



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 mustard, vermont beer cheese dip	9
Fried Pickles with roasted tomato aioli	11
Soup Of The Day chef's choice	10
Fried Lion's Mane Mushroom champagne battered with charred onion soubise & saba	21
Seesaw's Poutine hand-cut french fries with duck confit, duck jus, maplebrook cheese curds	21
Fried Brussels Sprouts cashew-ranch, sweet sambal, toasted cashews	15
Delicata Squash with miso-pecan butter, bailey hazen blue cheese & toasted almonds	16
PEI Mussels citizen cider, lemon-thyme compound butter, tobasco & fennel served with grilled sourdough	22
Maplebrook Farm Burrata charred onion soubise, crispy prosciutto & balsamic reduction with housemade focaccia	18
Duck Liver Pâté with house-made seasonal fruit compote	17
Mushroom Toast grilled sourdough, black pepper whipped ricotta & slipstream farm mushrooms	19
Wagyu Meatballs wagyu beef, vt raised pork, house-made marinara & parmesan reggiano	25
Maryland Lump Crabcake celery root purée, charred cabbage slaw & pickled onion salsa	27
Vermont Breadbasket woodfired earth-sky-time bread with maple butter (sub GF bread 3)	7
Marinated Grilled Pear balsamic-honey glaze, lemon, pistachio & triple crème	11



JOHNNY SEESAW'S

ENTRÉES

Thai Curry (V)	29
soba noodles, green curry, summer bell peppers, pickled onion, crispy chickpeas	
Octopus Risotto	33
braised octopus, nicoise olive tapenade, preserved lemon, tomato passata & fried capers	
Pork Ragu alla Bolognese	32
house-made tagliatelle, parmesan reggiano, fried rosemary, vt pork	
Roasted Ephraim Farm Maple Glazed Half Chicken	37
sweet potato purée, yukon gold potatoes, parmesan crema & pickled onions	
Weiner Schnitzel	29
bavarian potato salad, brussels in bacon vinaigrette , apple butter	
Wagyu	MP
10oz denver cut, black garlic gastrique, saba & duck fat potatoes	
Cider-Brined Grilled Pork Chop	41
cheesy polenta, parsnip nest, broccoli rabe, cured egg yolk & black garlic-pear coulis	
Slipstream Farm Mushroom Spätzle	31
the vermont company spätzle, mushrooms, parmesan crema, spring onion	
Turkey Pot Pie	27
white & dark meat, mirepoix in creamy, smoked turkey gravy with puff pastry	
Pan Seared Salmon	35
citrus beet purée, roasted spaghetti squash & lemon-shallot salsa	
Bouillabaisse	37
roasted tomato fumet, salmon, halibut, mussels, shrimp, clams, sourdough	
Braised Lamb Shank	45
mushroom spatzle, roasted root veg, charred onion pan sauce	
Pan Roasted Duck Breast	39
purple and gold beet latke, brown butter parsnip, celery root purée, spiced date jam & kraut	
Kale-Pesto Strozzapreti	29
house-made pasta, lacinato kale-pesto, black pepper ricotta, maple-toasted kale chip	
Pan Roasted Market Fish	MP
plantain-fennel soubise, beans & rice, freno aioli, tostones & pepper salsa	

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

JOHNNY SEESAW'S

SALADS

add:grilled chicken 10; steak 15; salmon 13

Little Leaf Salad	13
little leaf farms red and green lettuce, maple-balsamic & olive oil	
Seesaw's Blue Cheese Salad	15
buttermilk dressing, bayley hazen blue, bacon, walnuts, roasted tomatoes	
Miso Caesar Salad	15
baby kale, miso caesar dressing, sesame furikake, navel orange, shaved parm	
Shaved Brussels Sprout Salad	15
roasted beets, chevre, pistachio, beet-ranch dressing	

**Every dish is prepared with love
Show the kitchen some appreciation
Buy them a round and ring the bell!!**

Thursdays And Saturdays Woodlawn Farm Prime Rib
16 oz with potato, seasonal vegetables, horseradish & jus 69

Fridays Famous French Dip
shaved prime rib & fontina on baguette with jus & hand-cut fries 29



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.