WEEK 151 11/19/26 - 11/21/26

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
TBH garden Purple Perfume pepper hot sauce/ blue cheese/ Kent Family Growers carrot slaw

Wood Fired Spicy Crab Dip 18
Meier's pepper cheddar/ TBH garden hot peppers/ scallion/ cream cheese/ hot pepper jelly/ wood fired flatbread

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

Curry Roasted Bay Scallops 18
sweet & spicy Canton Apple's pear/ pistachio dukkah/ pomegranate/ maple sambal/ citrus yogurt

Fried TBH Garden Green Tomatoes 16
blackened salmon salad/ 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/ red cabbage/ hot pepper jelly	12
Roasted Broccoli→	red cabbage/ cucumber/ scallion/ peanuts/ 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
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
Smoked Salmon→	cream cheese/ pickled onion/ cucumber/ everything spice	16

Biggins

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

Wood Fired Duck Breast 34
Kent Family Growers romanesco/
honeynut squash purée/ pumpkin seed crumble/
Canton Apple's cider gastrique

Burton's Pork Schnitzel 30
rosemary spaetzle/
braised Kent Family Growers red kale/
sweet & spicy pear/ maple mustard

Coconut Curry Mussels 24
peppers/ onions/ chickpeas/ scallion/ cilantro/
hot peppers/ coconut curry broth/
wood fired flatbread