

morris east

APPETIZERS

- RICOTTA PISTACHIO MOUSSE** 9
ricotta, feta, lime zest, pistachios, crostini
- ARTISANAL CHEESE FLATBREAD** 10
lemon oil, rosemary, cheddar, parmesan, mozzarella, marinara
- DRUNKEN MUSSELS** 13
red pepper, green onion, steamed in a beer cream sauce, garlic bread
- PICKLED JALAPENO SPINACH ARTICHOKE DIP** ... 11
served with warm flat bread

SANDWICHES

served with Caesar Salad

- SOURDOUGH GRILLED CHEESE** 15
bacon, house tomato jam, cheddar
- HOAGIE** 15
soppressata, prosciutto, genoa salami, mozzarella, romaine lettuce, tomato, rosemary aioli, vinaigrette

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 bacon or sausage...+2.50..... 17.5
- 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** tomato sauce, 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.

SOUPS + SALADS

- WATERMELON AND FENNEL SALAD** 12
watermelon, fennel, citrus vinaigrette, parsley
- KALE & ARUGULA** 9 **LARGE** 14
spiced pumpkin seeds, radish, crispy parsnip, mustard vinaigrette, parmesan Add chicken ... +4 | Add scallops...+7.5
- VINAIGRETTE CAESAR** 9 **LARGE** 14
bacon, garlic-parmesan sourdough croutons, lemon confit, parmesan, vinaigrette Add chicken ... +4 | Add scallops...+7.5
- GLAZED SALMON + CAESAR SALAD** 18
Caesar salad, pomegranate molasses glazed-salmon
- SEAFOOD CHOWDER** 15
salmon, scallops, haddock, housemade biscuit

PASTA

- LOBSTER CARBONARA** 26
pappardelle, lobster, bacon, shallots, peas, classic cream sauce
- SEAFOOD LINGUINE** 22
salmon, haddock, mussels, scallops in a fresh herb cream sauce
- PAPPARDELLE BOLOGNESE** 18
slow-roasted beef ragout, Parmesan, basil

LUNCH SPECIALS

UNTIL 3PM

- Any 9" Pizza, caesar salad or daily soup 15
- Any 9" Pizza, caesar salad or daily soup, house wine or Garrison Tall Ships, mini salted caramel tart 21

TAPÉ ZIMOM

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 UNIVERSAL SOLDIER KOLSCH (330ML)	.7		
TATAMAGOUCHE DECEPTION BAY IPA (473ML)	.8.5		
BOTTLE KEITH'S	.5.5	STELLA ARTOIS	.6.5
[341 ML] 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

GARGENAGA 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] vitrus, 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, 2015] 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] raspberry, lively, velvety			

CABERNET FRANC LES GEORGES CHINON	.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