

WEEK 135

7130-811



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



African Tomato Peanut Soup 10
cilantro/ scallion/ peanuts

LOPRO 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/ tomato caper olive relish

Wood Grilled Brandy View Farm Zucchini 14
tempura garlic scape/ San Marzano tomato sauce/ lemon herb aioli/ Meier's St. Regis parm

"Green Bean Casserole" 14
wood grilled LOPRO yellow wax beans/ smoked chanterelles/ grilled puffball/ crispy onions/ mushroom cream

Wood Fired Meier's Halloumi Cheese 16
spicy Canton Apples' blueberries/ toasted pistachios/ basil/ wood fired flatbread

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 House Margh 24

fresh mozz/ Meier's St. Regis parm/
San Marzano tomato sauce/ basil

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→	greens/ cucumber/ scallion/ sesame/ truffle tamari	12
Green Bean→	portobello/ cream cheese/ tempura scallion/ 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
Tempura Salmon→	cucumber/ avocado/ scallion/ sesame/ truffle tamari	16

Biggins

Buttermilk Fried Canadian Walleye 30

hand cut fries/ lemon tartar/ cabbage slaw

Wood Fired Pork Spareribs 36

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

Spaghetti & Clams 28

M&M Farm egg noodles/ Littleneck clams/ garlic/
lemon/ white wine/ herbs

Wood Fired Mahi Mahi 32

Israeli cous cous/ braised greens/
tomato olive caper relish

Wood Grilled C&M Beef Sirloin 34

roasted LOPRO broccoli/ horseradish crema/
red wine reduction/ mushroom cream

Wood Fired Lamb Leg Barbacoa 34

sweet corn hominy salad/ pico de gallo/
queso fresco/ sweet corn broth