



Hey there!

Welcome to The Blue House, where we strive to make you feel like you're coming home.

Here, our team is influenced by every cuisine under the sun
and we are always keeping you on your toes when it comes to our seasonally inspired menu.

It's our humble opinion that there's just too much good food out there.

And while the menu options may always be changing, one thing never will - our commitment to sourcing and showcasing
high quality ingredients from our friends, neighbors, & North Country producers.

It's who we are. It's what we're built on.

So please, make yourself at home. Wood fired concoctions, vivacious libations, and a gracious welcome await.

We're so happy you're here.

Where To Start



Creamy Tomato Soup 10
garlic crouton/ Meier's gruyere

Bibb Lettuce Salad 14
grilled asparagus/ wood fired Kent Family Growers parsnip/ pickled onion/ goat cheese/
candied walnut/ Mathew's maple vinaigrette

Wood Fired Crab Dip 16
Brandy View Farm spinach/ roasted garlic/ cream cheese/ Meier's gruyere/ wood fired flatbread

Rhode Island Calamari 18
hot cherry peppers/ red onion/ herbs/ lemon garlic aioli/ tomato sauce

Yellowfin Tuna Tartare 16
cucumber/ radish/ pickled onion/ local quail egg/ mint/ lemon/ sumac yogurt/ wood fired flatbread

Kung Pao Cauliflower 14
tempura cauliflower/ chile garlic sauce/ peanuts/ scallion/ cilantro

Smoked Chicken Wings 12
Mathew's maple bourbon chile glaze/ blue cheese cream/ carrot celery slaw

Coconut Curry Steamed PEI Mussels 18
jalapeno/ cilantro/ scallion/ cashew/ wood fired flatbread

Wood Fired Pizza

The Peppy One 24

crispy pepperoni/ fresh mozz/
Meier's St. Regis parm/ tomato sauce/ hot honey

The Morty 24

shaved mortadella/ pistachio pesto/ ricotta/
hot cherry pepper relish/ arugula

The Boomer 24

roasted mushrooms/ caramelized onions/ ricotta/
garlic parm cream/ truffle oil

The Barbie Q 24

wood grilled chicken/ red onion/ scallion/
Meier's cheese curd/ Mathew's maple BBQ

Hawaii 5-0 24

ham/ pineapple/ jalapeno/ red onion/
Meier's cheese curd/ tomato sauce/
fresh mozz/ cilantro

Signature Sushi Rolls



Earthy

Wood Grilled Parsnip→	scallion/ greens/ peanuts/ jalapeno/ maple sambal	12
Tempura Cheese Curd→	dill pickle/ scallion/ greens/ hot honey`	12
Tempura Spinach Artichoke Dip→	spinach/ grilled artichoke/ cream cheese/ scallion/ parm	12
Tempura Shiitake→	scallion/ cream cheese/ sesame/ sweet chile aioli	12

Meaty

Spicy Chicken→	tempura chicken/ / scallion/ jalapeno/ cream cheese/ sriracha	16
Crispy Pork Belly→	cucumber/ scallion/ avocado/ cilantro/ sweet chile aioli	16
McRoll→	C&M beef/ pickles/ cheddar/ sesame/ scallion/ greens/ special sauce	16
Wood Grilled Steak→	C&M skirt steak/ asparagus/ greens/ scallion/ sesame/ sweet chile aioli	16

Sea-y

Spicy Crab→	cucumber/ avocado/ scallion	16
Shrimp Tempura→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Tempura Walleye→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Tempura Salmon→	cucumber/ scallion/ cream cheese/ everything spice	16
Spicy Tuna→	cucumber/ avocado/ scallion/ sweet chile aioli	16

Biggins

Wood Grilled C&M Beef Sirloin Steak 34

spring vegetable potato hash/ red wine reduction/
blue cheese cream

Crispy Canadian Walleye 30

hand cut fries/ lemon tartar/ red cabbage slaw

Seafood Sketti 34

bay scallops/ mussels/ Gulf shrimp/
fresh hand cut pasta/ spinach/ chile flake/ garlic/
tomato/ white wine/ cream/ Meier's St. Regis parm

The Burger 24

wood grilled C & M beef/ fresh soft bun/
Meier's cheddar/ special sauce/
bacon onion jam/ crispy onions/ hand cut fries

Wood Fired Salmon 32

Kent Family Growers parsnip puree/
garlic roasted Brandy View Farm spinach/
citrus anise glaze