



WINDERMERE HOUSE

ESTABLISHED 1870

WINDERMERE PUB

MENU

• APPETIZERS/SHAREABLES

Smokehouse Chili **GF** 18

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** 31

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** 16 Tater Kegs

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

BBQ Brisket Bao Buns 20

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

Fried Chicken Tenders 25

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 31

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 32

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

Brisket & Grits 37

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 28

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 33

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

Brisket Sam Sam 33

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 29

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

Smoked Chicken Club 29

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

WH Grilled Cheese V 27

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

Perch Taco 27

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

• DESSERT 18

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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