

WEEK 139

8/17 - 8/19



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



Kent Family Growers Sweet Corn Soup 10

crispy bacon/ scallion/ jalapeno

Hilda's Beet Salad 14

LOPRO greens/ pickled onion/ candied walnuts/ Vermont goat cheese/ Canton Apple's apples/
Mathew's maple vinaigrette

Kent Family Growers Watermelon & Wild Crab Ceviche 18

TBH garden cucumbers/ red onion/ chiles/ cilantro/ mint/ lime/ charred flour tortillas

Wood Fired Meier's Haloumi Cheese 16

spicy TBH garden tromboncino squash/ charred Martin's plums/ red wine reduction/ basil/ wood fired flatbread

Fried Green Tomatoes 16

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/ sweet & spicy TBH garden cucumbers

Wood Fired Fresh Figs 14

prosciutto/ Meier's cheddar/ thyme/ local honey/ toasted walnuts/ wood fired flatbread

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 cheddar/ red onion/ pickles/
tomato sauce/ sesame seed/ house special sauce

U.S. Blues 24

Nancy's blueberries/ sweet corn/ red onion/
fresh mozz/ garlic parm cream/ cilantro

The Aidyn 24

broccoli/ roasted garlic/ fresh mozz/
garlic parm cream/ chile flake/ hot honey

Jalapeño Popper 24

hot peppers/ red onion/ crispy bacon/
garlic parm cream/ Meier's cheddar

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
Grilled Summer Squash→	greens/ cucumber/ scallion/ sesame/ truffle tamari	12

Meaty

Crispy Pork Belly→	fresh plum/ scallion/ cucumber/ cilantro/ peanuts/ maple sambal	16
Cheeseburger→	grilled patty/ cheddar/ 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
Poppy Seed Seared Tuna→	cucumber/ avocado/ scallion/ sesame	16
Tempura Shrimp→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Tempura Walleye→	cucumber/ avocado/ scallion/ sweet chile aioli	16

Biggins

Buttermilk Fried Canadian Walleye 30

coleslaw/ hand cut fries/ lemon dill tartar

Wood Grilled Pork Chop 32

roasted TBH garden squash/ fennel slaw/
blueberry glaze

Ricotta & Kale Dumpling Primavera 32

roasted garden squash/ puffball mushroom/ garlic/
white wine/ chile flake/ lemon/ butter/ herbs/
Meier's St. Regis parm

Wood Fired C&M Beef Chuck Roast 34

mashed potatoes/ roasted lunchbox peppers/
roasted mushrooms/ charred onion/ natural jus