

morris east

APPETIZERS

FIRECRACKER MEATBALLS9 sweet and spicy sauce (contains pork)	DRUNKEN MUSSELS 13 red pepper, green onion, steamed, beer cream sauce, garlic bread
RICOTTA PISTACHIO MOUSSE9 ricotta, feta, lime zest, pistachios, crostini, honey drizzle	ARTISANAL CHEESE FLATBREAD 10 lemon oil, rosemary, cheddar, parmesan, mozzarella, marinara
SEARED SCALLOPS 12 with pistachio and bacon crumble	PICKLED JALAPENO SPINACH ARTICHOKE DIP 11 served with warm flat bread
GRILLED PEACH CAPRESE 12 prosciutto, fresh mozzarella, basil, maple vinaigrette drizzle	CHARCUTERIE BOARD 20 prosciutto, house terrine, salami, pickled veg, two cheeses. Served with housemade red pepper jelly, warm flat bread

SOUPS + SALADS

KALE & ARUGULA9 LARGE 14 spiced pumpkin seeds, radish, crispy parsnip, mustard vinaigrette, parmesan Add chicken ... +4 Add scallops ...+7.5	WATERMELON AND FENNEL SALAD 12 watermelon, fennel, citrus vinaigrette, parsley
VINAIGRETTE CAESAR9 LARGE 14 bacon, garlic-parmesan sourdough croutons, lemon confit, parmesan, vinaigrette Add chicken ... +4 Add scallops ...+7.5	SEAFOOD CHOWDER 15 salmon, scallops, haddock, housemade biscuit

MAINS

GLAZED ATLANTIC SALMON 22 pan-seared filet, pomegranate molasses glaze, roasted garlic mashed potatoes, seasonal vegetables	LEMON CHICKEN 22 panko and parmesan crust, roasted garlic scallion-mashed potatoes, seasonal vegetables	PAPPARDELLE BOLOGNESE 18 slow-roasted beef ragout, parmesan, basil	BRAISED LAMB SHANK 26 slow-braised lamb shank, jus, roasted garlic mashed potatoes, seasonal vegetables	LOBSTER CARBONARA 26 pappardelle, lobster, bacon, shallots, peas in a classic carbonara cream sauce	SEAFOOD LINGUINE 22 salmon, haddock, mussels, scallops in a fresh herb cream sauce
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PIZZA (GLUTEN FREE CRUST* + 3.50)

DELICATESSEN garlic oil, bocconcini, basil, spicy soppressata, arugula, chilli honey, pickled red onions, fresh pecorino 19
MARGHERITA tomato sauce, bocconcini, basil. 15
MUSHROOM house garlic ricotta mix, portobello mushroom, mozzarella, microgreens Add local bacon or sausage...+2.50 ... 18
LUMBERJACK tomato sauce, bacon, sausage, caramelized onions, applewood cheddar, mozzarella, fried rosemary, maple drizzle. 19
HAWAIIAN tomato sauce, smoked bacon, caramelized pineapple, mozzarella, arugula 18
MEAT LOVERS tomato sauce, bacon, sausage, pepperoni, mozzarella, chilli honey 18.5
MARGHERONI tomato sauce, bocconcini, basil, spicy soppressata. 17
PEPPERONI pepperoni, mozzarella, parmesan, parsley. 17
QUATTRO FORMAGGI garlic oil, bocconcini, blue cheese, mozzarella, arugula, lemon wedge, fresh pecorino 18
PEACH maple rosemary aioli, peach, shallots, goat cheese, prosciutto 18
CHICKEN PESTO pesto, chicken, cherry tomatoes, mozza, roasted garlic 18
CLASSIC VEGETABLE garlic oil, roasted red pepper, mushroom, zucchini, onion, goat cheese, reduced balsamic, basil . 17.5
BYOP be a pizza artist! Tomato sauce, shredded mozzarella and..... 13
ADD ON Drizzles +1 Vegetables +1.5 Cheese + 2 Meats + 2.5

*GF Crust is prepared off-site in a 100% gluten free facility, appropriate for mild gluten sensitivity. Our handmade pizzas may contain trace amounts of gluten. Not recommended for guests with celiac disease.

