



Hey there!

Welcome to The Blue House; Josh & Alicia's little spot 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 make no apologies for always keeping you on your toes when it comes to our 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.

## Commencements



### Chicken Tortilla Soup 10

wood fired Northern Limits Farm chicken/  
blue corn tortillas/ avocado crema/  
cilantro/ jalapeño

### Wood Roasted Spaghetti Squash Salad 12

organic mixed greens/ pickled onion/  
truffle goat cheese/ Gala apple/  
candied walnuts/Mathew's maple vinaigrette

### Crab Dip Fritters 16

cream cheese/ lemon/ mint/  
fennel tomato sauce (GF)

### Moroccan Cauliflower Salad 12

carrot/ cucumber/ chickpeas/ mint/ cilantro/  
dates/ bell pepper/ greens/  
charred lemon/ chermoula vinaigrette/  
citrus yogurt

### Wood Fired Meier's Haloumi 14

charred peppers/ ember onions/ pistachios/  
red wine reduction/ wood fired flatbread

### Wood Fired Brussels Sprouts 14

TBH bacon/ red onion/ Meier's cheese curd/  
Mathew's maple mustard

### Wood Fired Chile Garlic Prawns 18

roasted garlic butter/ Aleppo pepper/  
wood fired garlic parm twists

### Wood Grilled Chicken Kebab 16

Moroccan spice/ fig/ olive/ orange/  
mint/ pistachios/ citrus yogurt



## Wood Fired Pizza

We have spent years developing relationships with local farmers and producers. They are the unsung heroes in our community. We proudly make the claim that we are able to shake hands with the people who produce our produce, and more.

### **The Boomer 24**

roasted mushrooms/ caramelized onions/  
goat cheese/ garlic Meier's parm cream/ spinach/  
truffle oil

### **The Figgy Piggy 24**

fig mostarda/ TBH bacon/ caramelized onions/  
gorgonzola/ garlic Meier's parm cream

### **The Slammin' Salmon 24**

hot smoked salmon/ red onion/ caper/ spinach/  
garlic Meier's parm cream

### **The Hot Salami 24**

spicy salami/ fresh mozz/ Aleppo pepper/  
red onion/wood fired tomato sauce/  
Meier's St. Regis/ hot honey

### **The Ragin Cajun Chicken 24**

blackened chicken/ bell pepper/ red onion/  
Meier's cheese curd/ St. Regis parm/ gumbo sauce

### **The Philly 24**

C&M Beef/ peppers/ ember onions/ mushrooms/  
Meier's cheese curd/ gruyere/  
garlic parm cream/ horseradish

## Signature Sushi Rolls



### **Earthy**

Tempura Tofu →	cucumber/ greens/ scallion/ sesame/ maple sambal	12
Tempura Cheese Curd →	TBH pickle/ scallion/ greens/ hot honey	12
Blackened Sweet Potato →	peanut/ grilled cabbage slaw/ remoulade	12
Roasted Spaghetti Squash →	scallion/ jalapeño/ apple/ greens/ sesame seeds/ truffle tamari	12
Green Bean Casserole →	green beans/ roasted mushrooms/ cream cheese/ tempura scallion	12

### **Meaty**

Spicy Burger →	scallion/ cream cheese/ peanuts/ cilantro/ jalapeno/ maple sambal	16
Buffaloed Chicken →	hot sauce/ cucumber/ scallion/ greens/ cream cheese/ wasabi ranch	16
Crispy Pork Belly →	avocado/ pineapple/ scallion/ cilantro/ hot honey/ truffle tamari	16
Thai Peanut Chicken →	cucumber/ carrot/ scallion/ cilantro/ jalapeño/ peanut sauce	16

### **Sea-y**

Spicy Crab →	cucumber/ avocado/ scallion	16
Tempura Shrimp →	cucumber/ avocado/ scallion/ sesame/ sweet chile aioli	16
Smoked Trout →	cucumber/ cream cheese/ pickled onion/ sesame	16
Spicy Tempura Calamari →	hot sauce/ jalapeño/ Aleppo/ avocado/ cucumber/ scallion	16
Tempura Walleye →	cucumber/ avocado/ scallion/ sesame/ sweet chile aioli	16



### **Smoked Salmon Pappardelle 36**

M&M Farm duck egg noodles/  
maple smoked salmon/ caper/ red onion/ garlic/  
cherry peppers/ spinach/ white wine/ cream/ lemon

### **Canadian Walleye "Chowder" 36**

wood fired walleye/ Gulf shrimp/ TBH bacon/  
St. Lawrence spuds salt potatoes/ celery root/ cream

### **Wood Grilled C&M Beef Sirloin 36**

Montreal spice/ blue cheese cauliflower gratin/

St. Lawrence spuds salt potatoes/ red wine reduction

### **Wood Grilled Northern Limits Farm Chicken 32**

TBH bacon/ spinach & white bean fricassée

### **The Burger 24**

wood grilled C&M beef/ Meier's cheddar/  
TBH bacon jam/ grilled red onion/  
lemon truffle aioli/ TBH sesame bun/ hand cut fries