Boards

BREAD BOARD Sub GF bread, NF **SEVEN** Fresh bread from Earth, Sky, Time, Cabot butter & olive tapenade. PICKLE BOARD GF. NF. DF. Vegan **TEN** Garlic dill pickles, Giardiniera, pickled red onion & fennel. CHEESE BOARD Sub GF bread, V **TWELVE** Chef's selection of local cheese & baguette. CHARCUTERIE BOARD Sub GF bread, NF SIXTEEN House duck pate, fruit compote, VT cured meats, cornichon, grain mustard, baguette. Appetizers **GAMBAS AL AJILLO GF. NF** TWENTY-ONE Served hot, Maine lobster claw, wild caught USA shrimp, crostini & lemon. **BAVARIAN PRETZEL STICKS NF TWELVE** Pabst Blue Ribbon house made cheese sauce, mustard, salt. STUFFED VT MUSHROOMS GF, NF SIXTEEN Sole Connection Farm Shiitake mushrooms stuffed with spinach & artichoke dip. VEGAN 'EGG' ROLLS DF, NF, Vegan SIXTEEN Moksha Farm egg rolls, maple Thai chili sauce, vegan sriracha aioli. TRUFFLE PARMESAN FRIES GF, NF, V **FOURTEEN** Hand cut French fries, house aioli & sea salt FRIED PICKLES GF, NF, DF, Vegan **TWELVE** House pickles, tempura batter, vegan sriracha aioli. TWENTY-ONE MOULES-FRITES GF with sub wine. NF P.E.I. mussels, Henry's market Andouille sausage, Pabst Blue Ribbon, citrus, herbs, hand-cut fries. **DUCK WINGS** GF. NF. DF **FIFTEEN** Served with Seesaw's own bourbon barreled maple Thai chili sauce. **SEESAW'S DUCK POUTINE GF, NF TWENTY-TWO** Hand-cut fries, duck confit, gravy, & Maplebrook curds. Soups & Salads DAD'S CLAM CHOWDER GF w/o crackers, NF NINE/THIRTEEN Chef's family recipe, Henry's Market Bacon & oyster crackers. FRENCH ONION SOUP Sub GF bread, NF SIXTEEN

SEVENTEEN

Served in an onion, short rib bone broth, crispy shallots, crostini, Gruyère gratin.

SEESAW'S BLUE CHEESE SALAD GF, NF

Bayley Hazen blue, VT bacon, roasted tomatoes, pickled onion & cucumber, buttermilk dressing.

GARDEN SALAD GF, NF,DF
THIRTEEN

Mixed greens, carrots cucumber, red onion, roasted tomato, polenta croutons, olive & balsamic.

Hand-Held

OUR FAMOUS FRENCH DIP Sub GF bread, NF

TWENTY-THREE

Prime rib, Fontina cheese, crispy shallots, baguette & au jus.

SHIITAKE BURGER Sub GF bread

TWENTY-ONE

Sole Connection Farm mushrooms, VT goat cheese, pistachio pesto, crispy shallots & roasted tomato.

SEESAW'S BURGER GF & DF with GF bread, NF

TWENTY

VT ground beef & bacon, Cabot cheddar, homemade aioli, house pickle, hand cut fries, pretzel bun.

All Handhelds are served with a pickle, hand cut fries & aioli.

Substitutes: TRUFFLE FRIES or GARDEN SALAD or GLUTEN FREE BUN

TWO

Entrées

VERMONT SPAETZLE GF, NF, ask for DF, V, ask for Vegan

TWENTY-EIGHT

Sole Connection Farm mushrooms, apples, spinach, VT creamery goat cheese, parmesan, crispy shallots.

Add SHORT RIB or DUCK CONFIT

ELEVEN

SEASONAL RISOTTO V, GF, NF, ask for DF or Vegan

TWENTY-SIX

Seesaw's bourbon barrel maple syrup, squash, apples, fennel, pumpkin seeds, parmesan.

