

WEEK 140

9/13/16 - 9/15/16



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



Broccoli Cheddar Soup 10

Kent Family Growers broccoli/ Meier's cheddar

Hilda's Beet Salad 14

LOPRO greens/ pickled onion/ candied walnuts/ Vermont goat cheese/ Canton Apple's apples/
Mathew's maple vinaigrette

Mom's Crab Cakes 18

minted summer squash relish/ lemon herb aioli

Wood Fired Meier's Haloumi Cheese 16

spicy TBH garden tromboncino squash/ Martin's plums/ red wine reduction/ basil/ wood fired flatbread

Fried Green Tomatoes 16

buttermilk fried TBH garden green tomatoes/ blackened Gulf shrimp/ charred corn relish/ Cajun remoulade

Wood Fired Chicken Wings 12

Mathew's maple jalapeno garlic glaze/ blue cheese/ sweet & spicy TBH garden cucumbers

Kung Pao Squash 14

tempura fried Tromboncino squash/ chile garlic sauce/ peanuts/ scallion/ cilantro

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

U.S. Blues 24

Nancy's blueberries/ sweet corn/ red onion/
fresh mozz/ garlic parm cream/ cilantro

The Spicy Squarsh 24

summer squash/ Meier's cheese curd/
Meier's St. Regis parm/ jalapeno/ red onion/
tomato sauce/ fresh herbs/ hot honey

Jalapeño Popper 24

hot peppers/ red onion/ crispy bacon/
garlic parm cream/ Meier's cheddar

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
Grilled Summer Squash→	greens/ cucumber/ scallion/ sesame/ truffle tamari	12
Grilled Portobello→	cream cheese/ scallion/ greens/ everything spice/ truffle tamari	12

Meaty

Crispy Pork Belly→	fresh plum/ scallion/ cucumber/ cilantro/ peanuts/ maple sambal	16
Cheeseburger→	grilled patty/ cheddar/ pickle/ scallion/ sesame/ house special sauce	16
Hot Dog→	Glazier dog/ french fry/ pickle/ scallion/ miso mustard/ sesame	16
Spicy Tempura Chicken→	cream cheese/ cucumber/ jalapeno/ cilantro/ sriracha	16

Sea-y

Spicy Crab→	cucumber/ avocado/ scallion	16
Tempura Shrimp→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Tempura Walleye→	cucumber/ avocado/ scallion/ sweet chile aioli	16

Biggins

Buttermilk Fried Canadian Walleye 30

coleslaw/ hand cut fries/ lemon dill tartar

Wood Grilled Pork Chop 32

roasted TBH garden squash/ fennel slaw/
creamed corn/ blueberry glaze

Tex-Mex Tromboncino Squash 26

basmati rice/ sweet corn/ roasted poblano/
tomatillo salsa/ pico de gallo

Pasta Bolognese 30

hand cut pappardelle noodles/ C&M Beef/ garlic/
onion/ carrot/ tomato/ white wine/ cream/
Meier's St. Regis parm/ fresh herbs

Wood Fired Mahi Mahi 34

garlic roasted kale/ Israeli cous cous/
cherry tomato cucumber relish