

WEEK 124

5/14 - 5/16



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



African Tomato Peanut Soup 10
cilantro/ scallion/ coconut

Spring Vegetable Salad 14
mixed greens/ wood grilled asparagus/ roasted Kent Family Growers parsnips/ radish/ green grapes/
pickled onion/ goat cheese/ candied walnuts/ Mathew's maple vinaigrette

Wood Fired Crab Dip 16
Brandy View Farm spinach/ roasted garlic/ cream cheese/ Meier's gruyere/ wood fired flatbread

Wood Fired Gulf Shrimp 18
fennel/ blood orange/ caper/ almonds/ garlic butter/ herbs

Wood Fired Meier's Halloumi Cheese 16
grilled portobello/ smoked artichoke/ truffle/ balsamic/ fennel/ herbs/ wood fired garlic flatbread

Roasted Bay Scallops 16
crispy cod potato fritters/ charred wild leeks/ almond romesco

Pork & Wild Leek Dumplings 15
hot & sour/ sesame/ cilantro

Wood Grilled Kent Family Growers Parsnips 12
Brandy View Farm spinach/ coconut curry/ cilantro chutney/ cashew

Wood Fired Pizza

The Peppy One 24

crispy pepperoni/ fresh mozz/
Meier's St. Regis parm/ tomato sauce/ hot honey

The House Margh 24

fresh mozz/ Meier's St. Regis parm/
tomato sauce/ basil

Hawaii 5-0 24

ham/ pineapple/ jalapeno/ red onion/
Meier's cheese curd/ tomato sauce/ cilantro

The Springer 24

roasted mushrooms/ caramelized onions/ spinach/
artichoke/ garlic parm cream/
Meier's St. Regis parm/ truffle oil

The Barbie Q 24

wood grilled chicken/ red onion/ scallion/
Meier's cheese curd/ Mathew's maple BBQ

Signature Sushi Rolls



Earthy

Wood Grilled Parsnip→	scallion/ greens/ peanuts/ jalapeno/ maple sambal	12
Tempura Cheese Curd→	dill pickle/ scallion/ greens/ hot honey	12
Tempura Shiitake→	scallion/ cream cheese/ sesame/ sweet chile aioli	12
Wood Grilled Asparagus→	scallion/ spinach/ avocado/ sesame/ maple sambal	12

Meaty

Spicy Grilled Chicken→	scallion/ jalapeno/ cream cheese/ sriracha	16
Al Pastor→	roasted pork/ pineapple/ scallion/ cilantro/ jalapeno/ maple sambal	16
The McRoll→	grassfed beef/ cheese curd/ pickles/ scallion/ sesame/ special sauce	16
Crispy Duck Roll→	cucumber/ scallion/ cilantro/ jalapeno/ hot honey	16

Sea-y

Spicy Crab Mango→	organic mango/ cucumber/ avocado/ scallion	16
Shrimp Tempura→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Tempura Walleye→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Spicy Tuna→	cucumber/ avocado/ scallion/ sesame	16
Tempura Salmon→	cucumber/ scallion/ cream cheese/ everything spice/ maple sambal	16

Biggins

Wood Fired C&M Beef Chuck Steak 32

Meier's pepper cheddar creamed corn/ pickled onion/
grilled avocado/ cilantro/ scallion/ crispy blue corn tortillas

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

Pepper Crusted Yellowfin Tuna Niçoise 34

Kent Family Growers fingerling potatoes/ green beans/
local quail egg/ Calvestrano olives/ tomato fennel broth

Wood Grilled Pork Chop 32

asparagus/ fiddleheads/ nettle cream/ crispy potato/ fennel apple slaw

Spring Vegetable Spaghetti 28

hand cut noodles/ asparagus/ peas/ soybeans/ Brandy View Farm spinach/
white wine/ lemon garlic butter/ herbs/ Meier's St. Regis parm/ burrata