



Starters

Crab-Tini	18
Lump crabmeat & avocado in a tequila-cointreau vinaigrette with fried wontons, served in a martini glass	
Seesaw's Poutine	21
Hand-cut French fries with duck confit, duck jus and Maplebrook cheese curds	
Nonna's Meatballs	19
Family recipe in a pork ragu	
Pastrami Style Smoked Salmon	25
With arugula, chevre, zucchini cake, fried capers & grilled focaccia	
Seesaw's Blue Cheese Salad	15
Bayley Hazen Blue, VT bacon & roasted tomatoes with buttermilk dressing	
Maplebrook Farm Burrata Salad	17
With arugula, heirloom tomatoes, blueberries, olive oil, basil & balsamic reduction	
Roasted Beet Salad	15
Mixed greens, Maplebrook ricotta, orange supremes & pistachio in lemon vinaigrette	

To Our Valued Guests

Our Chef prepares each dinner individually and will consider special requests. Since there is no shortcut to excellence, we ask your patience on busy nights,
it's worth the wait!



Entrées

Our Famous French Dip	26
Shaved prime rib & fontina on baguette with jus and hand-cut fries	
Chicken Vermont	36
Chicken breast stuffed with Vermont cheddar, spinach & roasted tomatoes baked with chicken gravy & touch of maple	
Baked Stuffed Salmon	38
Stuffed with crab & finished in a lemon-butter-caper sauce & served with rice	
Grilled Hanger Steak	42
With grilled summer veggies & sweet potato	
Classic Bolognese	32
Made with VT beef ragu and finished with parmesan & ricotta	
Summer Risotto	29
Locally grown mushrooms, summer vegetables, shallots, a touch of cream-corn sauce & parmesan	
Pan Seared Duck	42
Over lentils, zucchini & summer squash with port wine-fig pan sauce	
Seesaw's Slow Roasted Prime Rib au jus	69
16oz Prime Beef with horseradish cream sauce	

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