

STARTERS

LOCAL SALAD 12

ARUGULA, BABY SPINACH, BAYLEY HAZEN BLUE CHEESE, APPLES, POMEGRANATE, CANDIED WALNUTS, YODER FARMS CIDER ROSEMARY VINAIGRETTE

FRESH WEDGE GREENS SALAD 10

CANDIED PECANS, PANCETTA LARDONS, HOUSE RANCH, RADISH

GARLIC AND WINE STEAMED MUSSELS 15

ANDOUILLE, GARLIC CILANTRO BROTH, CRISPY BAGUETTE

FRIED OYSTERS 12

GREENS, CHARRED LEMON, CAPER AIOLI

SITCKY WINGS 10

HONEY, SRIRACHA & SESAME GLAZE, HOUSEMADE RANCH DRESSING

BLISTERED SHISHITO PEPPERS 8

SMOKED SEA SALT, HOUSE RANCH DIPPING SAUCE

CHINESE STEAMED BUNS 12

HOISIN PULLED PORK & ASIAN SLAW



SIDES

HAND CUT FRIES 6

HAND CUT TRUFFLE FRIES 8

GARLICY WOODFIRED LOCAL BRUSSELS SPROUTS 8

CHILI & SESAME FIRE ROASTED BROCCOLINI 6



DESSERT

ASK US ABOUT OUR INTELLIGENSIA ESPRESSO DRINKS

FLOURLESS CHOCOLATE TORTE (GF) 8

PINEAPPLE CARROT CAKE 8

WARM VERY BERRY TORTE 8

ICE CREAM SCOOP 3

ADD DAVES COFFEE SYRUP + 2



GENERAL STORE AND EATERY

305 MAIN STREET PERU, VT
• 802.824.4800 •

• OPEN DAILY • MON & TUES 7 - 5 • WED 7 - 7 • THU - SUN 7 - 9 •
SERVING DINNER WITH NIGHTLY SPECIALS, BEER, WINE & COCKTAILS
THURSDAY - SUNDAY 5:30PM - 9PM // RESERVATIONS RECOMMENDED

DINNER

PAN ROASTED ORGANIC CHICKEN BREAST 25

STUFFED WITH PANCETTA, FONTINA, TRUFFLED NITTY GRITTY POLENTA, BROCCOLINI, MUSHROOMS, RED PEPPER SAUCE

FURIKAKE CRUSTED SALMON 26

MISO DASHI BROTH, SCALLION, BROCCOLINI, WHITE RICE

MADRAS CURRY BRAISED LAMB SHANK 30

MASHED POTATOES, WOOD FIRED ROOT VEGETABLES, CARDOMON GINGER SAUCE

PAN SEARED DUCK BREAST & CONFIT LEG 28

SWEET & SPICY GLAZE, GREEN BEANS, BLACK RICE

GRILLED HANGER STEAK 26

HERB BUTTER, MASHED POTATOES, BRUSSEL SPROUTS, CRISPY SHALLOTS

BEER BATTERED FISH & CHIPS 16

HADDOCK, HAND CUT FRIES, HOUSE REMOULADE, CHARRED LEMON, SMOKED SEA SALT

PANKO CRUSTED CURRY TOFU 18

STIR FRIED VEGETABLES, THAI CURRY SAUCE, BLACK RICE

LOCAL BEEF BURGER 16

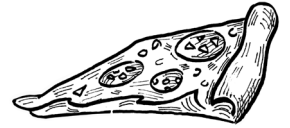
LETTUCE, TOMATO, ONION, PICKLE, VT CHEDDAR, BRIOCHE BUN, SUGAR BOBS SMOKED MAPLE KETCHUP, HAND CUT FRIES
MAKE THEM TRUFFLE FRIES +2 JASPER HILL BLUE CHEESE +3



WOOD FIRED PIZZAS 11AM TO CLOSE

MARGHERITA 15

MAPLE BROOK MOZZARELLA, SAN MARZANO SAUCE, FRESH BASIL



ORGANIC KALE & CHICKPEA 14

SAN MARZANO SAUCE, ROAST SQUASH, GARLIC OIL, SHAVED PARMESAN

CHERRY STONE CLAM 16

MAPLE BROOK MOZZARELLA, GARLIC HERB BUTTER, CHILI FLAKES, PARSLEY, LEMON

ARTICHOKE & PANCETTA 16

MAPLE BROOK MOZZARELLA, SAN MARZANO SAUCE

VT SMOKE & CURE SAUSAGE WITH APPLE 16

CARAMELIZED ONION, PLYMOUTH CHEDDAR, SAN MARZANO SAUCE

BBQ PULLED PORK 16

SAN MARZANO, MOZZARELLA, PULLED PORK, SCALLIONS, CARAMELIZED ONIONS



CHICKEN BACON RANCH 15

CHICKEN, BACON, HOUSEMADE RANCH, BLEND OF CHEESES, GARLIC OIL

WILD MUSHROOM 15

CARAMELIZED ONION, FONTINA, ARUGULA, SHAVED PARMESAN, GARLIC OIL

CHEESE PIZZA 10

SAN MARZANO SAUCE, BLEND OF CHEESES

TOPPINGS

+4 EACH

VT SMOKE & CURE PEPPERONI
VT SMOKE & CURE SAUSAGE
VT BACON
PANCETTA
VT GOAT CHEESE
MAPLEBROOK MOZZ
CHICKEN

+1 EACH

ARTICHOKE
CHICKPEAS
GREEK OLIVES
(PITS MAY OCCUR)
SPINACH
KALE
CARAMELIZED ONIONS
TOMATOES
GARLIC

+3 EACH

ANCHOVY
ARUGULA
ROASTED PEPPERS
WILD MUSHROOMS
BASIL PESTO



PLEASE NOTIFY YOUR SERVER OF ALLERGIES.

CONSUMING RARE MEAT AND SEAFOOD IS A HEALTH RISK. DO SO AT YOUR OWN RISK.