



morris east

RESTAURANT + WINE BAR

COCKTAILS

SPARKLING STRAWBERRY SANGRIA 12

Limencello, Tito's vodka, strawberry syrup, basil, lemon, splashed with prosecco

BLUEBERRY MOJITO 12

Tito's vodka, lime, blueberry syrup, fresh mint, soda

BOOZY ICED COFFEE 11

Cold brewed coffee, Kahlúa, Baileys

TIKI THE TOWN 12

Havana Club rum, orgeat, lemon, pineapple, orange

TEQUILA SIDECAR 13

Tequila, Cointreau, lemon, simple

CAESAR 10

Caesar mix, vodka, spiced rim

BOULEVARDIER 11

Bourbon, Campari, Sweet Vermouth, orange twist

BEER

TAPS 16oz

Chainyard Foundation Cider 9

Church Brewing Mayflower White IPA 8

Garrison Irish Red 7

Propeller Sasquatch Pale Ale 7.5

Spindrift Killick Session Lager 7.5

Unfiltered Exile on North IPA 9

Ask your server about our rotating tap.

WINE

SPARKLING WINES

Itinera Prosecco 10 glass / 38 bottle

WHITE WINE 5oz glass / 8 oz glass / bottle

Gargenaga Zenato 9/15 / 36

Pinot Grigio Riff Terra Alpina 10 / 16 / 40

Sauvignon Blanc Saint Clair 10.5 / 17 / 42

Blomidon Tidal Bay 10 / 16 / 40

Chardonnay Tawes 11/17 / 44

ROSÉ WINE 5oz glass / 8 oz glass / bottle

Chiaretto Zenato 9.5 / 15 / 38

RED WINE 5oz glass / 8 oz glass / bottle

Sangiovese Caparzo 9 / 16 / 38

Cabernet Sauvignon The Crusher 11 / 17 / 44

Amalaya Malbec 10.5 / 17 / 42

Tornatore Etna Rosso 60

Fibbiano Le Pianette 55

NON-ALCOHOLIC

COFFEE

Single Espresso Americano 3.5

Cappuccino 4.5

Drip Coffee (Java Blend) 3

Regular Tea, Earl Grey, Green, Mint 3

SOFT DRINKS

Coke, Diet Coke, 7up, Gingerale 2.5

Limonata 2.75

House Sparkling Water (1L) \$4

Juice - Cranberry, Orange, Apple 3

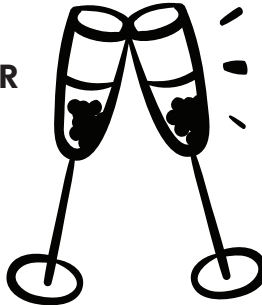
SPECIALS

PROSECCO HAPPY HOUR

3 P M - 6 P M

\$2 Off Prosecco

\$1 Off House Drinks



ORDER ONLINE

morriseast.com/vernon

902 - 444 - 7669

vernon@morriseast.com

1984 Vernon Street, Halifax

APPETIZERS

HOUSEMADE BREAD 5

House garlic points with balsamic and oil for dipping

GARLIC CHEESE BREAD 11

Garlic oil, mozzarella, house herbs, marinara sauce

LEMON DILL CRAB DIP 12

A creamy dip of Jonah crab and zesty lemon, served with freshly baked herbed flatbread

OVEN ROASTED CAULIFLOWER 8

Roasted cauliflower with blistered cherry tomato, anchovy

STUFFED MEATBALLS AL FORNO 11

Housemade meatballs, stuffed with soppressata and mozzarella, topped with tomato sauce on a semolina parmesan polenta

SWEET PEA AND PROSCIUTTO 10

Lightly sauteed pinenut, prosciutto and sweet pea, with a burnt honey lemon gastrique, served on arugula

TOASTED FETA 8

Flash-fried lightly-breaded feta, drizzled with honey and served on arugula

SALADS

VINAIGRETTE CAESAR 9 / 14

Crisp romaine, bacon, garlic-parmesan sourdough croutons, lemon confit, parmesan, vinaigrette Add chicken +4

KALE & ARUGULA 9 / 14

Spiced pumpkin seeds, radish, crispy parsnip, mustard vinaigrette, parmesan Add chicken +4

ARTISAN PIZZA

MARGHERITA 17

Tomato sauce, bocconcini, basil
We suggest adding shredded mozzarella for take out + \$1.50

MUSHROOM 19

House ricotta mix, cremini and portobello mushroom, mozzarella, microgreens.
Add local bacon or sausage +2.5

LUMBERJACK 20

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

THREE MONGERS 20

Tomato sauce, meatballs, local fennel sausage, spicy soppressata, mozzarella, bbq drizzle

HAWAIIAN 18.5

Tomato sauce, smoked bacon, caramelized pineapple, mozzarella, arugula

THE ITALIAN JOB 19

Basil pesto, roasted garlic, prosciutto, reduced balsamic tomatoes, arugula, grana padano

MARGHERONI 18.5

Tomato sauce, bocconcini, basil, spicy soppressata

BBQ CHICKEN 20

Tomato sauce, mozzarella, mixed pepper, bacon, chicken, red onion, bbq drizzle

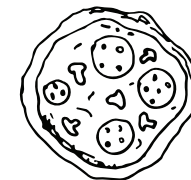
BLUE 19

Tomato sauce, mozza, blue cheese, prosciutto, arugula

PEPPERONI 18

Tomato sauce, pepperoni, mozzarella, parmesan

LUNCH SPECIAL
Choice of any 9" pizza
with side caesar salad
\$16 until 3pm



SPICY PEPP 18

Tomato sauce, spicy soppressata, hot peppers, mozzarella

PEACH 19

Maple aioli, peach, goat cheese, shallots, prosciutto, microgreens

MEDITERRANEAN 19

Basil pesto, artichoke, olive, red onion, feta

DELICATESSEN 20

Garlic oil, bocconcini, prosciutto, soppressata, arugula, chilli honey, pickled red onions, fresh pecorino

Drizzles +1 | Vegetables +1.5 | Vegan Cheese +2 |
Cheese + 2 | Meats + 2.5
*Gluten Free Crust +3.5 (11" only)

**May contain trace amounts of gluten.
Not recommended for guests with celiac disease.*

HOUSEMADE PASTA

Pasta is made fresh in-house

RIGATONI BOLOGNESE 22

Slow braised beef ragu with house pasta sauce, loaded with classic Italian herbs, topped with basil ricotta

BUCATINI SWEET BASIL MARINARA 19

House pasta sauce sweetened with burnt honey gastrique and fresh basil, topped with basil ricotta

CAMPANELLI AGLIO e OLIO \$20

Local smoked bacon, sugar snap peas, tossed in a light olive oil, garlic and chili sauce topped with Manchego cheese