



morris east

RESTAURANT + WINE BAR

COCKTAILS

RUBY SPRITZ 12

Campari, passionfruit, lemon, basil, prosecco

CRANBERRY MARGARITA 13

Tequila, Cointreau, cranberry juice, lime, simple

FESTIVE MOJITO 12

Amber rum, muddled lime, raspberry, fresh mint, soda

GIN SOUR 12

Gin, Aperol, lemon, simple, egg white

OLD FASHIONED 11

Bourbon, raw sugar, angostura bitters, orange twist

ESPRESSO MARTINI 11

Vodka, Kahlúa, espresso

WEEKEND MIMOSA 10

Seasonal juice, prosecco

CAESAR 10

Caesar mix, vodka, spiced rim

BEER

TAPS 16oz

Chainyard Foundation Cider 9

Church Brewing Mayflower White IPA 8.5

Garrison Irish Red 7.5

Propeller Mosaic Pale Ale 8

Spindrift Killick Session Lager 8

Unfiltered Exile on North IPA 9

Ask your server about our rotating tap.

WINE

SPARKLING WINES

Itinera Prosecco 10 glass / 40 bottle

Masottina Rose DOC Prosecco 11 glass / 44 bottle

WHITE WINE 5oz glass / 8 oz glass / bottle

Gargenaga Zenato 10/ 16 / 40

Pinot Grigio Riff Terra Alpina 10.5 / 17 / 42

Sauvignon Blanc Saint Clair 11 / 18 / 44

Blomidon Tidal Bay 11 / 18 / 44

Chardonnay Tawes 11 / 18 / 44

ROSÉ WINE 5oz glass / 8 oz glass / bottle

Rosa di Santa Tresa 10.5 / 17 / 42

RED WINE 5oz glass / 8 oz glass / bottle

Sangiovese Caparzo 10 / 16 / 40

Cabernet Sauvignon The Crusher 11 / 17 / 44

Amalaya Malbec 11 / 18 / 44

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

Iced Tea / 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

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1984 Vernon Street, Halifax

APPETIZERS

HOUSEMADE BREAD 6

House garlic points with balsamic and oil for dipping

GARLIC CHEESE BREAD 13

Garlic oil, mozzarella, house herbs, marinara sauce

SUNDRIED TOMATO, ARTICHOKE, KALE DIP 13

A creamy dip served with flatbread

FLASHED POTATOES 11

Flashed-fried Yukon Gold potatoes, tossed in semolina, and served with a spicy aioli

STUFFED MUSHROOMS AL FORNO 12

Sausage stuffed mushrooms, breadcrumbs cheese, roasted in our oven

ROASTED BRUSSEL SPROUTS WITH PROSCIUTTO 11

Oven-roasted brussel sprouts with a touch of lemon, salty prosciutto and parm

SALADS

VINAIGRETTE CAESAR 10 / 15

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

KALE & ARUGULA 10 / 15

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

BEET SALAD 13

Roasted beets, goat cheese, orange segments, arugula, honey pine nut dressing

LUNCH SANDWICH SPECIAL

Lemon aioli, fresh mozzarella, tomato, basil, arugula, balsamic Add bacon +2.50

ARTISAN PIZZA

MARGHERITA 18

Tomato sauce, bocconcini, basil

We suggest adding shredded mozzarella for take out + \$2.50

MUSHROOM 20

House ricotta mix, cremini and portobello mushroom, mozzarella, microgreens.

Add local bacon or sausage +3

LUMBERJACK 21

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

THREE MONGERS 21

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

HAWAIIAN 19.5

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

THE ITALIAN JOB 20

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

MARGHERONI 21

Tomato sauce, bocconcini, basil, spicy sopressata

BBQ CHICKEN 21

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

BLUE 20

Tomato sauce, mozza, blue cheese, prosciutto, arugula

PEPPERONI 19

Tomato sauce, pepperoni, mozzarella, parmesan

THE NEW YORKER 22

Horseradish aioli, shaved striploin, mozza, blue cheese, arugula, crispy fried onion

LUNCH SPECIAL

Choice of any 9" pizza with side caesar salad \$18 until 3pm



SPICY PEPP 19

Tomato sauce, spicy sopressata, hot peppers, mozzarella

PEAR 21

Maple aioli, red wine poached pears, blue cheese, shallots, prosciutto, microgreens

MEDITERRANEAN 20

Basil pesto, artichoke, olive, red onion, feta

DELICATESSEN 21

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

Drizzles +1 | Vegetables +2 | Vegan Cheese +2 |

Cheese + 2 | Meats + 3

*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 23

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

BUCATINI SWEET BASIL MARINARA 20

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

CAMPANELLE SAUSAGE AND FENNEL 22

Local sausage, fresh fennel, shallots, white wine, dash of cream chillies and parmesan

FOUR CHEESE GARGANELLI 21

Smoked cheddar sauce with feta, pecorino, parm finished with bread crumbs and orange zest