



morris east



APPETIZERS

WHIPPED FETA DIP 16

Crushed pistachios and chili honey, warm garlic flatbread

CHARCUTERIE BOARD 27

Cured meats, cheeses, pickles, and garnishes

Make it a cheese board! 21

PESTO CHICKEN MEATBALLS 12

Basil pesto, rich tomato sauce, shaved pecorino

CHEESIE FLATBREAD 13

Garlic oil, three cheese mix, rosemary, marinara

FRIED HALLOUMI 15

Basil pesto and pistachio gremolata

SALADS

PANZANELLA 15

Garlic-Parmigiano croutons, heirloom cherry tomatoes, cucumber, bocconcini, basil pesto, reduced balsamic

KALE & ARUGULA 11/16

Kale, arugula, pumpkin seeds, radish, crispy parsnip,

Parmigiano, mustard vinaigrette

VINAIGRETTE CAESAR 11/16

Romaine, bacon, croutons, lemon confit, Parmigiano,

caesar vinaigrette

Add on

2 oz chicken +3 | Chicken breast (herbed / breaded) +6.5

Shrimp +9 | Seared salmon +14

PASTAS

SEAFOOD BUCATINI 27

Shrimp, scallops, haddock, and salmon, rose sauce

CANNELLONI 21

Lemon-basil ricotta, roasted mushrooms, caramelized onion, zucchini, tomato sauce and basil-pesto cream sauce

CAMPANELLE AGLIO E OLIO 21

Olive oil, garlic, and chili sauce, bacon, snap peas, Parmigiano

ORECCHIETTE 22

Pesto, crispy prosciutto, heirloom tomatoes

RIGATONI BOLOGNESE 23

Housemade pasta sauce, ground beef, basil pesto, Italian herbs

CHICKEN PARMIGIANO 25

Housemade pasta sauce, breaded chicken breast, bocconcini,

Parmigiano, bucatini

PIZZAS

MARGHERITA 18

Tomato sauce, bocconcini, basil

MARGHERONI 21

Tomato sauce, bocconcini, basil, spicy soppressata

PEACH 21

Rosemary aioli, peaches, roasted shallots, goat cheese, prosciutto, microgreens

DELICATESSEN 22

Roasted garlic oil, spicy soppressata, pickled red onion, bocconcini, shaved pecorino, prosciutto, arugula, chili honey

MUSHROOM 20

Ricotta sauce, portobello and cremini mushrooms, mozza, microgreens

Add local bacon or sausage +3

LUMBERJACK 22

Tomato sauce, bacon, mild Italian sausage, caramelized onions, applewood smoked cheddar, mozza, fried rosemary, maple drizzle

SPICY SAUSAGE 21

Tomato sauce, hot Italian sausage, hot peppers, caramelized onions, mozza, balsamic reduction, fried rosemary

PEPPERONI 20

Tomato sauce, pepperoni, mozza, Parmigiano

CHICKEN PESTO 21

Basil pesto, chicken, cherry tomatoes, mozza, roasted garlic

HAWAIIAN 21

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

CLASSIC VEG 20

Garlic oil, zucchini, tomato, mushroom, red onion, goat cheese, basil, balsamic reduction

THE VEGETERRANEAN 21

Tomato sauce, red onion, garlic confit, hot peppers,

Kalamata olives, feta, arugula, shaved pecorino

JERK CHICKEN 21

Spicy tomato sauce, mozza, jerk chicken, pineapple salsa, cilantro

CLASSIC CHEESE 15

Tomato sauce, mozza

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

Vegan Cheese +2 | Meats + 3 |

Gluten Free* Crust +3.5

*May contain trace amounts of gluten.

LUNCH SPECIAL

Choice of any 9" pizza with side salad or soup

\$18 until 3pm

Please inform servers of any allergies or food sensitivities,
so we can work with the kitchen to provide you with a safe and delicious meal!



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COCKTAILS

13 / 1.5 oz.

Summer Vibes Lemonade

Tito's vodka, Luxardo Limoncello, lemon, simple, soda

Sangria by the Bay

Blomidon Tidal Bay, Cointreau, St-Rémy VSOP brandy, pineapple, peach

Watermelon Sugar Mojito

Bacardi white rum, watermelon, lime, mint, soda

Berry Stormy

Havana Club amber rum, blackberries, lime, mint, soda

Bee's Knees

Citadelle gin, honey syrup, lemon

Pineapple Bourbon Sour

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

Rosemary Grapefruit Refresher

Tito's vodka, Itinera prosecco, grapefruit, raspberry, lemon, rosemary

Classic Lime Margarita

30/30 tequila, Cointreau, lime

Orange Old Fashioned

Wild Turkey bourbon, Angostura and orange bitters, sugar

Looking for a cocktail you don't see? Ask your server!
Classic cocktails available on request

WINE

SPARKLING

5oz glass / bottle

*Itinera Prosecco 10 / 40
*Masottina Prosecco DOC Brut Rose 11 / 44

WHITE

5oz glass / 8 oz glass / bottle

*Zenato Gargenaga 10 / 16 / 40
Riff Terra Alpina Pinot Grigio 10.5 / 17 / 42
Saint Clair Sauvignon Blanc 11 / 18 / 44
Blomidon Tidal Bay 11 / 18 / 44
Tawse Chardonnay 11 / 18 / 44

ROSE

5oz glass / 8 oz glass / bottle

Santa Tresa 10.5 / 17 / 42

RED

5oz glass / 8 oz glass / bottle

*Carpazo Sangiovese 10 / 16 / 40
The Crusher Cabernet Sauvignon 11 / 18 / 44
Amalaya Malbec 11 / 18 / 44
Villa Cafaggio Chianti Classico 60
Campo Viejo Rioja Reserva 36

BEER + CIDER

TAPS 16oz

*Garrison Tall Ship 7.5
Offtrack Brewing Bullseye Red 8
Offtrack Brewing Sunnyside Blonde Ale 8
Tatamagouche Deception Bay IPA 8.5
*Bulwark Original Cider 8.5

CANS AND BOTTLES

Coor's Light (341ml) 6.5
Keiths (341ml) 6.5
Stella Artois (330ml) 7
Whistler Brewing Co. Forager Gluten Free Lager (355ml) 7.5
Becks Non-Alcoholic (330ml) 5.5
Drink Sprizzi Strawberry Basil Sour Cider Spritzer (355ml) 7.5
Chainyard Foundation Cider (473ml) 9

NON-ALCOHOLIC

SOFT DRINKS & JUICE

Coke, Diet Coke, Coke Zero, Club Soda,
Sprite, Gingerale, Brisk Iced Tea 2.75
Limonata 3
San Pellegrino (750ml) 7
Propeller Root Beer/Ginger Beer 4
Cranberry, Orange, or Apple Juice 4

COFFEE

Single Espresso 4.5
Americano 4.5
Latte 5.75
Cappuccino 5.5
Drip Coffee (Java Blend) 4
Regular Tea, Earl Grey, Green, Mint, Chai 4

SPECIALS

PROSECCO HAPPY HOUR

3 P M - 6 P M

\$2 Off Prosecco

\$1 Off House Drinks*





GIVE THE GIFT

OF FOOD + WINE

Giftcards Available for Purchase