

## *Appetizers*

<b>Crab Cake</b> .....	<b>27</b>
Breaded with panko and served with a mild Louisiana tartar sauce and coleslaw	
<b>Gorgonzola Custard</b> .....	<b>15</b>
Gorgonzola cheese, spinach, and caramelized onions folded into a custard and served with crostini	
<b>Mussels Meuniere</b> .....	<b>22</b>
PEI mussels steamed with citizen cider, lemon, tabasco and fennel served with grilled sourdough	
<b>Seesaw's Poutine</b> .....	<b>21</b>
Hand-cut French fries with duck confit, duck jus, and Maplebrook cheese curds	
<b>Duck Liver Pâté</b> .....	<b>17</b>
With house-made seasonal fruit compote and crostini	
<b>Maplebrook Farm Burrata</b> .....	<b>18</b>
Charred onion soubise, crispy prosciutto and balsamic reduction served with grilled sourdough	
<b>Wagyu Meatballs</b> .....	<b>25</b>
Wagyu beef, VT-raised pork, house-made marinara, and Parmesan Reggiano	
<b>Vermont Bread Basket</b> .....	<b>7</b>
Woodfired Earth-Sky-Time bread with our maple-butter	

## *Salads*

<b>House Salad</b> .....	<b>15</b>
Little Leaf Farms red and green lettuce, carrots, cucumber and tomato with maple balsamic and olive oil	
<b>Seesaw's Blue Cheese Salad</b> .....	<b>15</b>
Bayley Hazen Blue, VT bacon, walnuts and roasted tomatoes with buttermilk dressing	
<b>Spring Salad</b> .....	<b>15</b>
Fresh strawberries, VT chevre and pistachios over baby lettuce with champagne vinaigrette	

### To Our Valued Guests

Our Chef Austin, prepares each dinner individually and will consider special requests. Special requests will be priced accordingly. Our prime rib is the finest from Woodlawn Farm in Pawlet, Vermont; our veal is fresh and handcut at Johnny Seesaw's. Our desserts are created in our kitchen. Since there is no shortcut to excellence, we ask your patience on busy nights, it's worth the wait!

## Entrée

*\*each entrée is served with baked potato or seasoned rice and fresh vegetable*

<b>Veal Marsala</b> .....	<b>31</b>
Scallopini of veal topped with portabella mushrooms and marsala wine sauce	
<b>Veal Picatta</b> .....	<b>31</b>
Scallopini of veal sautéed with lemon, capers, white wine and parsley	
<b>Pork Roulade</b> .....	<b>39</b>
Pork tenderloin stuffed with garlic bread crumbs, basil, parmesan and mozzarella cheese, and finished with a sundried tomato-basil butter	
<b>Baby Back Ribs</b> .....	<b>44</b>
Liberally smothered in our own BBQ sauce and served with coleslaw	
<b>New England Baked Cod</b> .....	<b>36</b>
Topped with a panko breadcrumb crust	
<b>Maple Glazed Half Chicken</b> .....	<b>38</b>
Oven-roasted, maple brined Ephraim Farm chicken	
<b>Grilled Hanger Steak</b> .....	<b>42</b>
With green peppercorn sauce	

## Pasta

*\*each dish is served with our house-made tagliatelle*

<b>Seafood Fra Diavolo</b> .....	<b>29</b>
Shrimp, mussels and salmon served in a spicy red sauce topped with lemon breadcrumbs	
<b>Pork Ragu alla Bolognese</b> .....	<b>32</b>
Classic Bolognese made with VT pork, Parmesan Reggiano, and garnished with fried rosemary and lemon breadcrumbs	
<b>Pasta Mediterranean</b> .....	<b>27</b>
Scallions, sundried tomatoes, kalamata olives, red pepper, garlic, artichoke hearts, olive oil and parmesan cheese	

**Thursdays and Saturdays: Prime Rib au jus ...69**  
16oz Woodlawn Farm Beef with horseradish cream sauce

**Fridays: Our Famous French Dip ...29**  
Shaved prime rib & fontina on baguette with jus and hand-cut fries

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