

WEEK 138

8/18 - 8/20



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 Soup 10

bacon/ scallion/ jalapeno

Brandy View Farm Heirloom Tomato Salad 14

LOPRO greens/ cucumber/ red onion/ Calvastrano olives/ Meier's cheese curd/ lemon herb vinaigrette

Mom's Crab Cakes 18

cantaloupe cucumber salsa/ lemon herb aioli

Wood Fired Meier's Haloumi Cheese 16

spicy Bill's blueberries/ basil/ candied black walnuts/ wood fired flatbread

Fried Green Tomatoes 14

buttermilk fried TBH garden green tomatoes/ blackened Gulf shrimp/ charred corn relish/ Cajun remoulade

Wood Fired Chicken Wings 12

Mathew's maple jalapeno garlic glaze/ blue cheese/ Kent's purple carrot slaw

Sesame Seared Yellowfin Tuna 16

cucumber/ scallion/ crispy rice vermicelli/ wood grilled Kent Family Growers chinese broccoli

Bang Bang Frog Legs 16

sesame/ scallion/ cilantro/ cucumber/ sweet chile aioli

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

U.S. Blues 24

blueberries/ sweet corn/ red onion/
Meier's cheese curd/ garlic parm cream/ cilantro

The Aidyn 24

broccoli/ roasted garlic/ Meier's cheese curd/
garlic parm cream/ chile flake/ hot honey

The NOCO Margherita 24

Meier's cheese curd/ 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

Crispy Pork Belly→	scallion/ cucumber/ cilantro/ peanuts/ maple sambal	16
Cheeseburger→	grilled patty/ cheese curd/ pickle/ scallion/ sesame/ house special sauce	16
Hot Dog→	Glazier dog/ french fry/ pickle/ scallion/ miso mustard/ sesame	16
Spicy Tempura Chicken→	cream cheese/ cucumber/ jalapeno/ cilantro/ sriracha	16

Sea-y

Spicy Crab→	cucumber/ avocado/ scallion	16
Spicy Tuna→	cucumber/ avocado/ scallion/ sesame	16
Tempura Shrimp→	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
Tempura Smelt→	charred broccoli/ scallion/ miso mustard/ cilantro	16

Biggins

Buttermilk Fried Canadian Walleye 30

hand cut fries/ lemon tartar/ cabbage slaw

Steamed Canadian Mussels 24

tomato/ fennel/ white wine/ garlic butter/ herbs/ hand cut fries

Wood Fired Salmon 32

roasted TBH garden squash/ creamed corn/ fennel slaw/ blueberry glaze

Bay Scallop Spaghetti 32

Kent Family Growers dino kale/ sweet corn/ garlic/
white wine/ chile flake/ lemon/ butter/ herbs