



STARTERS + SHAREABLES

Firecracker Meatballs.....9

Meatballs served warm in a sweet and spicy firecracker sauce *(contains pork)*

Fire Tap Drunken Mussels.....13

Mussels, red pepper, green onion steamed in a Garrison Fire Tap beer cream sauce
Served with garlic bread

Salmon Fishcakes.....11

Served with a pineapple chutney

Artichoke Bruschetta.....11

Citrus marinated artichokes and tomato bruschetta served on toasted sourdough topped with melted mozzarella

HOUSE HITS

Artisanal Cheese Flatbread10

Topped with lemon oil, tarragon, and smoked cheddar, Parmesan, mozzarella, with warm marinara dip

Fire Baked Three-Cheese Dip.....12

Goat cheese, Parmesan and cream cheese dip topped with balsamic marinated grape tomatoes
Served with warm flat bread

Charcuterie Board18

Prosciutto, Bresaola, Sage Derby cheese, agrodolce goat cheese, pickled heirloom carrots, marinated artichokes *Served with housemade red pepper jelly and grissini crackers*

SALADS + SOUPS

Kale & Arugula.....9 large.....12

Spiced pepitas, radish, red wine poached pears, mustard vinaigrette, and Parmesan Add chicken ... +3

Vinaigrette Caesar.....9 large.....12

Oulton's bacon, garlic parmesan sourdough croutons, lemon confit, Parmesan, vinaigrette dressing Add chicken ... +3

Beet Salad.....9

Roasted beets tossed in a hazelnut vinaigrette, hazelnut crusted goat cheese and orange segments

Seafood Chowder.....15

A creamy chowder with salmon, scallops & haddock *Served with a housemade biscuit*

MAINS

LEMON MILANESE

CHICKEN

22

Panko and parmesan crusted chicken breast served with roasted garlic scallion-mashed potatoes and green beans

FRESH CATCH

MAPLE GLAZED SALMON

22

Pan-seared Atlantic salmon fillet served with roasted garlic scallion-mashed potatoes and green beans

PASTA

BAKED PANSOTTI

22

Fresh housemade pasta with a three cheese filling and topped with braised pork ragout
[Vegetarian option available \$20]

BEEF

BRAISED SHORT RIBS

25

Bone-in braised local beef short ribs topped with natural jus, served with roasted garlic scallion mashed potatoes and green beans

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

Pear.....18

Red wine poached pears, tarragon aioli, shallots, blue cheese, prosciutto

Buffalo Chicken.....18

Herbed chicken, blue cheese dressing, mozzarella, sliced celery, red onion topped with buffalo hot sauce

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 peppers, marinated artichokes, olives, poached pears, pineapple, portobello mushrooms, red onion, red pepper, roasted red peppers, roasted tomatoes, zucchini

Cheese.....2.00 each

Applewood smoked cheddar, feta, fresh mozzarella, goat cheese, Parmesan, shredded mozzarella, blue cheese

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.

WINE

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 20159 27 36
Citrus, crisp, gooseberry

Blomidon Tidal Bay, Annapolis Valley, Nova Scotia 201410 30 40
Bright, floral, pear

Chardonnay, Chateau St Jean, Sonoma County 201540
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 Valley44
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 201354
Red fruit, nutmeg, long finish.

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

Cabernet Sauvignon, Aquinas, Sonoma County 201460
Full-bodied, crushed dark fruit, delightful

COCKTAILS 1.5 oz

Strawberry Daiquiri.....11
Mount Gay rum, strawberry syrup,
house citrus

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

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

Grapefruit Gimlet.....11
Gin, Aperol, grapefruit syrup,
lemon juice

SELECT SPIRITS SINGLE | DOUBLE

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

BEER + CIDER

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

Breton Brewing Red Coat Irish Red Ale (473ml).....8.5

Tatamagouche Deception Bay IPA (473ml).....8.5

BOTTLE 341 ml

Keith's.....5.5

Coors Light.....5.5

Becks Non-Alcoholic.....4

Stella Artois.....6.5

BEVVIES

Strawberry Lemonade.....5

Iced Tea2.5

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

Propeller Root Beer.....3.5

Assorted Juices.....2.5

Limonata.....2.75

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