

WEEK 134

7/23-7/25



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



Sweet Corn Bisque 10

crispy bacon/ scallion/ dill cream

Brandy View Farm Heirloom Tomato Salad 14

LOPRO greens/ Meier's pepper cheddar/ charred red onion/ crispy potatoes/ sunflower seeds/
lemon herb vinaigrette

Mom's Crab Cakes 18

Brandy View Farm cucumber yogurt/ charred cherry tomatoes

Wood Grilled Brandy View Farm Zucchini 14

tempura garlic scape/ San Marzano tomato sauce/ lemon herb aioli/ Meier's St. Regis parm

Curry Seared Yellowfin Tuna 18

coconut sweet corn puree/ hot peppers/ charred scallion/ cilantro/ mint

Wood Fired Meier's Halloumi Cheese 16

spicy Canton Apples' blueberries/ toasted pistachios/ basil/ wood fired flatbread

Buttermilk Fried Calamari 18

hot cherry peppers/ cucumber/ red onion/ lemon herb aioli/ San Marzano sauce

Smoked Chicken Wings 12

maple Amish hot pepper glaze/ blue cheese

Wood Fired Pizza

The Peppy One 24

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

Cheeseburger! Cheeseburger! 24

C&M Beef/ Meier's cheese curd/ red onion/ pickles/
tomato sauce/ sesame seed/ house special sauce

Peachy Keen 24

NYS peaches/ ricotta/ prosciutto/ basil/ balsamico

The Zuke 24

zucchini/ red onion/ roasted garlic/ fresh mozz/
garlic parm cream/ chile flake/ basil/ hot honey

The Stromboli 24

salami/ capicola/ soppressata/ mozzarella/
roasted kale/Meier's St. Regis parm/ tomato sauce

Signature Sushi Rolls



Earthy

Tempura Cheese Curd→	dill pickle/ scallion/ greens/ hot honey`	12
Spicy Blueberry→	cucumber/ cream cheese/ basil/ jalapeno/ sesame/ maple sambal	12
Tempura Garlic Scape→	cream cheese/ cucumber/ scallion/ sesame/ truffle tamari	12

Meaty

Hot Dog→	grilled Glazier dog/ french fry/ pickle/ scallion/ miso mustard/ sesame	16
Spicy Chicken→	wood grilled chicken/ cucumber/ avocado/ scallion/ sriracha	16
Cheeseburger→	grilled patty/ cheese curd/ pickle/ scallion/ sesame/ house special sauce	16
The BLAT→	crispy bacon/ greens/ avocado/ heirloom tomato/ 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
Spicy Tuna→	cucumber/ avocado/ scallion/ sesame	16
Smoked Steelhead Trout→	cream cheese/ cucumber/ scallion/ everything spice	16

Biggins

Buttermilk Fried Canadian Walleye 30

hand cut fries/ lemon tartar/ cabbage slaw

Wood Fired Southern Straits Salmon 32

grilled NYS peach/ toasted pecans/
Brandy View Farm collard greens/ rice pilaf

Wood Fired Pork Spareribs 36

garlic roasted potatoes/ corn on the cob/
Carolina mustard BBQ

Beef Stroganoff 30

wood fired C&M Beef shank/ hand cut egg noodles/
garlic roasted kale/ roasted mushrooms/
horseradish cream

Wood Fired Lamb Leg 34

heirloom tomato/ cucumber/ red onion/ olives/
whipped feta/ dill/ mint/ wood fired flatbread