TAP & SIMON

HOUSE DRINKS

RED WINE / SANGIOVESE . . .	8.5 (50Z) . . .	14 (80Z) . . .	34 (BTL)
WHITE WINE / GARGANEGA . . .	8.5 (50Z) . . .	14 (80Z) . . .	34 (BTL)
PROSECCO	9		
HOUSE BEER / GARRISON TALL SHIPS	6.5		

BEER + CIDER

DRAUGHT GARRISON TALL SHIPS	6.5
[16OZ] BULWARK CIDER	7.5
NINE LOCKS DIRTY BLONDE	7.5
CRAFT BIG SPRUCE CEREAL KILLER (473ML)	9.25
[CANS] OFF-TRACK (330ML) UNIVERSAL SOLDIER KOLSCH	7
TATAMAGOUCHE DECEPTION BAY IPA (473ML)	8.5
BOTTLE KEITH'S	5.5
[341 ML] STELLA ARTOIS	6.5
COORS LIGHT	5.5

SPARKLING

[50Z] BTL

ITYNERA PROSECCO	9 / 36
light, creamy, salted caramel	

ROSÉ

[50Z] [80Z] BTL

CHIARETTO ZENATO	9.5 / 15 / 38
raspberry, citrus, refreshing	

WHITE

[50Z] [80Z] BTL

GARGANAGA ZENATO	8.5 / 14 / 34
(Italy 2017) vivacious, peach, fresh	
PINOT GRIGIO RIFF TERRA ALPINA	10 / 16 / 40
(Italy 2016) vivacious, fresh, mountain wildflowers	
SAUVIGNON BLANC SAINT CLAIR	10 / 16 / 40
(New Zealand 2017) citrus, crisp, gooseberry	
BLOMIDON ESTATE TIDAL BAY	10 / 16 / 40
(Annapolis Valley, Nova Scotia 2017) bright, floral, pear	
CHARDONNAY CHATEAU ST JEAN	10 / 16 / 40
(Sonoma County 2016) tropical, toasty, full	

PROSECCO HAPPY HOUR

3 PM - 6 PM
\$2 OFF PROSECCO
\$1 OFF HOUSE DRINKS

ROSÉ ALL DAY

UNTIL 6 PM
\$7 GLASSES

COCKTAILS

STRAWBERRY BASIL SMASH	11
Bourbon, maraschino liqueur, basil, strawberry honey lime mix	
SPICY CAESAR	9
Housemade chipotle Caesar mix, vodka, clamato, oregano	
WHISKEY MINT LEMONADE	11
Rye whiskey, mint, lemon	
CLASSIC MORRIS EAST MOJITO	11
Amber rum, fresh mint, muddled limes, soda	

RED

[50Z] [80Z] BTL

SANGIOVESE CAPARZO	8.5 / 14 / 34
(Tuscany, 2016) classic elegance, bright, raspberry	
VALPOLICELLA BRIGALDARA	12 / 18 / 48
(Italy 2017) medium-bodied, lots of fruit, touch of spice	
CABERNET SAUVIGNON THE CRUSHER	10 / 16 / 40
(California 2016) full, black cherry, wild yeast fermentation	
SYRAH MAS DE BERTRAND LE CINQ	11 / 17 / 44
(France 2016) fresh, red berry fruit, true expression	
CABERNET FRANC LES GEORGES CHINON CABERNET	48
(France 2016) strawberry, silky, elegant	
LUCKETT PHONE BOX RED	44
(Annapolis Valley) full, ripe berry, spice	
CHIANTI CLASSICO VILLA CAFAGGIO	60
(Tuscany 2013) classic, plum, spice	

BOOZE-FREE FUN

STRAWBERRY BASIL SMASH MOCKTAIL	6
MOJITO VIRGIN COCKTAIL	6
GOODMORE WHITE ELDERFLOWER	
GINGER KOMBUCHA	5

PROPELLER ROOTBEER	4
BECKS NON-ALCOHOLIC BEER	5.5