

SEPTEMBER MENU

512 Morris Street, Halifax, N.S. B3J 1Y4 tel. 902.444.7663 dine@morriseast.com



APERITIF

organic gin or vodka martini	8
white peach puree & prosecco bellini	8

STARTERS

stuffed portobello, goat cheese, oven roasted tomato	6
tuscan bread salad: cucumber, red onion, cherry tomatoes, lemon garlic vinaigrette	7
caprese salad: assorted tomatoes, fiore de latte, torn basil, kalamata olive oil	8
vinaigrette caesar salad with sourdough croutons, tesa lardon, preserved lemon	7
gazpacho with fresh horseradish and house pickled beans	7

WOOD-FIRED PIZZA

tomato, fresh mozzarella, fresh basil	13
pepperoni and spicy banana peppers	13
oven roasted vegetable, goat cheese, reduced balsamic, fresh basil	13
skordalia sauce, kalamata olives, caramelized fennel, preserved lemon, paneer	13
puttanesca, goat cheese, kalamata olive oil	13
prosciutto, blue cheese, mozzarella, fresh arugula	16
woodfired peach and cured pork loin, goat cheese, maple aioli and shallot	16

PIZZAS ARE AVAILABLE ON WHITE, WHOLE WHEAT OR GLUTEN FREE (\$3 SURCHARGE)

DESSERT

flourless hazelnut torte	6
wood-fired smore	6
lime tart with fresh blackberry	6
blueberry panna cotta	6
daily housemade gelatos, ice cream sandwiches and sundaes	

morris east...

1. is a creative, neighbourhood restaurant with a wood-fired oven from Naples 2. burns premium orchard apple wood from the Annapolis Valley 3. buys from local, organic producers and suppliers whenever possible, (and thinks you should too) 4. loves our wine list as much as our menu 5. believes every great meal starts with an aperitif 6. is committed to providing professional yet unpretentious service 7. supports all diets