

STARTERS

HAPGOOD SALAD 12

ORANGE SUPREME, MIXED GREENS, VT GOAT CHEESE, SQUASH, BEETS, MARCONA ALMONDS

LOCAL FARMERS SALAD 11

VT RADISHES, HOUSE MADE RICOTTA, TOASTED PISTACHIOS, CUCUMBER, MARINATED CHERRY TOMATOES, BASIL VINAIGRETTE

SEARED DAY BOAT SCALLOPS 13

FRENCH GREEN LENTILS, SNAP PEA RADISH SALAD

NITTY GRITTY CORNMEAL CRUSTED OYSTERS 12

SHISHITO PEPPERS, MARINATED TOMATOES, SRIRACHA AIOLI

STICKY WINGS 10

SUGAR BOBS SMOKED MAPLE BUFFALO SAUCE
HOUSEMADE RANCH

VERMONT CHEESE & CHARCUTERIE BOARD 18

HONEY COMB, HOUSE PICKLES, WOOD FIRE TOAST POINTS

WOODFIRED ASPARAGUS 8

SUNNY SIDE UP EGG, CRISPY PANCETTA, CITRONETTE

TOASTED CAULIFLOWER 10

HOUSEMADE TAHINI HUMMUS, GREEK OLIVES, PARSLEY



SIDES

HAND CUT FRIES 6

TRUFFLE FRIES 8

MINCED GARLIC, SHALLOT, GARLIC AIOLI

BLISTERED SHISHITO PEPPERS 10

SMOKED SEA SALT, HOUSE RANCH DIPPING SAUCE

NITTY GRITTY POLENTA CAKE 10

FRESH CORN, ROASTED WILD MUSHROOMS, VT CURED PROSCIUTTO, TARENDAISE CHEESE & BROMLEY FARM MICRO-GREENS

WOOD FIRE CORN ON THE COB 8

HOUSE HERB BUTTER, SMOKED SEA SALT, CONSIDER BARDWELL PAWLET CHEESE

HAPGOOD CHIVE BISCUIT 9

FOIE GRASS BUTTER, BOURBON BRAISED FIGS, BALSAMIC RED ONIONS



GENERAL STORE — AND EATERY —

305 MAIN STREET PERU, VT
• 802.824.4800 •

• OPEN DAILY •

MONDAY & TUESDAY 7 - 5 // WEDNESDAY 7 - 7
THURSDAY - SUNDAY 7 - 9

SERVING DINNER WITH NIGHTLY SPECIALS, BEER, WINE & COCKTAILS
RESERVATIONS RECOMMENDED AFTER 5:30PM

DINNER

STUFFED ADAMS FARM CHICKEN BREAST 21

MARINATED CHERRY TOMATO GOAT CHEESE FILLING,
RED QUINOA PILAF, PRESERVED LEMON PUREE

BLACKENED MAINE SALMON 23

CORN & FINGERLING POTATO SUCCOTASH, EDAMAME,
SPICED CREAM SAUCE

SURF AND TURF 28

MARINATED LOCAL STEAK, COUS COUS, GRILLED SQUASH,
ASPARAGUS, MAINE LOBSTER

NEW ENGLAND LOBSTA ROLL 24

LEMON DILL AIOLI, HAND CUT FRIES, HAPGOOD SLAW

PANKO CRUSTED CURRIED TOFU 18

SQUASH, BROCCOLINI, COCONUT THAI CURRY,
BLACK RICE

UTLEY BROOK FARM BEEF BURGER 7

LTO, PICKLE, VT CHEDDAR,
SUGAR BOBS SMOKED
MAPLE KETCHUP, HAND CUT FRIES
MAKE 'EM TRUFFLE FRIES +2

ADD BAYLEY HAZEN
CHEESE +4

ADD VT BACON +2

PLEASE NOTIFY YOUR SERVER OF ALLERGIES.

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



WOOD FIRED PIZZAS 11AM TO CLOSE

MARGHERITA 15

MAPLE BROOK MOZZARELLA, SAN MARZANO SAUCE, 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, SAN MARZANO SAUCE

BBQ PULLED PORK 16

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

CHICKEN BACON RANCH 15

BLEND OF CHEESES, GARLIC OIL

WILD MUSHROOM 15

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

SMOKED SALMON 18

CAPERS, GARLIC OIL, RED ONION, MOZZARELLA, ARUGULA

CLASSIC CHEESE 12

SAN MARZANO SAUCE, BLEND OF CHEESES

TOPPINGS

+4 EACH
CHICKEN
VT SMOKE & CURE
PEPPERONI
VT SMOKE & CURE
SAUSAGE
VT BACON
PANCETTA
VT GOAT CHEESE
MAPLEBROOK MOZZ

+1 EACH
ARTICHOQUES
ANCHOVY
ARUGULA
CHICKPEAS
OLIVES (PITS MAY OCCUR)
SPINACH
CARAMELIZED ONIONS
TOMATOES
GARLIC
KALE

+3 EACH
ANCHOVY
ARUGULA
ROASTED RED
PEPPERS
MUSHROOMS
BASIL PESTO
GLUTEN FREE CRUST
+4

