



## STARTERS + SHAREABLES

- Firecracker Meatballs.....9**  
Meatballs served warm in a sweet and spicy firecracker sauce *(contains pork)*
- Chimichurri Shrimp.....11**  
Pan-seared shrimp tossed in a house herb chimichurri *Served with house marinara*
- Salmon Fishcakes.....11**  
Served with a pineapple chutney
- Zucchini Bites Gratin.....9**  
Oven-fired in our house marinara sauce and topped with parmesan

## HOUSE HITS

**Artisanal Cheese Flatbread .....10**  
Topped with lemon oil, tarragon, & smoked cheddar, parmesan, mozzarella, with warm marinara dip

**Tuscan White Bean Dip .....11**  
White beans slow-roasted in our oven overnight with rosemary, sun-dried tomato, balsamic *Served with flatbread*

**Charcuterie Board .....18**  
Prosciutto, Bresaola, Sage Derby cheese, agrodolce goat cheese ball, pickled carrots and marinated olives *Served with flatbread and pineapple chutney*

## SALADS + SOUPS

- Kale & Arugula.....9** large.....12  
Spiced pepitas, radish, peaches, mustard vinaigrette, and parmesan cheese Add chicken ... +3
- Vinaigrette Caesar.....9** large.....12  
Oulton's bacon, sourdough croutons, lemon confit, parmesan, vinaigrette Add chicken ... +3
- Grilled Watermelon Salad.....9** large.....12  
Grilled watermelon, feta cheese, arugula, balsamic vinaigrette, spiced walnuts Add shrimp ...+7
- Soup & Biscuit.....8**  
Daily soup served with a biscuit *(ask server)*

## MAINS

<p>LEMON MILANESE <b>CHICKEN</b> 22</p> <p>Panko and parmesan crusted chicken breast served with roasted garlic scallion, mashed potatoes and green beans</p>	<p>FRESH CATCH <b>MAPLE GLAZED SALMON</b> 22</p> <p>Pan-seared Atlantic salmon fillet served with roasted garlic scallion, mashed potatoes and green beans</p>	<p>PASTA <b>BAKED PANSOTTI</b> 22</p> <p>Fresh housemade pasta stuffed with a three cheese mushroom Florentine, herbs and topped with braised pork ragout <i>[Vegetarian option available \$20]</i></p>	<p>BEEF <b>BRAISED SHORT RIBS</b> 25</p> <p>Bone-in braised local beef short ribs topped with natural jus, served with roasted garlic scallion mashed potatoes and green beans</p>
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## FIRED PIZZAS

*Gluten free crust + \$3.50 - Morris East's gluten free pizza crust is appropriate for guests with a mild gluten sensitivity.*

- Margherita.....15**  
Tomato sauce, fresh mozzarella and fresh basil  
Add local bacon...+2.50 | Add local sausage...+2.50
- Mushroom.....17**  
Field mushroom mix, garlic oil, parmesan, microgreens, mozzarella, truffle oil Add local bacon or sausage...+2.50
- Lumberjack.....18**  
Smoked bacon, maple-brushed sausage, caramelized onions, smoked applewood cheddar, mozzarella, fried rosemary, maple syrup drizzle
- Hawaiian.....18**  
Oulton's smoked bacon, caramelized pineapple, tomato sauce, mozzarella
- Three Mongers.....19**  
Meatballs, soppressata, Sweet William's Italian sausage, tomato sauce, applewood cheddar, mozzarella, rosemary honey
- Margheroni.....16**  
Our classic Margherita plus pepperoni
- Spicy Pepperoni.....16**  
Spicy pepperoni, spicy banana peppers, mozzarella
- Morris The Greek.....18**  
Basil aioli, fire-roasted tomato, zucchini, roasted red peppers, red onion, Kalamata olives, feta, arugula
- Peach.....18**  
Rosemary aioli, peaches, roasted shallots, prosciutto, goat cheese, microgreens
- Chicken Bacon Ranch.....18**  
Herbed chicken, smoked bacon, fire-roasted tomatoes, smoked mozzarella, housemade ranch dressing
- Build Your Own.....13**  
Be a pizza artist! Tomato sauce, shredded mozzarella and...

## ADD ONS

- Veggies.....1.50 each**  
Arugula, basil, button mushrooms, caramelized onion, garlic, hot pepper, pineapple, portobello mushroom, olives, red onion, peach, roasted red peppers, roasted tomatoes, zucchini
- Cheese.....2.00 each**  
Applewood smoked cheddar, feta, fresh mozzarella, goat cheese, parmesan, pecorino, shredded mozzarella
- Meat .....2.50 each**  
Anchovies (1.50), herbed chicken, housemade meatballs *(contains pork)*, local bacon, Genoa salami, prosciutto, spicy pepperoni, Sweet William's Italian sausage

**CHEF: ASHLEY DAVIS**

Our menus have many options for food allergies and dietary preferences. Morris East's gluten free pizza crust is appropriate for guests with a mild gluten sensitivity. We do not recommend the crust for guests with celiac disease. The crust is prepared off-site in a 100% gluten free production facility. Current restaurant operations cannot guarantee that each handmade pizza does not contain trace amounts of gluten.

