

WEEK 144

10/1/26 - 10/31/26



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



Curried TBH Garden Eggplant Soup 10

wood fired chickpeas/ coconut/ lime/ cilantro/ red chile

Moroccan Vegetable Salad 14

LOPRO greens/ carrot/ cucumber/ chickpeas/ mint/ cilantro/ dates/ bell pepper/ greens/
cauliflower/ pomegranate/ chermoula vinaigrette/ charred lemon yogurt

Mom's Crab Cakes 18

TBH Garden Tromboncino squash apple & celery relish/ lemon herb aioli

Crispy Calamari 18

charred Brandy View Farm cherry tomato/ Kent Family Growers sweet corn/ LittleGrasse tomatillo salsa/
smoked pepper aioli

Wood Fired Meier's Haloumi Cheese 16

charred Brandy View Farm cherry tomato/ fennel marmalade/ celery leaf/ wood fired flatbread

Tandoori TBH Garden Tromboncino Squash 16

smoked eggplant yogurt/ fire roasted chickpeas/ red chile/ cashews/ cilantro mint chutney/ tamarind

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

The Tamater 24

charred cherry tomatoes/ fresh mozz/ basil/
Meier's St. Regis parm

The Tickled Pickle 24

TBH garden pickles/ red onion/
Meier's cheese curd/ chile flake/
garlic parm cream/ dill

It's Just Corn 24

KFG sweet corn/ fresh mozz/ red chile/ red onion/
crispy bacon/ cilantro/ garlic parm cream

Signature Sushi Rolls



Earthy

Tempura Cheese Curd→	dill pickle/ scallion/ greens/ hot honey`	12
Grilled Summer Squash→	greens/ cucumber/ scallion/ sesame/ truffle tamari	12
Wax Bean→	cream cheese/ tempura scallion/ roasted shiitake/ truffle tamari/ everything spice	12

Meaty

Smoked Pork→	apple/ scallion/ cucumber/ cilantro/ peanuts/ maple sambal	16
Cheeseburger→	grilled patty/ cheese curd/ pickle/ scallion/ sesame/ house special sauce	16
Spicy Roasted Chicken→	cucumber/ avocado/ scallion/ red chile/ greens/ sriracha	16
Hot Diggity Dog→	grilled beef hotdog/ french fries/ scallion/ pickle/ miso mustard/ sesame	16

Sea-y

Spicy Crab→	cucumber/ avocado/ scallion	16
Tempura Shrimp→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Hot Smoked Salmon→	cream cheese/ scallion/ cucumber/ everything spice	16
Tempura Walleye→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Spicy Tuna→	cucumber/ avocado/ scallion/ sesame	16
Tempura Oyster→	cucumber/ avocado/ scallion/ sesame/ sweet chile aioli	16

Biggins

Buttermilk Fried Canadian Walleye 30

red cabbage slaw/ hand cut fries/ lemon dill tartar

Wood Fired Lamb Leg 36

Kent Family Growers celery root/
roasted brussels sprouts/ poached pear/
red wine reduction/ fried celery

Steamed Canadian Mussels 24

charred cherry tomato/ white wine/ chile/
garlic butter/ fresh herbs/ hand cut fries

Wood Fired Canadian Lobster Tail 46

Kent Family Growers cauliflower purée/
roasted romanesco/ crab brown butter hollandaise/
caper/ gold raisin

Frenched Onion Ravioli 30

Kent Family Growers celery root purée/
roasted garlic/ caramelized onion/ Meier's gruyere/
Canton Apples' cider jus/ thyme