

WEEK 133

7/16-7/18



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



Sweet Corn Bisque 10

crispy bacon/ scallion/ dill cream

Canton Apples' Blueberry Salad 14

mixed lettuce/ sweet corn/ bell pepper/ cucumber/ pickled onion/ Vermont goat cheese/ honey herb vinaigrette

Mom's Crab Cakes 18

LOPRO yellow tomato relish

Wood Grilled Brandy View Farm Zucchini 14

tempura garlic scape/ tomato basil sauce/ lemon herb aioli/ Meier's St. Regis parm

Pepper Seared Yellowfin Tuna 18

LOPRO fresh pea ragout/ horseradish cream/ pickled onions/ crispy potatoes

Shrimp & Grits 16

blackened Gulf shrimp/ Brandy View Farm collard greens/ creamy cheddar grits/ maple bourbon mustard

Smoked Chicken Wings 12

maple Amish hot pepper glaze/ blue cheese

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

Peachy Keen 24

NYS peaches/ ricotta/ prosciutto/ basil/ balsamico

The Zuke 24

zucchini/ red onion/ roasted garlic/ fresh mozz/
garlic parm cream/ chile flake/ basil/ hot honey

The Boomer 24

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

Signature Sushi Rolls



Earthy

Tempura Cheese Curd→	dill pickle/ scallion/ greens/ hot honey`	12
Spicy Blueberry→	cucumber/ cream cheese/ basil/ jalapeno/ sesame/ maple sambal	12
Tempura Garlic Scape→	cream cheese/ cucumber/ scallion/ sesame/ truffle tamari	12

Meaty

Hot Dog→	grilled Glazier dog/ french fry/ pickle/ scallion/ miso mustard/ sesame	16
Spicy Chicken→	wood grilled chicken/ cucumber/ avocado/ scallion/ sriracha	16
Cheeseburger→	grilled patty/ cheese curd/ pickle/ scallion/ sesame/ house special sauce	16

Sea-y

Spicy Crab→	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 Smelt→	cucumber/ avocado/ scallion/ sesame/ miso mustard	16
Smoked Steelhead Trout→	cream cheese/ cucumber/ scallion/ everything spice	16

Biggins

Buttermilk Fried Canadian Walleye 30

hand cut fries/ lemon tartar/ cabbage slaw

Wood Fired Mahi Mahi Veracruz 36

tomato olive caper relish/ creamed corn/ cilantro lime rice

Crispy Duck Leg Noodle Bowl 34

egg noodles/ garlic roasted kale/ smoked duck broth/ duck egg/ charred zucchini/ Thai basil/ scallion/ peanuts

The Burger 24

wood grilled C&M Beef/ Meier's grygere/ bacon jam/ fresh baked bun/ hand cut fries

Seafood Boil 32

Gulf shrimp/ Littleneck clams/ andouille sausage/ potatoes/ sweet corn/ Cajun broth