WEEK 148 10/29/26 - 10/31/26

THE BLUE HOUSE

Hey there!
Welcome to The Blue House, where we strive to make our house feel like you're home.
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. Wood fired concoctions, vivacious libations, and a gracious welcome await.

Where To Start

The Witch's Cauldron 10
curried squash soup/ cilantro/ lime yogurt/ pumpkin seeds

The Poisoned Apple Salad 14
Village Veggies red leaf lettuce/ Canton Apples honeycrisp/ Kent Family Growers celery root/ Meier's cheddar/ candied walnuts/ Mathew's maple vinaigrette

Jack-o'-Lantern Peppers 14
stuffed Sugar Tree Village jalapenos/ Meier's cheddar/ cream cheese/ local bog cranberry compote

Headless Horseman's Crab Cakes 18
spiced pumpkin puree/ fennel apple slaw

Black Magic Brussels Sprouts 16
wood fired Kent Family Growers brussels sprouts/ Meier's cheese curd/ red onion/ crispy bacon/ Mathew's maple mustard

Haunted Halloumi Cheese 16
sweet & sour tromboncino squash/ fennel apple slaw/ fresh herbs/ wood fired flatbread

Freaky Fried Green Tomatoes 15
lemon fennel marmalade/ Cajun remoulade

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 Eternal Eggplant 24
roasted TBH garden eggplant/ capers/ olive/
gold raisin/ ricotta/ tomato sauce/
Meier's St. Regis parm

Peter Peter Pumpkin Eater 24
roasted pumpkin/ red onion/ ricotta/ red chile/
pumpkin seeds/ sage/ pink peppercorn maple

The Gloomy Shroomy 24
roasted crimini/ blue cheese/ red onion/
toasted walnuts/ thyme/ garlic parm cream/
balsamico

Signature Sushi Rolls

Earthy

Tempura Cheese Curd→	dill pickle/ scallion/ greens/ hot honey`	12
Grilled Tromboncino Squash→	greens/ scallion/ cilantro/ cranberry/ apple	12
Pumpkin Spiced Latte→	grilled pumpkin/ cream cheese/ scallion/ pumpkin seed/ coffee reduction	12
Purple Carrot→	greens/ dill/ pickled onion/ cream cheese/ everything spice	12
Marinated Tofu→	greens/ scallion/ cilantro/ sesame/ maple sambal	12

Meaty

Spicy Tempura Chicken→	cucumber/ scallion/ red chile/ greens/ cream cheese/ maple sambal	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
Crispy Duck→	greens/ scallion/ pumpkin/ cilantro/ salsa macha/ avocado crema	16

Sea-y

Spicy Crab→	cucumber/ avocado/ scallion	16
Tempura Shrimp→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Coconut Shrimp→	cucumber/ avocado/ scallion/ cilantro/ maple sambal	16
Tempura Walleye→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Spicy Tuna→	cucumber/ avocado/ scallion/ sesame	16

Biggins

The Wicked Walleye 30
cabbage slaw/ hand cut fries/ lemon dill tartar

Blood Moon Meatloaf 30
wood fired C&M Beef meatloaf/ grilled broccoli/
mashed potatoes/ beet ketchup

Tortured Soul Spaghetti 28
hand cut noodles/ foraged oyster mushrooms/
Kent Family Growers Chinese broccoli/
garlic chile sauce/ peanuts/ scallion/ cilantro

The Reaper's Roast 28
wood fired pork loin/
roasted Kent Family Growers turnips/ radicchio/
fennel apple slaw/ maple mustard