

feature lunch wines

	glass
Sacred Hill Chardonnay <i>Nelson, New Zealand 2009</i>	9
Meridian Pinot Noir <i>California 2006</i>	7.5

**for the full cocktail and wine list
please see overleaf**

starters and salads

duo of dips served with flatbread from the wood-fired oven	8
mixed greens, toasted hazelnuts, shaved parmesan, tarragon & shallot vinaigrette	8
vinaigrette caesar salad with smoked bacon	8
smoked beef tenderloin, oven dried tomato, kalamata olives and greens	8

sandwiches

**served with your choice of local organic
greens with sherry dijon vinaigrette
or the daily soup**

Avocado & Portobello	11
avocado, black olive tapenade, roasted tomato, portobello and swiss cheese	
Chicken Club	12
shredded roast chicken, sliced bacon, tomato, mayo, mozzarella, greens	
Prime Rib	13
prime rib roast beef with horseradish aioli, swiss cheese, roasted tomato	

**sandwiches are served on sourdough from
La Vendee Bakery**

lunch 1/2 pizzas

**served with your choice of local organic
greens with sherry Dijon vinaigrette
or the daily soup**

tomato, fresh mozzarella, fresh basil	11
oven roasted vegetables, goat cheese, reduced balsamic, fresh basil	12
peach, rosemary aioli, la quercia prosciutto, shallot, goat cheese	12
roasted chicken, roasted garlic, lemon, capers, anchovies, brie, tomato and caramelized onion	13

**available on traditional
or whole wheat crust**

gluten-free crust	1.75
add La Quercia prosciutto	2
add pepperoni	1.5

full pizzas

tomato, fresh mozzarella, fresh basil	14
oven roasted vegetables, goat cheese, reduced balsamic, fresh basil	15
peach, rosemary aioli, la quercia prosciutto, shallot, goat cheese	16
roasted chicken, roasted garlic, lemon, capers, anchovies, brie, caramelized onion, brie and tomato	17

**available on traditional
or whole wheat crust**

gluten-free crust	3.5
add La Quercia prosciutto	3
add pepperoni	2

dessert

flourless chocolate torte	7
lemon tart	7
wood-fired s'more	7
salted caramel tart	7
daily ice cream (ask server)	6

5212 Morris Street, Halifax, NS
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drinks

cocktails 2oz

passionfruit & basil punch 9
muddled basil leaves with passionfruit, fresh lime and vodka

balm collins 9
house infused lemon balm gin, fresh lemon wheels and balm leaves

champagne cocktail 8
demenara sugar cube, bitters and sparkling wine

mojito 9
made with Nova Scotia mint, organic cane sugar, muddled limes, 2 oz Havana Club Amber Rhum

martinis 2oz

The Rio (frozen) 9
mango, cachaça (2oz), lime and cardamom

classic gin or vodka martini 9
with lemon or stuffed olives

gluten-free vodka available

cherry mash sour 9
house infused cherry brandy, Wild Turkey Bourbon, fresh lemon

beer & cider

McAuslan 5.5 Propeller Bitter 5.5
Apricot Ale

Mill Street Lager 6 Garrison 5.5
(organic) Hopyard

Tideview 7 Mill Street 6
Raspberry Cider Tankhouse

other

orange juice 2 Limonata 3

pineapple juice 2 Coke, Diet Coke 2

San Pellegrino 750ml 6 Propeller 3
Rootbeer

eco-farmed, 2.5 Orange Pekoe, 2.5
organic coffee Earl Grey, Green, Chamomile, Chai

wine

seasonal feature wines

NOVA 7 Sparkling Wine 50
Nova Scotia, Canada 2009

Château Côtes de Blaignan 45
Médoc, France 2000

sparkling

5oz / 0.5L / bt

Undurraga brut NVV 7 34

whites

5oz / 0.5L /btl

chenin blanc/chardonnay 6 19
Santa Rosa, Argentina 2009

sauvignon blanc 6.5 22 32
Lurton Les Fumées Blanches, France 2006

pinot gris 6 20 30
Lurton, Argentina 2007

chardonnay 9 28 44
Sacred Hill, New Zealand 2008

rosé

5oz / 0.5L /btl

l'acadie blanc/maréchal foch 7 23 33
Grand Pré, Nova Scotia 2008

reds

cabernet sauvignon 6 19
Bodegas, Chile 2008

pinot noir 7.5 25 36
Meridian, California 2006

tempranillo 6.5 22 32
Posada Del Rey, Spain 2006

syrah 8.5 28 40
Genesis, Washington State 2007