WEEK 150 11/1/26 - 11/7/26

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

Canton Apple Cider & Caramelized Onion Soup 10
brioche crouton/ Meier's gruyere

Hilda's Beet Salad 14
mixed greens/ roasted LOPRO beets/ Canton Apple honeycrisp/ Vermont goat cheese/ pickled onion/ candied walnuts/ Mathew's maple vinaigrette

Wood Fired Chicken Wings 12
Macedonian pepper hot sauce/ blue cheese/ Kent Family Growers carrot slaw

Mom's Crab Cakes 18
lemon herb aioli/ Kent Family Growers fennel/ orange

Wood Roasted Brussels Sprouts 16
Meier's cheese curd/ red onion/ crispy bacon/ Mathew's maple mustard

Wood Fired Kent Family Growers Honeynut Squash 15
garlic roasted red kale/ Canton Apple's pear/ pistachio dukkah/ pomegranate/ maple sambal/ citrus yogurt

Fried TBH Garden Green Tomatoes 15
hot pepper jelly/ 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 Meat Sweats 24
bacon/ pepperoni/ pork sausage/ ham/ fresh mozz/
Meier's St. Regis parm/ tomato sauce

The Buff Chick 24
grilled chicken/ blue cheese/ hot peppers/
red onion/ garlic parm cream

The Boomer 24
roasted crimini/ red onion/ red kale/
garlic parm cream/ Meier's St. Regis parm/
truffle oil

Signature Sushi Rolls



Earthy

Tempura Cheese Curd→	dill pickle/ scallion/ greens/ hot honey`	12
Grilled Tromboncino Squash→	greens/ scallion/ cilantro/ cranberry/ apple	12
Miso Eggplant→	greens/ scallion/ cilantro/ miso mustard/ sesame	12
Tempura Honeynut Squash→	cream cheese/ scallion/ greens/ hot pepper jelly	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
Al Pastor→	wood fired pork/ pineapple/ scallion/ jalapeno/ cilantro/ tajin	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

Biggins

Buttermilk Fried Canadian Walleye 30
cabbage slaw/ hand cut fries/ lemon dill tartar

Wood Fired C&M Beef Shanks 30
grilled broccoli/ mashed potatoes/ stout gravy/
gremolata

Chicken Riggies 28
wood grilled chicken/ rigatoni/ bell pepper/ onion/
hot cherry pepper/ garlic/ white wine/ tomato/
cream/ Meier's St. Regis parm

Wood Fired Salmon 32
roasted Kent Family Growers celery root/
garlic roasted red kale/
sweet & spicy Canton Apple's pear/ maple mustard