



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 pickled red onion
Served with a salsa verde dip

HOUSE HITS

Wood-fired Flatbread Ring...14

Stuffed with a 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 crutons, 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

Hawaiian.....18

Oven-dried tomato sauce, diced jalapeño, crispy pancetta, pineapple honey

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, micro greens

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

Chili-infused honey, rosemary-infused honey, truffle oil, balsamic, maple

Veggies.....1.50 each

Basil, button mushrooms, garlic, hot peppers, pineapple, portobello mushroom, olives, roasted tomato, arugula, spinach, roasted garlic, red onion, shallots, caramelized onions, jalapeño

Cheese.....2.00 each

Goat cheese, bocconcini, mozzarella, applewood smoked cheddar, parmesan, feta, pecorino

Meat.....2.50 each

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

FEATURE PIZZA

Gift Certificates & Chili Oil available for purchase

WINE

WHITE 5 OZ GL | 1/2 L | BTL

Pinot Grigio, Villa San Martino, Friuli, Italy 2015..... 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 2015.....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

COCKTAILS 1.5 oz

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

Mojito.....11
Havana Club Amber Rum, Lime, Mint, Soda

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

Watermelon Sangria.....10
Watermelon, lime, sparkling wine

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.....7.0 | 10

RED 5 OZ GL | 1/2 L | BTL

Sangiovese Caparzo, Tuscany, Italy 2014..... 8 24 32
Classic elegance, bright, raspberry

Chianti Classico, Villa Cafaggio, Tuscany, Italy 2012.....12 36 50
Classic, plum, spice

Malbec, Trapiche, Estación, Argentina 2014..... 8.5 25.5 34
Velvety, chocolate, smoke

Pinot Noir, Ballard Road, Oregon 2014..... 50
Raspberry, spice, strawberry

Montepulciano d'Abruzzo, Ilico Illuminati, Italy 2013.....42
Deep, round, blackberries

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

Valpolicella Superiore DOC Ripasso, Italy 2014..... 40
Full, round, ripe cherry

Cabernet Sauvignon, The Crusher, California 2013.....40
Full, black cherry, wild yeast fermentation

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

BEVVIES

Watermelonade.....5

Iced Tea.....3

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

Assorted Juices.....2.5

Coke/Diet Coke/Ginger Ale
Club Soda.....2.5