

WEEK 136

8/6 - 8/8



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

### **Ratatouille Salad 14**

LOPRO greens/ crispy Kent Family Growers summer squash/ LOPRO tomatoes/ wood fired eggplant/ red onion/  
lemon herb vinaigrette

### **Mom's Crab Cakes 18**

grilled peach cucumber salsa/ lemon herb aioli

### **Bang Bang Oysters 16**

tempura East Coast oysters/ napa cabbage cucumber slaw/ charred scallion/ sesame/ cilantro/ sweet chile aioli

### **"Green Bean Casserole" 14**

wood grilled LOPRO yellow wax beans/ smoked portobello/ crispy onions/ mushroom cream

### **Wood Fired Meier's Halloumi Cheese 16**

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

### **Wood Fired Wings 12**

maple hot cherry pepper sauce/ blue cheese/ pickled watermelon rind

## 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 |
| Mexican Street Corn→  | scallion/ jalapeno/ cilantro/ queso fresco/ sweet chile aioli | 12 |

### Meaty

|                    |                                                                             |    |
|--------------------|-----------------------------------------------------------------------------|----|
| Crispy Pork Belly→ | NYS peach/ scallion/ cucumber/ cilantro/ peanuts/ maple sambal              | 16 |
| Steak & Egg→       | wood grilled sirloin/ M&M Farm egg omelet/ scallion/ sesame/ truffle tamari | 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 Mahi→    | cucumber/ avocado/ scallion/ sesame/ truffle tamari | 16 |
| Tempura Smelt→   | charred broccoli/ scallion/ miso caesar/ parm       | 16 |

## Biggins

### Buttermilk Fried Canadian Walleye 30

hand cut fries/ lemon tartar/ cabbage slaw

### Wood Fired Duck Breast 36

smoked Kent Family Growers eggplant puree/  
roasted green beans/ black raspberry gastrique/  
pistachios/ basil pistou

### Wood Fired Faroe Island Salmon 32

peach sweet tea glaze/ sweet corn Israeli cous cous/  
fennel slaw

### Spaghetti & Clams 28

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

### TBH Garden Trombino Squash 26

garlic roasted beet greens/ tomato fennel sauce/  
tempura garlic scapes/ lemon herb aioli/  
Meier's St. Regis parm

### Wood Grilled C&M Beef Sirloin 34

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