

WEEK 145

10/8/26 - 10/10/26



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

Hilda's Beet Salad 14

LOPRO greens/ roasted beets/ pickled onion/ Vermont goat cheese/ Canton Apples/ candied walnuts/
Mathew's maple vinaigrette

Wood Fired Squash & Local Quail Egg Shakshuka 14

spicy Brandy View Farm cherry tomato pepper sauce/ pumpkin seeds/ feta/ wood fired garlic flatbread

Mom's Crab Cakes 18

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

Buttermilk Fried Frog Legs 18

Purple Perfume pepper hot sauce/ blue cheese/ sweet & spicy cucumbers

Fried Green Tomatoes 16

buttermilk fried TBH Garden tomatoes/ Kent Family Growers sweet corn relish/ Cajun remoulade

Wood Grilled TBH Garden Eggplant Caprese 16

TBH Garden heirloom tomato/ fresh mozz/ basil/ pumpkin seed/ EVOO/ balsamico

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

Eggplant Parm 24

roasted TBH garden eggplant/ fresh mozz/
Meier's St. Regis parm/ San Marzano tomato/ basil

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
Tandoori Summer Squash→	greens/ cucumber/ scallion/ cilantro chutney/ tamarind	12
Grilled Sweet Potato→	greens/ scallion/ red chile/ cilantro/ peanuts/ maple sambal	12
Pumpkin Spiced Latte→	grilled pumpkin/ cream cheese/ scallion/ pumpkin seed/ coffee reduction	12

Meaty

Roasted Lamb→	cucumber/ scallion/ red chile/ greens/ cilantro chutney/ tamarind	16
Cheeseburger→	wood grilled grass fed beef/ cheese curd/ pickle/ scallion/ sesame/ special sauce	16
Hot Dog→	Northern Limits farm beef hot dog/ french fries/ scallion/ miso mustard/ sesame	16

Sea-y

Spicy Crab→	cucumber/ avocado/ scallion	16
Tempura Shrimp→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Tempura Walleye→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Tempura Oyster→	cucumber/ avocado/ scallion/ sesame/ sweet chile aioli	16
Tempura Lobster→	cucumber/ avocado/ scallion/ sesame/ sweet chile aioli	20

Biggins

Buttermilk Fried Canadian Walleye 30

red cabbage slaw/ hand cut fries/ lemon dill tartar

Wood Fired Duck Breast 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 Faroe Island Salmon 34

Kent Family Growers cauliflower purée/
roasted romanesco/ roasted pepper relish

Gulf Shrimp Fettuccini 30

charred cherry tomatoes/ tromboncino squash/
roasted peppers/ garlic/ red chile/ white wine/
cream/ Meier's St. Regis parm/ fresh herbs