

# Menu

## APPETIZERS / SHAREABLES

### Soup of the Day 10

Chef Curated with Local Ingredients

### Heritage Greens Salad 14

Woolwich Goat Cheese, Shaved Radish & Carrot, Toasted Seed Crumb, Honey Shallot Vinaigrette

### WH Caesar Salad 15

Crisp Romaine, Radicchio, Baguette Croutons, Shaved Parmigiano Reggiano, Smoked Bacon, Double Garlic Caesar Dressing, White Anchovy Fillets

### The OG Poutine 20

Crispy Fries, Quebec Cheese Curds, House Poutine Sauce, Scallions

### Windermere Pub Nachos 26

House-Fried Tortilla Chips, Cajun Seasoned Chicken, Monterey Jack, Cheddar, Queso Cotija, House Queso, Marinated Tomato, WH Pico, Crème Fraîche, Fresh Guacamole  
*Substitute Impossible Meat + 2*

*Please inform your server of any dietary concerns or allergies.*

## PIZZA

WH Made Hand Stretched Neapolitan Style Dough

22

### Margherita

Heirloom Tomato, Basil,  
Fire Roasted Tomato Sauce, Mozzarella

### Brooklyn 99

Cured Brooklyn Jumbo Pepperoni,  
Fire Roasted Tomato Sauce, Mozzarella

### The Rock

Ham, Smoked Bacon, Grilled Pineapple,  
Fire Roasted Tomato Sauce, Mozzarella

### The Dirty South

Cajun Chicken, Pickled Jalapeño, Caramelized  
Onion, BBQ Sauce Base, Mozzarella

## TACOS

*3 Tacos Served with Fried Corn Chips and WH Pico de Gallo*

22

### Gringo Tacos

Cajun Chicken, Mozzarella, Aged Cheddar,  
Queso Cotija, Pickled Red Onion,  
Chipotle-Lime Crema, Cilantro

### WHP Smashburger Tacos

Ontario Chuck Brisket, American Cheddar,  
Mustard Aioli, Diced Onion, Shredded Lettuce, Pickle  
*Substitute Impossible Meat + 2*

### Perch Tacos

WH Lager Battered Yellow Perch, Wasabi  
Slaw, Scallion, Pickled Ginger, Aji Furikake

*Take a look at our upcoming  
events for the season*



*An 18% Gratuity is applied to groups of 10 or more.*

# Windermere Pub

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## PUB FAVOURITES

### WH Perch & Chips 26

Windermere Lager Battered Yellow Perch, Crispy Fries, Grilled Lemon, Caper Gherkin Tartar Sauce, Wasabi Slaw

### Spaghetti 28

Bruce Fresh Spaghetti, Braised Ontario Beef Short Rib Ragout, Basil, Parmigiano Reggiano, Fire Roasted Tomato Sauce

### Sacchetti 29

Black Truffle & Ricotta Sacchetti, House Made Basil Pesto, Arugula, Sundried Tomatoes

### Capon Wings

1lb 20 / 2lbs 38

Ontario Chicken Wings, Buttermilk Marinated, Naked Fried, Crudités, Buttermilk Ranch

Sauces: Windermere House BBQ, Buffalo Hot, Cajun, Mango Chipotle, Gochujang Chili Honey, Sea Salt & Cracked Pepper  
*Extra Sauce +2*

## HANDHELDS

*Soup of the day, fries, or side heritage greens salad  
Caesar salad +4*

### The Bruce Smashburger 26

Ontario Chuck Brisket Patties, Smoked Bacon, American Cheddar, Lettuce, Onion, Pickle, Mustard Aioli, Butter Toasted Sesame Bun  
*Substitute Impossible Patty + 2*

### WH Grilled Cheese 24

Aged Cheddar, Woolwich Goat Cheese, Caramelized Pear, Sourdough, Pickled Blueberry Ketchup

### The Nor-Cal 28

Fresh Roasted Ontario Turkey, Smoked Bacon, Avocado, Tomato, Dressed Lettuce, Cucumber, WHP Cheese Spread, Sub Roll

### Roughneck Philly Cheesesteak 28

Seasoned Ontario Beef, Sautéed Peppers, Onions, Provolone Cheese, Toasted Demi-Baguette

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*Check out The Rosseau on  
our socials...*

*...and check out the Pub on Insta*

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