



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	
House-made Gravlax	25
With arugula, chevre, 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 baby greens, 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 & smoked gouda & cheddar on ciabatta with jus and hand-cut fries	
Chicken Vermont	36
Chicken breast stuffed with Vermont cheddar with sautéed 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 Rib Eye	49
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	
Grilled Pork Tenderloin	42
With bourbon-maple-bacon sauce & mashed potatoes	

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*