

APPETIZERS

WHIPPED FETA DIP 15

Spiced pumpkin seeds and chili honey, warm garlic flatbread

GREEN GODDESS DIP 16

Herbed ricotta dip, marinated green peppers, warm garlic flatbread

CHARCUTERIE 18 (plate) / 27 (board)

Cured meats, cheeses, pickles, and garnishes

Make it a cheese board! 21

ARANCINI 14

Risotta balls stuffed with mozzarella, served with marinara

CHEESIE FLATBREAD 16

Garlic oil, three cheese mix, rosemary, marinara

SALADS

VINAIGRETTE CAESAR 14/20

Romaine, bacon, croutons, lemon confit, Parmigiano, caesar vinaigrette

KALE & ARUGULA 13/19

Kale, arugula, pumpkin seeds, radish, crispy parsnip, Parmigiano, mustard vinaigrette

PANZANELLA 15

Roma and cherry tomatoes, avocado crema, cucumber, croutons, olive oil, fresh basil, bocconcini, balsamic reduction drizzle

Add on: chicken breast (herbed / breaded) +8

shrimp +9 | seared salmon +14

HOUSEMADE PASTAS

SHRIMP SPAGHETTI 24

Shrimp, garlic chili butter, spaghetti, lemon, cherry tomatoes, fresh basil, Parmigiano

GNOCCHI 23

Sundried tomatoes, cremini mushrooms, artichokes, pesto bechamel, bocconcini

CAMPANELLE AGLIO E OLIO 22

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

RIGATONI BOLOGNESE 24

Pasta sauce, ground beef, basil pesto, Italian herbs

CHICKEN PARMIGIANO 26

Pasta sauce, breaded chicken breast, bocconcini, Parmigiano, bucatini

PIZZAS

MARGHERITA 18.5

Tomato sauce, bocconcini, basil

MARGHERONI 21.5

Tomato sauce, bocconcini, basil, spicy soppressata

PEACH 22.5

Rosemary aioli, fresh peaches, roasted shallots, goat cheese, prosciutto, arugula

DELICATESSEN 23.5

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

MUSHROOM 21.5

Ricotta sauce, cremini mushrooms, mozza, arugula, truffle oil

Add local bacon or sausage +4

LUMBERJACK 23.5

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

PESTO CHICKEN 23.5

Basil pesto, cherry tomatoes, herbed chicken, mozza, crispy prosciutto

CAPRICCIOSA 23.5

Tomato sauce, smoked ham, cremini mushrooms, black olives, artichokes, sundried tomatoes, mozza, olive oil

PEPPERONI 20.5

Tomato sauce, pepperoni, mozza, Parmigiano

HAWAIIAN 22.5

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

SPICY HAWAIIAN 23.5

Spicy tomato sauce, smoked ham, caramelized pineapple, jalapenos, mozza, chili honey

CLASSIC VEG 21.5

Tomato sauce, zucchini, tomato, mushroom, red onion, goat cheese, basil, balsamic reduction

CLASSIC CHEESE 16.5

Tomato sauce, mozza

Drizzles +1 | Vegetables +2 | Cheese +3 |

Plant-Based Cheese +3 | Meats +4 |

Gluten Free* Crust +4.25

*May contain trace amounts of gluten.

LUNCH SPECIAL

Choice of any 9" pizza with side caesar salad or soup

\$20 until 3pm

Kale salad available for a \$2 upcharge

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!



morris east

COCKTAILS

14 / 1.5 oz.

Sprizzi Sangria

Limonata Vodka Lemonade Spritz, St. Germain Elderflower, Blomidon Tidal Bay, raspberry syrup

Paloma

Cazadores tequila, grapefruit juice and lime juice, simple syrup, soda

Aperol Spritz

Aperol, Itinera prosecco, soda

Pineapple Daquiri

Bacardi white rum, pineapple and lime juice, simple syrup

Gimlet

Citadelle gin, lime juice, simple syrup

Old Fashioned

Wild Turkey bourbon, Angostura bitters, sugar cube

Espresso Martini

Tito's vodka, Kahlua, espresso

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

WINE

SPARKLING

5oz glass / bottle

*Itinera Prosecco

11.5 / 46

*Masottina Prosecco DOC Brut Rose

12 / 48

WHITE

5oz glass / 8 oz glass / bottle

*Zenato Gargenaga

10 / 16 / 40

Riff Terra Alpina Pinot Grigio

11 / 18 / 44

Saint Clair Sauvignon Blanc

12 / 19 / 48

Blomidon Tidal Bay

12 / 19 / 48

Tawse Chardonnay

12 / 19 / 48

ROSE

5oz glass / 8 oz glass / bottle

Lightfoot & Wolfville

12 / 19 / 48

RED

5oz glass / 8 oz glass / bottle

*Carpazo Sangiovese

10.5 / 17 / 42

The Crusher Cabernet Sauvignon

11 / 18 / 44

Amalaya Malbec

11 / 18 / 44

Cafaggio Chianti Classico

65

Campo Viejo Rioja Reserva

50

BEER + CIDER

TAPS 16oz

*Garrison Tall Ship

8

Offtrack Brewing Bullseye Red

8

Offtrack Brewing Sunnyside Blonde Ale

8

Tatamagouche Deception Bay IPA

8.5

Good Robot Ten Thousand Pound Pilsner

8.75

SPRITZES 355ml

Drink Sprizzi Craft Cider Cans

Limonata Vodka Lemonade

8.5

Blackberry Peach

8

Cosmopolitan Cocktail

8

CANS AND BOTTLES

Coors Light (341ml)

7

Whistler Brewing Co. Forager Gluten Free Lager (355ml) 7.5

Keith's (341ml)

7

Chainyard Foundation Cider (473ml) 9

Stella Artois (330ml)

7.5

Bulwark Original Cider (473ml) 9

Beck's Non-Alcoholic (330ml)

8

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

NON-ALCOHOLIC

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