



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

Spring Vegetable Salad 14

mixed greens/ wood grilled asparagus/ roasted Kent Family Growers parsnips/ radish/ green grapes/
pickled onion/ goat cheese/ candied walnuts/ Mathew's maple vinaigrette

Wood Fired Crab Dip 16

Brandy View Farm spinach/ roasted garlic/ cream cheese/ Meier's gruyere/ wood fired flatbread

Wood Fired Littleneck Clams 18

wild leeks/ lemon miso butter/ wood fired sesame flatbread

Burrata 16

wood roasted crimini mushrooms/ gilled wild leeks/ roasted garlic/ truffle/ balsamic/ wood fired flatbread

Smoked Chicken Wings 12

Mathew's maple bourbon chile glaze/ blue cheese cream/ carrot celery slaw

Buttermilk Fried Frog Legs 18

wood grilled andouille sausage & Creole mustard vinaigrette/ trinity slaw/ hot honey

Wood Grilled Kent Family Growers Parsnips 12

Brandy View Farm spinach/ coconut curry/ cilantro chutney/ cashew

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

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|-------------------------|---|----|
| Wood Grilled Parsnip→ | scallion/ greens/ peanuts/ jalapeno/ maple sambal | 12 |
| Tempura Cheese Curd→ | dill pickle/ scallion/ greens/ hot honey` | 12 |
| Tempura Shiitake→ | scallion/ cream cheese/ sesame/ sweet chile aioli | 12 |
| Wood Grilled Asparagus→ | scallion/ spinach/ avocado/ sesame/ maple sambal | 12 |

Meaty

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|------------------------|--|----|
| Spicy Grilled Chicken→ | scallion/ jalapeno/ cream cheese/ sriracha | 16 |
| Al Pastor→ | crispy pork belly/ pineapple/ scallion/ cilantro/ jalapeno/ maple sambal | 16 |

Sea-y

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|-------------------|--|----|
| Spicy Crab Mango→ | organic mango/ 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 |
| Sesame Tuna→ | cucumber/ avocado/ scallion/ sweet chile aioli | 16 |

Biggins

Wood Fired Whitten Farm Pork Shanks 28

white bean ragout/ grilled asparagus/ blood orange

Crispy Canadian Walleye 30

hand cut fries/ lemon tartar/ red cabbage slaw

Seafood Sketti 34

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

Wood Fired Long Island Duck Breast 36

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