



# morris east

RESTAURANT + WINE BAR

**COCKTAILS \$13 1.50z**

## SANGRIA BY THE BAY

Blomidon Tidal Bay, Cointreau, Brandy, pineapple, peach

## SUMMER VIBES LEMONADE

Vodka, Limoncello, house lemon basil syrup, soda

## BEE'S KNEES

Citadelle Gin, honey syrup, lemon

## BERRY STORMY

Havana Club Amber Rum, Propeller Ginger Beer, blackberries, lime, mint

## CLASSIC LIME MARGARITA

30/30 Tequila, Cointreau, lime, dash of simple

## PINEAPPLE BOURBON SOUR

Wild Turkey Bourbon, Aperol, pineapple, lemon, simple, Angostura bitters, lemon, simple

## CAESAR 11

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.*

### CANS 355ml

Drink Sprizzi Strawberry Basil Sour Cider Spritzer 7.5

## 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 / 17 / 44

### ROSÉ WINE 5oz glass / 8 oz glass / bottle

Chiaretto Zenato 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 4.5  
Cappuccino 5.5  
Drip Coffee (Java Blend) 3.75  
Regular Tea, Earl Grey, Green, Mint 3.75

### SOFT DRINKS

Coke, Diet Coke, 7up, Gingerale 2.75  
Iced Tea / Limonata 3  
House Sparkling Water (1L) \$4  
Juice - Cranberry, Orange, Apple 3  
Propeller Ginger Beer 4.50  
Viveau Cherry Lightly Sparkling Water 4

## SPECIALS

### PROSECCO HAPPY HOUR

3 P M - 6 P M

\$2 Off Prosecco

\$1 Off House Drinks



## ORDER ONLINE

[morriseast.com/vernon](http://morriseast.com/vernon)

902-444-7669

[vernon@morriseast.com](mailto:vernon@morriseast.com)

1984 Vernon Street, Halifax

# APPETIZERS

## HOUSEMADE BREAD 7

House garlic points with balsamic and oil for dipping

## GARLIC CHEESE BREAD 13

Garlic oil, mozzarella, house herbs, marinara sauce

## WHIPPED FETA DIP 15

A creamy dip of feta, ricotta and garlic. Topped with pumpkin seeds, chopped herbs, chili honey drizzle. Served with three toast points.

## ZUCHINNI STICKS 13

A pile of lightly breaded zucchini sticks served with spicy aioli.

## BROCOLINI AL FORNO 12

Oven roasted broccolini and prosciutto with a lemon deglaze.

## CARAMELIZED PEACH CAPRESE 13

Peach, hot burnt honey, torn bocconcini, mint, shaved parm, and honey lemon dressing

# SALADS

## VINAIGRETTE CAESAR 11 / 16

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

## KALE & ARUGULA 11 / 16

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 \$18

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 22

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 21

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

## PESTO CHICKEN 21

Basil pesto, grape tomato, roasted garlic, chicken, shredded mozzarella

## ZUCHINNI 20

Mornay sauce, zucchini, crispy parsnip, chili honey, arugula, toasted pinenut, parm

## PEPPERONI 20

Tomato sauce, pepperoni, mozzarella, parmesan

## THE NEW YORKER 23

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 20

Tomato sauce, spicy sopressata, hot peppers, mozzarella

## PEACH 21

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

## MEDITERRANEAN 20

Basil pesto, artichoke, olive, red onion, feta, mozza

## DELICATESSEN 22

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

Drizzles +1 | Vegetables +2 | Vegan Cheese +2 |  
Cheese + 2.5 | 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*

## CACIO E PEPE BUCATINI 20

Classic with parm, fresh cracked pepper with a touch of lemon

## RIGATONI BOLOGNESE 23

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

## SUMMER CHICKEN CAMPANELLI 22

A summer pasta of chicken, zucchini, basil pesto and ricotta.

## SPAGHETTI WITH MEATBALL 22

A classic pasta with marinara sauce and three house made meatballs, chillies and parmesan

## STEAK AND MUSHROOM GARGANELLI 23

Rich dark demi-glace pasta with mushroom, steak, shallot, cream, micro greens, parmesan, bread crumbs and orange zest.