

WEEK 146

10/15/26 - 10/17/26



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



Curried Long Island Cheese Pumpkin Soup 10

wood fired chickpeas/ lime yogurt/ cilantro/ red chile

Hilda's Beet Salad 14

LOPRO greens/ roasted beets/ pickled onion/ Vermont goat cheese/ Canton Apples/ candied walnuts/
Mathew's maple vinaigrette

Wood Fired Squash & Local Quail Egg Shakshuka 14

spicy Brandy View Farm cherry tomato pepper sauce/ pumpkin seeds/ feta/ wood fired garlic flatbread

TBH Garden Watermelon & Gulf Shrimp Ceviche 18

black radish/ cucumber/ heirloom tomato/ cilantro/ avocado crema/ salsa macha/ crispy corn tortilla

Buttermilk Fried Frog Legs 18

Macedonian pepper hot sauce/ blue cheese/ sweet & spicy cucumbers

Fried Green Tomatoes 16

buttermilk fried TBH Garden tomatoes/ Kent Family Growers sweet corn relish/ Cajun remoulade

Wood Fired Kent Family Growers Cauliflower 16

pomegranate/ cranberry chutney/ cilantro/ red chile/ mint/ cashews

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 Tamater 24

charred cherry tomatoes/ fresh mozz/ basil/
Meier's St. Regis parm

Peter Peter Pumpkin Eater 24

roasted pumpkin/ red onion/ ricotta/ red chile/
pumpkin seeds/ sage/ pink peppercorn maple

The Gloomy Shroomy 24

roasted crimini/ blue cheese/ red onion/
toasted walnuts/ thyme/ garlic parm cream/
balsamico

Signature Sushi Rolls



Earthy

Tempura Cheese Curd→	dill pickle/ scallion/ greens/ hot honey`	12
Grilled Tromboncino Squash→	greens/ scallion/ cilantro/ cranberry/ apple	12
Pumpkin Spiced Latte→	grilled pumpkin/ cream cheese/ scallion/ pumpkin seed/ coffee reduction	12
Purple Carrot→	greens/ dill/ pickled onion/ cream cheese/ everything spice	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

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
Smoked Salmon→	cucumber/ cream cheese/ pickled onion/ everything spice	16

Biggins

Buttermilk Fried Canadian Walleye 30

cabbage slaw/ hand cut fries/ lemon dill tartar

Roasted Duck Breast 36

roasted spaghetti squash/ cranberry chutney/
candied pecans

Wood Fired Mahi Mahi 34

creamy Dijon tromboncino squash/
fresh grated horseradish/ arugula/
pickled red onion/ crispy potato

Linguini & Clams 30

charred cherry tomatoes/ tromboncino squash/
garlic/ red chile/ white wine/
cream/ Meier's St. Regis parm/ fresh herbs

Wood Fired C&M Beef Chuck Roast 34

LOPRO salt potatoes/
herb roasted Kent Family Growers purple carrots/
Canton Apple's cider jus