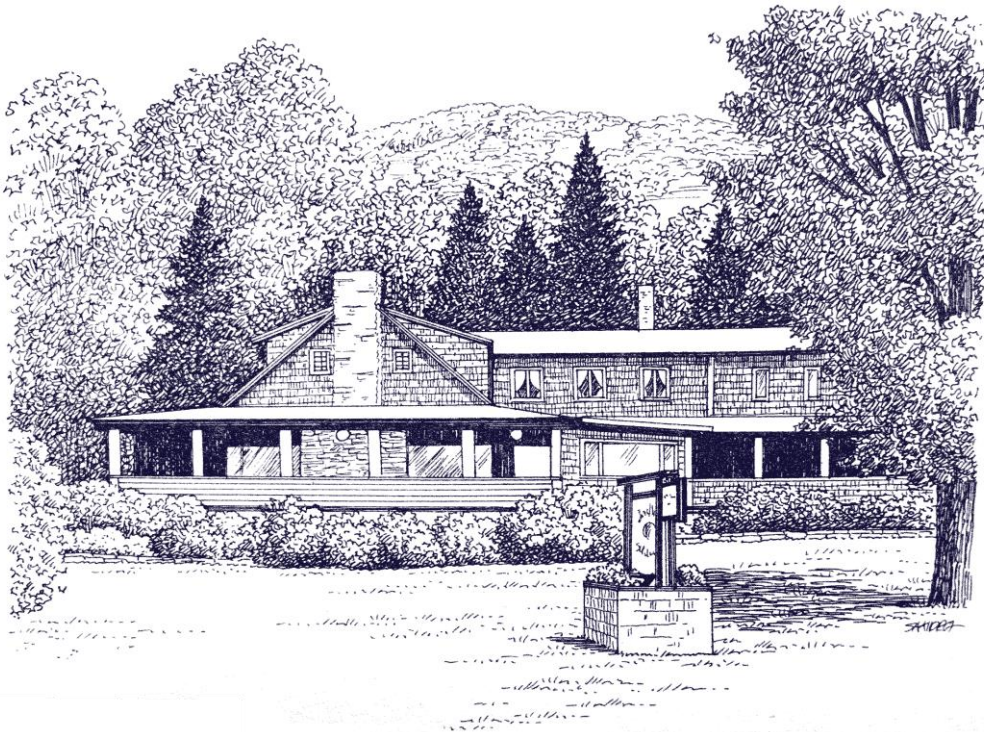


IT ALL STARTED WITH A SPARK



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

Soup Of The Day

Pretzel mustard & vermont beer cheese dip	9
Fried Pickles fiddlehead ipa battered pickles with roasted tomato aioli	11
Winer Crudités Bean Hummus white bean hummus & pita (sub GF bread 3)	16
Seesaw's Poutine hand-cut french fries with duck confit, duck jus & maplebrook farm cheese curds	21
Crab Cake fresh maryland lump crab cake, charred cabbage slaw & house-made remoulade	MP
PEI Mussels curry of scallions, fennel, ginger, galangal, jalapeño & coconut milk, topped with sweet potato crisps	21
Vermont Cheese and Charcuterie Board house pickled vegetables, honey & jam (sub GF bread 3)	28
House-Made Duck Liver Pâté <i>(limited quantities)</i> with house-made seasonal fruit compote	16
Salmon Crudo apple gelée, shallot, jalapeño, american caviar, fried leek & crispy salmon skin	19
Vermont Breadbasket house-made bread & maple butter (sub GF bread 3)	9



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

JOHNNY SEESAW'S

ENTRÉES

Vegan Special rotating chef's choice	26
Mushroom Strozza Pretti house-made pasta, slipstream farm button, oyster & porcini mushrooms, black pepper, whipped ricotta, parmigiano reggiano & lemon breadcrumb	29
Butternut & Crab Risotto butternut squash, crab, pecorino & almond	32
Pan Roasted Market Fish braised cannellini, kale & rosemary	MP
Pan Seared Salmon spaghetti squash, beet purée & chimichurri	36
Roasted Half Chicken winter squash purée, parmesan crema & house-made spätzle	33
Classic Bolognese local pork & beef ragu with house-made tagliatelle & parmigiano reggiano	29
Pork Schnitzel terrible farm's pork loin, mashed potato & seasonal fruit compote	28
Roasted Duck Breast warm potato salad, charred onion, date, leek & apple mostarda	34
Pork Osso Bucco parmesan grits, broccoli rabe, pickled onion, apple & spiced walnuts	33
Steak Frites 16oz rib-eye, chive butter, black garlic steak sauce & hand-cut fries	46
Braised Lamb Shank saffron potatoes, spiced tomato braised cabbage, fennel slaw & lamb jus	48

Thursdays And Saturdays Prime Rib	
served with potato, seasonal vegetables, horseradish & jus	45
Fridays Early Bird Special (4:30-6:30)	
French Dip	
shaved prime rib & fontina on baguette with jus & hand-cut fries	23

JOHNNY SEESAW'S

SALADS

add grilled chicken 10; steak 15; salmon 13

Little Leaf Farm Greens olive oil & balsamic	15
Seesaw's Blue Cheese Salad clearbrook farm lettuce, buttermilk dressing, bayley hazen blue, bacon, walnuts & roasted tomatoes	17
Shaved Brussels Sprout Salad pecorino, pickled jalapeño & beet ranch dressing	17

SIDES

all sides 9

Hand-Cut French Fries	9
Mashed Potatoes	
Seasonal Vegetable	
Side Green Salad	9

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.



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.