

morris east

APPETIZERS

FIRECRACKER MEATBALLS 8 sweet and spicy sauce (contains pork)	WARM MIXED OLIVES 8 oranges, toasted chillies, fennel seed, orange juice deglaze
RICOTTA PISTACHIO MOUSSE 8 ricotta, feta, lime zest, pistachios, crostini	DRUNKEN MUSSELS 13 red pepper, green onion, steamed in Garrison Fire Tap beer cream sauce, garlic bread
BURRATA CAPRESE 12 Burrata, basil pesto, cherry tomato, olive oil, crostini	PICKLED JALAPENO SPINACH ARTICHOKE DIP 12 served with warm flat bread
ARTISANAL CHEESE FLATBREAD 10 lemon oil, rosemary, cheddar, Parmesan, mozzarella, marinara	CHARCUTERIE BOARD 20 prosciutto, house terrine, salami, pickled veg, two cheeses. Served with housemade red pepper jelly, warm flat bread

SOUPS + SALADS

KALE & ARUGULA 9 LARGE 12 spiced pumpkin seeds, radish, crispy parsnip, mustard vinaigrette, Parmesan Add chicken ... +3 Add Shrimp ...+6	BEET SALAD 10 beets, orange segments, goat cheese, arugula, hazelnut vinaigrette
VINAIGRETTE CAESAR 9 LARGE 12 Oulton's bacon, garlic Parmesan sourdough croutons, lemon confit, Parmesan, vinaigrette Add chicken ... +3 Add Shrimp ...+6	SEAFOOD CHOWDER 18 salmon, scallops, haddock, housemade biscuit

MAINS

MAPLE-GLAZED SALMON 22 pan-seared Atlantic salmon fillet, roasted garlic scallion-mashed potatoes, green beans	LEMON CHICKEN 22 Panko and Parmesan crust, roasted garlic scallion-mashed potatoes, green beans	PAPPARDELLE BOLOGNESE 18 slow-roasted beef ragout, Parmesan, basil	LOBSTER RAVIOLI 25 housemade pasta, lobster, shrimp, ricotta, brown butter, herbs, citrus cream sauce, chives	SEAFOOD LINGUINE 22 salmon, haddock, mussels, scallops in a fresh herb cream sauce
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PIZZA [GLUTEN FREE CRUST* + 3.50]

MARGHERITA tomato sauce, bocconcini, basil. 15
MUSHROOM garlic oil, field mushrooms, mozzarella, parmesan, truffle oil Add local bacon or sausage...+2.50 18
LUMBERJACK tomato sauce, bacon, sausage, caramelized onions, applewood cheddar, mozzarella, fried rosemary, maple drizzle . 19
HAWAIIAN tomato sauce, Oulton's smoked bacon, caramelized pineapple, mozzarella 18
THREE MONGERS meatballs, soppressata, Italian sausage, tomato sauce, applewood cheddar, mozzarella, rosemary, honey . 19.5
MARGHERONI tomato sauce, bocconcini, basil, spicy soppressata 17
PEPPERONI pepperoni, mozzarella, Parmesan 17
QUATTRO FORMAGGI garlic oil, bocconcini, pecorino, blue cheese, mozzarella, arugula, lemon wedge. 18
PEAR maple tarragon aioli, red wine poached pears, shallots, blue cheese, prosciutto. 18
CHICKEN PESTO pesto, chicken, cherry tomatoes, mozza, roasted garlic. 18
CLASSIC VEGETABLE roasted red pepper, mushroom, zucchini, onion, garlic oil, goat cheese, reduced balsamic, basil. 17.5
BYOP be a pizza artist! Tomato sauce, shredded mozzarella and..... 13
ADD ON Drizzles +1 Vegetables +1.5 Cheese + 2 Meats + 2.5

*GF Crust is prepared off-site in a 100% gluten free facility, appropriate for mild gluten sensitivity. Our handmade pizzas may contain trace amounts of gluten. Not recommended for guests with celiac disease.

