



STARTERS

Garlic Cheese Bread.....10

Topped with garlic oil, mozzarella and house herbs served with marinara sauce

The Morris East 'Caprese'10

Wood-fired stuffed tomato with fresh mozzarella, balsamic drizzle and basil pesto

Pane Frito.....10

Pan-fried crispy bread stuffed with tomato, mozzarella and red onion

Served with a salsa verde dip

Olives8

Spicy olives with orange segments and Pernod

HOUSE HITS

Wood-fired Flatbread Ring...14

Stuffed with basil pesto goat cheese and served with an arugula salad topped with pickled beet, apple and lemon honey dressing

Daily Charcuterie Board ...18

Chef's selection of cured meats, cheese, house pickles, crackers

SALADS

Morris East Green Salad9 large.....12

Mixed greens, chef's inspired local ingredients, inquire with your server

Watermelon Salad10

Diced watermelon and fresh arugula tossed in a tahini lemon dressing. Topped with crumbled local feta and a mint chiffonade.

Vinaigrette Caesar9 large.....12

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

WOOD 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 bocconcini and fresh basil
Add local bacon + 2.50 | Add local sausage +2.50

Margheroni.....16

Tomato sauce, soppressata pepperoni, bocconcini, fresh basil

Spicy Pepperoni.....16

Tomato sauce, soppressata pepperoni, spicy banana peppers, mozzarella

Mushroom.....17

Garlic oil, field mushrooms, mozzarella, parmesan, truffle oil
Add local bacon + 2.50 | Add local sausage +2.50

Lumberjack.....18

Tomato sauce, smoked bacon, Italian sausage, caramelized onions, smoked applewood cheddar, mozzarella, fried rosemary, maple drizzle

Sweet and Spicy Hawaiian.....18

Oven-roasted tomato sauce, diced jalapeño, crispy pancetta, pineapple honey, mozzarella

Portobello and Pecorino.....17

Fresh cream, spinach, portobello mushroom, shaved pecorino

Morris the Greek.....18

Basil aioli, herbed chicken, roasted tomato, zucchini, red onion, Kalamata olives, feta, arugula

Blue.....16

Tomato sauce, blue cheese, mozzarella, prosciutto, arugula

Peach.....18

Rosemary aioli, peaches, roasted shallots, prosciutto, goat cheese, microgreens

Three Mongers.....19.5

Spicy BBQ tomato sauce, soppressata pepperoni, Italian sausage, spiced beef, applewood smoked cheddar, rosemary honey, fried rosemary

The Green Pizza.....17

Basil pesto, goat cheese, edamame bean, green onion, shaved fennel, fresh mint

ADD ONS

Drizzles.....1.00 each

Balsamic, chili-infused honey, pineapple honey, rosemary-infused honey, truffle oil

Veggies.....1.50 each

Arugula, basil, button mushrooms, caramelized onions, hot peppers, jalapeño, olives, portobello mushroom, red onion, roasted tomato, roasted garlic, shallots, spinach

Cheese.....2.00 each

Applewood smoked cheddar, bocconcini, blue cheese, feta, goat cheese, parmesan, pecorino, shredded mozzarella

Meat.....2.50 each

Anchovies (1.50), herbed chicken, local bacon, pancetta, prosciutto, spicy pepperoni, Sweet William's Italian sausage, spiced beef

FEATURE PIZZA

ask your server

Gift Certificates & Chili Oil available for purchase

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

Wood-fired Grapefruit & Basil Gimlet...11
Gin, Aperol, wood-fired grapefruit syrup,
lemon juice, fresh basil

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

Chipotle Caesar.....9
Housemade spicy caesar mix,
vodka, clamato, oregano

Watermelon Sangria.....10
Watermelon, housemade limeade,
sparkling wine

BEER + CIDER

DRAUGHT 16 oz Morris East Fire Tap.....6.5
Spindrift Killick Session Lager.....7

BOTTLE 341 ml Tatamagouche Deception Bay IPA (473ml).....8.5
2 Crows Brewing Co. Pecos Oat Pilsner (473ml)...8
Nine Locks Porter (473ml)8.5
Bulwark Cider (500ml).....8

SELECT SPIRITS SINGLE | DOUBLE

GIN from.....6 | 10

RUM from.....5.5 | 10

VODKA from.....5.5 | 10

LIQUEURS from.....5.5 | 10

WHISKEY from.....6 | 10

TEQUILA from.....8 | 12

BEVVIES

Watermelonade.....5

Iced Tea.....3

San Pellegrino (750ml).....6

Assorted Juices.....2.5

Coke/Diet Coke/Ginger Ale

Club Soda.....2.5