



WINDERMERE HOUSE

ESTABLISHED 1870

**WINDERMERE PUB**

**MENU**

**• APPETIZERS/SHAREABLES**

**Smokehouse Chili GF 17**

12-Hour Smoked Brisket, Peach Tea Glazed Pork Belly, Black Beans, Kidney Beans, Navy Beans, Fire Roasted Tomato, Chili Spice, Lime Crème Fraîche, Scallion, Spiced Tortilla Chips

**Muskoka Green Salad GF/V 17**

Organic Lettuce, Blueberry Baco Noir Vinaigrette, Pickled Wild Nova Scotia Blueberries, Woolwich Goat Cheese, Candied Pecans, French Radish

**BBQ Salad 19**

Organic Lettuce, Smoked Bacon, Crispy Onions, Chive Buttermilk Ranch, Gorgonzola, Black Bean + Charred Corn Pico, Avocado

**Add 6oz Smoked Chicken or 4oz Smoked Brisket +14**

**WHP Nachos GF 29**

Cajun Seasoned White Corn Chips, WH Lager Smoked Chicken, Monterey Jack + Cheddar Cheese, Charred Corn + Black Bean Pico, Lime Infused Crème Fraîche, Smashed Avocado

**Loaded Jalapeño Bacon GF 15**

Queso, Charred Corn + Black Bean Pico, Lime Infused Crème Fraîche, Scallion, Cilantro

**BBQ Brisket Bao Buns 18**

WH Smokehouse 12-hour Brisket, House Queso, Scallion, Spicy BBQ Sauce

**Fried Chicken Tenders 24**

Pickle Brined, Cornflake Breaded, GBD, Pickles, Hot Honey Ranch

**• PIZZAS 25**

*WH Made Hand Stretched Neapolitan Style Dough*

**The OG Cheese V**

Fresh Mozzarella, WHP Pizza Sauce, Basil + Oregano

**The IV I VI (416)**

Toronto Style Pepperoni, Fresh Mozzarella, WHP Pizza Sauce

**Chicken N' Pickle**

WH Lager Smoked Chicken, Dill Pickles, Fresh Mozzarella, WHP Pizza Sauce, Hot Honey Ranch

**The Smokehouse**

Burnt Ends, Peach Tea Glazed Pork Belly, Fresh Mozzarella, WH BBQ Sauce, Crispy Onions

**• ENTRÉES**

**Windermere Perch and Chips 29**

WH Lager Battered Lake Erie Perch, Crispy Fries, Sauce Gribiche, Citrus Apple Slaw, Lemon

**Smokehouse Wings GF 25- 1lb**

Slow Smoked & Fried Crispy, Hot Honey Ranch, Crudité

**Sauces:** WH BBQ, Carolina Mustard BBQ, Sweet Memphis BBQ, Spicy Habanero BBQ, Alabama White Horseradish BBQ **(1 sauce/Lb, additional sauces + 2)**

**Sub Vegan Wings +5**

**WHP Mac & Cheese 31**

Smoked Poblano, Peach Tea Smoked Pork Belly, Candied Jalapeño, Queso, Monterey Jack, Crispy Onions

**Brisket & Grits 36**

12-Hour Smoked Beef Brisket, WH Hickory BBQ Sauce, Aged Cheddar Popcorn Grits, Candied Jalapeños, Fried Egg, Crispy Onions, Bacon XO Crispy Garlic Chili Oil

**Please inform your server of any dietary concerns or allergies.  
A 20% Gratuity is applied to groups of 8 or more.**



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**MENU**

• **HANDHELDS**

*Fries or Side Muskoka Greens Salad  
BBQ Salad +4 / Chili +6*

**The Bruce Smashburger 27**

Ontario Chuck Brisket Patties, Smoked Bacon, American Cheddar, Iceberg Lettuce, Onion, Pickle, Mustard Aioli, Butter Toasted Sesame Bun

**Substitute Impossible Patties +3**

**The Lamb Burger 32**

Carrick Hill Farms Pastured Lamb, Woolwich Goat Cheese, Pickled Red Onion, Iceberg Lettuce, Pickle, Harissa Aioli, Butter Toasted Sesame Brioche Bun

**Brisket Sam Sam 32**

12-Hour Smoked Beef Brisket, WH BBQ Sauce, Pickles, Candied Jalapeños, Crispy Onions, Alabama White BBQ Sauce, Citrus Apple Slaw, Sesame Brioche Bun

**Chicken Crunch Sandwich 28**

Fried Chicken Tenders, Pickle Brined, Cornflake Breaded, Dill Pickles, Mustard Aioli, Iceberg Lettuce, Butter Toasted Sesame Brioche Bun

**Smoked Chicken Club 28**

WH Lager Smoked Ontario Chicken, Smoked Bacon, Iceberg Lettuce, Tomato, Mustard Aioli, Dill Pickles, Sprouted Grain Sourdough

**WH Grilled Cheese V 26**

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

**Perch Taco 26**

WH Lager Battered Lake Erie Perch, Citrus Apple Slaw, Flour Tortilla, Black Bean + Charred Corn Pico, Hot Honey Ranch

• **DESSERT 16**

**Peach Cobbler Tart V**

Vanilla Shell, WH Vanilla Ice Cream

**Vietnamese Egg Coffee Crème Brûlée GF/V**

**Sicilian Citrus Cheesecake V**

**V - VEGETARIAN  
GF - GLUTEN FREE**

*Friday & Saturday*   
**LIVE MUSIC | 7pm-10pm**



**SMOKEHOUSE**  
— AT WINDERMERE HOUSE —

*Locally Sourced. House Smoked.*

All meats are locally sourced and smoked in-house at the Smokehouse at Windermere House. Let us Cater your Next Meal, call us at **705.769.3611 x808.**

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