TAPÉ ZIMOM

HOUSE DRINKS

RED WINE / SANGIOVESE	8 (5OZ)	13 (8OZ)
WHITE WINE / GARGANEGA	8.5 (5OZ)	14 (8OZ)
PROSECCO	9	
HOUSE BEER / GARRISON WICKED GOOD	6.5	

BEER + CIDER

DRAUGHT FIRE TAP GARRISON WICKED GOOD	6.5
[16OZ] GARRISON IRISH RED	7
NINE LOCKS DIRTY BLONDE	7.5
CRAFT NORTH PRIORITY PALE ALE (473ML)	8.5
[CANS] SPINDRIFT KILLICK SESSION LAGER (330ML)	6
TATAMAGOUCHE DECEPTION BAY IPA (473ML)	8.5
BULWARK CIDER (500ML)	8
BOTTLE KEITH'S	5.5
[341 ML] CORONA	6.5
COORS LIGHT	5.5
STELLA ARTOIS	6.5
BECKS NON-ALCOHOLIC	4

SPARKLING

[50Z] BTL

ITYNERA PROSECCO	9 / 36
Light, creamy, salted caramel	

ROSÉ

[50Z] [80Z] BTL

BLOMIDON ESTATE	9 / 15 / 38
[Nova Scotia 2016] cherry, citrus, refreshing	

WHITE

[50Z] [80Z] BTL

GARGENAGA ZENATO	8.5 / 14 / 34
[Italy 2017] vivacious, peach, fresh	
PINOT GRIGIO RIFF TERRA ALPINA	10 / 16 / 40
[Italy 2016] vivacious, fresh, mountain wildflowers	
SAUVIGNON BLANC SAINT CLAIR	10 / 16 / 40
[New Zealand 2017] citrus, crisp, gooseberry	
BLOMIDON ESTATE TIDAL BAY	10 / 16 / 40
[Annapolis Valley, Nova Scotia 2017] bright, floral, pear	
CHARDONNAY CHATEAU ST JEAN	10 / 16 / 40
[Sonoma County 2016] tropical, toasty, full	

PROSECCO HAPPY HOUR

3 PM - 6 PM

\$2 OFF PROSECCO
\$1 OFF HOUSE DRINKS

COCKTAILS

FIRED GRAPEFRUIT BASIL GIMLET	11
Citadelle Gin, Aperol, fired grapefruit syrup, lemon, basil	
SPICY CAESAR	9
Housemade chipotle Caesar mix, vodka, clamato, oregano	
MANDARIN MINT VODKA SOUR	11
Tito's Vodka, St-Germain Elderflower Liqueur, mandarin, lemon, mint	
CLASSIC MORRIS EAST MOJITO	11
Amber rum, fresh mint, muddled limes, soda	

RED

[50Z] [80Z] BTL

SANGIOVESE CAPARZO	8.5 / 14 / 34
[Tuscany, 2016] classic elegance, bright, raspberry	
MONTEPULCIANO D'ABRUZZO ILICO ILLUMINATI	10 / 16 / 40
[Italy 2015] deep, round blackberries	
CABERNET SAUVIGNON THE CRUSHER	10 / 16 / 40
[California 2016] full, black cherry, wild yeast fermentation	
SYRAH SIGNOS DE ORIGEN	11.5 / 18 / 46
[Casablanca Valley 2015] Fresh, red berry fruit, true expression	
PINOT NOIR DISTRICT 7	50
[Monterey 2014] Strawberry, silky, elegant	
LUCKETT PHONE BOX RED	44
[Annapolis Valley] full, ripe berry, spice	
BARBERA G.D. VAJRA LANGHE ROSSO	52
[Piedmont 2015] ethically-produced, crowd-pleaser, crushed red fruit	
CHIANTI CLASSICO VILLA CAFAGGIO	60
[Tuscany 2013] classic, plum, spice	