



STARTERS + SHAREABLES

Firecracker Meatballs.....9 (5pc)
Meatballs served warm in a sweet and spicy firecracker sauce

Chimichurri Shrimp.....11
Pan-seared shrimp tossed in a house herb chimichurri *Served with house marinara*

Salmon Fishcakes.....11
Served with a pineapple chutney

Savoury Mini Tart Trio.....10
Agrodolce goat cheese, Herbed lemon and ricotta, Smokey sundried tomato cream cheese

Zucchini Fritters Gratin.....11
Oven-fired in our house marinara sauce and topped with parmesan

HOUSE HITS

Artisanal Cheese Flatbread10
Topped with lemon oil, tarragon, & smoked cheddar, parmesan, mozzarella, with warm marinara dip

Tuscan White Bean Dip.....12
12-hour slow-roasted white beans in our oven over night with rosemary, sun-dried tomato, white balsamic *Served with flatbread*

Charcuterie Board18
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

Soup & Biscuit.....8.50
Daily soup served with a biscuit *(ask server)*

MAINS

LEMON MILANESE CHICKEN

20

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

FRESH CATCH MAPLE GLAZED SALMON

20

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

PASTA BAKED PANSOTTI

23

Fresh housemade pasta stuffed with a three cheese mushroom Florentine, herbs 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.....17

Basil aioli, fire-roasted tomato, zucchini, red onion, Kalamata olives, feta, arugula

Peach.....17

Rosemary aioli, peaches, roasted shallots, prosciutto, goat cheese, micro greens

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

Basil, button mushrooms, garlic, hot pepper, pineapple, portobello mushroom, olives, red onion, arugula, shallots, caramelized onions

Cheese.....2.00 each

Goat cheese, fresh mozzarella, applewood smoked cheddar, parmesan, pecorino, shredded mozzarella

Meat.....2.50 each

Anchovies (1.50), herbed chicken, housemade meatballs, 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 2014.....8 24 32

Playful, stone fruit, lemon

Sauvignon Blanc, Saint Clair, New Zealand 2014.....10 30 40

Dry, gooseberry, passion fruit

Chardonnay, Novas Gran Reserva, Casablanca, Chile 2013.....8 24 32

Smooth, tropical fruit, toasty

Blomidon Tidal Bay, Annapolis Valley, Nova Scotia 2014.....9 27 36

Bright, floral, pear

SPARKLING 5 OZ GL | BTL

Terre Gaie NV Prosecco Brut.....8.5 34

Creamy, lively, dry citrus

Blomidon Crémant, Annapolis Valley, Nova Scotia.....50

Crisp, green apple, pear

ROSÉ 5 OZ GL | 1/2 L | BTL

Blomidon Rosé, Nova Scotia.....9 27 36

Raspberry, citrus, refreshing

RED 5 OZ GL | 1/2 L | BTL

Sangiovese, Carpazo, Tuscany, Italy 2014.....8 24 32

Classic elegance, bright, raspberry

Valpolicella Superiore DOC Ripasso, Italy 2014.....10 30 40

Full, round, ripe cherry

Cabernet Sauvignon, The Crusher, California 2013.....10 30 40

Full, black cherry, wild yeast fermentation

Malbec, Trapiche, Estación, Argentina 2014.....8.5 25.5 34

Velvety, chocolate, smoke

Pinot Noir, Ballard Road, Oregon 2014.....50

Strawberry, delicate, silky finish

Montepulciano d'Abruzzo, Illico Illuminati, Italy 2013.....42

Deep, round, blackberries

Lockett Phone Box Red, Annapolis Valley, Nova Scotia.....44

Full, ripe berry, spice

Chianti Classico, Villa Cafaggio, Tuscany, Italy 2012.....60

Classic, plum, spice

COCKTAILS 1.5 oz

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

BEER + CIDER

DRAUGHT 16 oz

Morris East Fire Tap.....6.5

Garrison Seaport Blonde.....6.5

Garrison Hoppy Buoy IPA.....6.5

CRAFT 341 ml

Bulwark Cider (500ml).....8

Nine Locks Dirty Blonde (473ml).....8

Propeller Porter.....6

BOTTLE 341 ml

Keith's.....5.50

Coors Light.....5.5

Becks Non-Alcoholic.....4

SELECT SPIRITS SINGLE | DOUBLE

GIN from.....5.5 | 10

LIQUEURS from.....5.5 | 10

RUM from.....5.5 | 10

WHISKEY from.....5.5 | 10

VODKA from.....5.5 | 10

TEQUILA from.....5.5 | 10

BEVVIES

Strawberry Lemonade Soda.....5

Assorted Juices.....2.5

Iced Tea.....2.5

Limonata.....2.75

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

Propellor Root Beer.....3.5

Coke/Diet Coke/Club Soda/Ginger Ale/7-UP.....2.5