



STARTERS

Garlic Cheese Bread.....10

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

Meatballs.....12

Veal and pork meatballs in tomato sauce

Charred Eggplant and Portobello Dip11

A wood-fired roasted vegetable dip
Served with flatbread

HOUSE HITS

Olives8

Mixed olives with orange, feta, toasted chilli, fennel

Daily Charcuterie Board ...18

Vegan pâté, burrata, prosciutto, mixed olives, prosciutto, soppressata, pickles, hot pepper jelly
Served with flatbread

SALADS

Morris East Green Salad9 large.....12

Mixed greens, shaved cauliflower, carrot, fennel, dried cranberry, mustard vinaigrette

Beet Salad10

Roasted beets, goat cheese, sliced almonds, mint and white wine vinaigrette

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

Portobello and Pecorino.....17

Fresh cream, spinach, portobello mushroom, shaved pecorino

Lemon Chicken18

Lemon aioli, chicken, pancetta, goat cheese, arugula, parmesan, lemon confit

Blue.....16

Tomato sauce, blue cheese, mozzarella, prosciutto, arugula

Pear.....17

Red wine poached pears, prosciutto, shallot, blue cheese and maple tarragon aioli

Three Mongers.....19.5

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

Roasted Squash17

Basil pesto, maple roasted squash, burrata, arugula, sea salt

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, burrata (+1)

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

Passionfruit Basil Sour.....11
Gin, ginger liqueur, passionfruit, basil, lemon.

Cucumber Mint Cooler.....11
Vodka, elderflower, cucumber, mint, simple syrup and lemon

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

Blood Orange Rum Punch.....11
Mount Gay White rum, blood orange, lime, 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
Big Spruce Kitchen Party Pale Ale (473ml)...8.4
Nine Locks Porter (473ml)8.5
Chainyard Foundation Cider (500ml).....9

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

Blood Orange / Passionfruit Soda.....5

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

Assorted Juices.....2.5

Coke/Diet Coke/Ginger Ale

Club Soda.....2.5