



morris east

RESTAURANT + WINE BAR

COCKTAILS \$14 1.5oz

THE LAST WORD

Gin, Chartreuse, Marashcino Liqueur, lime, mint

PAPER PLANE

Amara Nonino, Aperol, Bourbon, Lemon

CHERRY BOURBON SOUR

Wild Turkey Bourbon, house cherry mix, lemon

LADY DIVINE

St-Germain Elderflower Liqueur, Vodka,
Orange, Lemon, topped with Prosecco

RUM PUNCH

Rum, a house blend of passionfruit, cranberry &
pomegranate juices, lemon

BURNT ORANGE OLD FASHIONED

Wild Turkey Bourbon, sugar cube, orange bitters

CAESAR 11.5

Caesar mix, vodka, spiced rim

BEER

TAPS 16oz

Chainyard Foundation Cider 9

Stillwell Pilly Stills 9

Garrison Irish Red 8

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 11.5 glass / 46 bottle

Masottina Rose DOC Prosecco 12 glass / 48 bottle

WHITE WINE 5oz glass / 8 oz glass / bottle

Gargenaga Zenato 10/ 16 / 40

Pinot Grigio Riff Terra Alpina 11/ 18 / 44

Sauvignon Blanc Saint Clair 12 / 19 / 48

Blomidon Tidal Bay 12 / 19 / 48

Chardonnay Tawes 12 / 19 / 48

ROSÉ WINE 5oz glass / 8 oz glass / bottle

Chiaretto Zenato 10.5 / 17 / 42

RED WINE 5oz glass / 8 oz glass / bottle

Sangiovese Caparzo 10.5 / 17 / 42

Cabernet Sauvignon The Crusher 11/ 18 / 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) 4

Regular Tea, Earl Grey, Green, Mint 4

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

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 8.5

House garlic points with balsamic and oil for dipping

GARLIC CHEESE BREAD 15

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 point

ARRANCINI 14

Fried risotto balls, with parmesan and fresh herbs

CHARCUTERIE BOARD 20

Olives, nuts, cheese, fine salamis, housemade focaccia with oil & vinegar

BRUSSELS SPROUTS AL FORNO 12

Brussels sprouts, crispy prosciutto, lemon, shaved parm

SALADS

VINAIGRETTE CAESAR 14

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

KALE & ARUGULA 13 / 19

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

ROASTED ROOT VEG SALAD 15

Roasted vegetables, pureed beets, yogurt, za'atar, nuts & seeds

LUNCH SANDWICH SPECIAL \$18

Tarragon aioli, roasted chicken, arugula Add bacon +3.00

ARTISAN PIZZA

MARGHERITA 18

Tomato sauce, bocconcini, basil
We suggest adding shredded mozzarella for take out + \$3.00

MUSHROOM 21

House ricotta mix, cremini and portobello mushroom, mozzarella, microgreens.
Add local bacon or sausage +4

LUMBERJACK 23

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

THREE MONGERS 23

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

HAWAIIAN 22

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

MARINATED TOMATO (VEGAN) 19

Tomato sauce, orange and herb marinated tomatoes, sundried tomatoes, topped with herbs and lemon zest

MARGHERONI 21

Tomato sauce, bocconcini, basil, spicy sopressata

TANDOORI CHICKEN 22

Spiced tomato sauce, roasted tandoori chicken, red onion mozzarella, fresh cucumber nigella seed salsa

DONAIR 22

Donair, housemade roasted garlic confit donair sauce, tomato, finely diced white onion

PEPPERONI 20

Tomato sauce, pepperoni, mozzarella, parmesan

THE ITALIAN JOB 22

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

LUNCH SPECIAL

Choice of any 9" pizza with side caesar salad \$20 until 3pm



SPICY PEPP 20

Tomato sauce, spicy sopressata, hot peppers, mozzarella

PEAR 22

Maple tarragon aioli, poached pear, blue cheese, shallots, prosciutto, microgreens

MEDITERRANEAN 21

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

DELICATESSEN 23

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

Drizzles +1 | Vegetables +2 | Vegan Cheese +3 | Cheese +3 | Meats +4

*Gluten Free Crust +4.25 (11" only)

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

HOUSEMADE PASTA

Pasta is made fresh in-house

SPAGHETTI CARBONARA 24

Cavicchi's smoked bacon, guanciale, cream sauce, parm

RIGATONI BOLOGNESE 24

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

MUSHROOM CANNELLONI AL FORNO 24

Housemade pasta with mushrooms and a parmigiano truffle sauce

SPAGHETTI AND MEATBALLS 23

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

HOUSEMADE GNOCCHI 23

Potato gnocchi, roasted squash, brown butter, fresh herbs, parm