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# WINE

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## WHITE 5 OZ GL | 1/2 L | BTL

**Pinot Grigio, Villa San Martino, Friuli, Italy 2016..... 8 24 32**  
Playful, stone fruit, lemon

**Sauvignon Blanc, Seaglass, Santa Barbara County 2015 .....9 27 36**  
Citrus, crisp, gooseberry

**Blomidon Tidal Bay, Annapolis Valley, Nova Scotia 2014 .....10 30 40**  
Bright, floral, pear

**Chardonnay, Chateau St Jean, Sonoma County 2015 .....40**  
Tropical, toasty, full

**Soave Classico, Pieropan, Italy 2015.....44**  
Lemon, papaya, lively

**Chenin Blanc/Viognier, Pine Ridge, California 2014.....58**  
Honeyed pear, white peach, citrus finish

## SPARKLING 5 OZ GL | BTL

**Itynera Prosecco ..... 8.5 34**  
Light, creamy, salted caramel

**Blomidon Crémant, Annapolis Valley, Nova Scotia 2014.....50**  
Crisp, green apple, pear

## ROSÉ 5 OZ GL | 1/2 L | BTL

**Lightfoot & Wolfville, Nova Scotia.....10 30 40**  
Cherry, citrus, refreshing

## RED 5 OZ GL | 1/2 L | BTL

**Sangiovese, Carpazo, Tuscany, Italy 2015..... 8 24 32**  
Classic elegance, bright, raspberry

**Rosso di Veneto IGT, Zenato, Italy 2013.....9 27 36**  
Ruby, blackcherry cedar, raspberry

**Cabernet Sauvignon, The Crusher, California 2014 ..... 10 30 40**  
Full, dark cherry, wild yeast fermentation

**Negroamaro, Rivera, Rivera Salice Salentino 2014 ..... 40**  
Fresh, morello cherry, plum

**Lockett Phone Box Red, Annapolis Valley .....44**  
Full, ripe berry, spice

**Pinot Noir, District 7, Monterey 2014 ..... 50**  
Strawberry, silky, elegant

**Valpolicella Ripasso, Tomassi, Italy 2014 ..... 50**  
Dark cherry, mocha, spice

**Chianti Rùfina, Nipozzano Riserva, Tuscany 2013 .....54**  
Red fruit, nutmeg, long finish.

**Nebbiolo Langhe, Fontanafredda, Italy 2015 ..... 60**  
Spontaneous, lingering, velvety

**Cabernet Sauvignon, Aquinas, Sonoma County 2014 .....60**  
Full-bodied, crushed dark fruit, delightful

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# COCKTAILS 1.5 oz

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**Watermelon Tom Collins.....10**  
Watermelon, gin, house citrus, soda

**Mojito.....11**  
Havana rum, mint, fresh lime, soda

**Chipotle Caesar.....9**  
Housemade spicy caesar mix,  
vodka, Clamato, house citrus

**Strawberry Sangria.....10**  
House white wine, orange liqueur,  
house citrus, strawberry syrup

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# SELECT SPIRITS SINGLE | DOUBLE

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**GIN** from.....5.5 | 10

**RUM** from.....5.5 | 10

**VODKA** from.....5.5 | 10

**LIQUEURS** from.....5.5 | 10

**WHISKEY** from.....5.5 | 10

**TEQUILA** from.....5.5 | 10

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# BEER + CIDER

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**DRAUGHT 16 oz** **Morris East Fire Tap.....6.5**  
**Garrison Seaport Blonde.....6.5**  
**Big Spruce Cereal Killer.....7**

**CRAFT 341 ml** **Bulwark Cider (500ml).....8**  
**Nine Locks Dirty Blonde (473ml).....8**  
**Breton Brewing Stirling Hefeweizen.....8**

**BOTTLE 341 ml** **Keith's.....5.5**  
**Coors Light.....5.5**  
**Becks Non-Alcoholic.....4**

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# BEVVIES

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**Watermelonade.....5**

**Iced Tea.....2.5**

**House Fizzy Water (1L).....4**

**Propellor Root Beer.....3.5**

**Assorted Juices.....2.5**

**Limonata.....2.75**

**Coke/Diet Coke/  
Ginger Ale/7-UP.....2.5**