Add SHORT RIB or DUCK CONFIT

ELEVEN

SHORT RIB BOLOGNESE GF with spaetzle & bread sub, NF

TWENTY-EIGHT

House fettuccine, Parmesan, Maplebrook ricotta, garlic bread.

Substitute: SPAETZLE GF, NF

THREE

MAPLE THAI CHILI SALMON GF, NF, DF

THIRTY-TWO

Coconut rice, stir fried spinach, artichoke & Romanesco.

LOBSTER BOUILLABAISSE Sub GF bread, NF, ask for DF

THIRTY-SEVEN

P.E.I. mussels, shrimp, lobster tail, market fish, Bouillabaisse broth, local baquette.

SNOOP'S LOBSTER THERMIDOR GF, NF

FORTY-FIVE

1/2 Maine lobster stuffed with shrimp, Gruyère panko crust, loaded baked potato, creamed spinach, drawn butter.

STUFFED CAVENDISH QUAIL GF, NF

THIRTY

VT quail, stuffed with spinach, artichoke, cheese & roasted tomato, pesto smashed potato, roasted Romanesco.

BBQ DUCK BOWL (Bibimbap) GF, NF, DF

TWENTY-NINE

Korean Style Duck confit, jasmine rice, fried duck egg, black garlic kimchi, pickled ginger, local apples, scallion.

GRILLED VT PORK CHOP GF & DF with Mac n cheese sub, NF

THIRTY-FOUR

Seesaw's bourbon barrel maple syrup glaze, dehydrated apple, house mac & cheese, roasted Romanesco.

BANG-BANG ROMANESCO 'STEAK' GF, DF, Vegan

TWENTY-EIGHT

Grilled Romanesco & artichoke, pesto smashed potato, vegan sriracha aioli.

STEAK-FRITES GF, NF

FOURTY-TWO

VT hanger steak, truffle parmesan fries, roasted Romanesco, peppercorn sauce.

PRIME RIB: QUEEN 10oz / KING 16oz GF, NF

THIRTY-EIGHT / FIFTY-EIGHT

Loaded baked potato, creamed spinach, horseradish cream & au jus.

Steak add-ons: CRISPY SHALLOTS ONE MUSHROOMS THREE

SHRIMP **TWELVE**

MAIN LOBSTER TAIL EIGHTEEN



MINI FETTUCINI Sub GF spaetzle, NF

Butter, marinara sauce & Parmesan

M.A.C. Sub GF Spaetzle, NF

Macaroni, Vermont cheese sauce

BABY BOLOGNESE Sub GF spaetzle, NF

Fresh fettuccini pasta with short rib ragu & finished with Parmesan & ricotta

PETITE SALMON GF, NF, DF

Served with white rice & seasonal vegetable

JUNIOR CHEESEBURGER Sub GF bread, NF

6oz ground Vermont beef, Vermont cheddar hand cut fries

GRILLED CHEESE Sub GF bread, NF

Fresh bread from Earth Sky Time & Vermont cheddar served with hand cut fries

SEE

TWELVE

TWELVE

SEVENTEEN

NINETEEN

THIRTEEN

TWELVE

Junior Menu

MINI FETTUCINI Sub GF spaetzle, NF

Butter, marinara sauce & Parmesan

M.A.C. Sub GF Spaetzle, NF

Macaroni, Vermont cheese sauce

BABY BOLOGNESE Sub GF spaetzle, NF

Fresh fettuccini pasta with short rib ragu & finished with Parmesan & ricotta

PETITE SALMON GF, NF, DF

Served with white rice & seasonal vegetable

JUNIOR CHEESEBURGER Sub GF bread, NF

6oz ground Vermont beef, Vermont cheddar hand cut fries

GRILLED CHEESE Sub GF bread, NF

Fresh bread from Earth Sky Time & Vermont cheddar served with hand cut fries

SEES

TWELVE

TWELVE

SEVENTEEN

NINETEEN

THIRTEEN

TWELVE