

SEPTEMBER LUNCH MENU

522 Morris Street, Halifax, N.S. B3J 1Y4
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STARTERS

stuffed portobello mushroom, goat cheese, oven roasted tomato	7
caprese salad: assorted tomatoes, fiore de latte, torn basil	7
vinaigrette caesar salad with croutons, tesa lardon, preserved lemon	8

PIZZA AND SANDWICHES ARE SERVED
WITH YOUR CHOICE OF
LOCAL ORGANIC GREENS & HOUSE VINAIGRETTE
OR
DAILY SOUP

1/2 WOOD-FIRED PIZZA

PIZZAS ARE AVAILABLE ON WHITE, WHOLE WHEAT OR GLUTEN FREE (\$1.50 surcharge)

tomato, fresh mozzarella, fresh basil	10
oven roasted vegetable, goat cheese, reduced balsamic, basil	10
prosciutto, blue cheese, mozzarella, fresh arugula	12

WOOD-FIRED SANDWICHES

roast beef with horseradish mayo and slow roasted tomato	10
portobello, avocado, olive tapenade, roast tomato and swiss	10
sausage with red pepper, caramelized onion and tomato sauce	10

WINE AND DRINKS LIST

coffee and tea	
coffee	2
tea	2
specialty tea	2
coke, diet coke, sprite	2
San Pellegrino large bottle	5
beer	
domestic	4
specialty	5

5 oz glass half-litre bottle

sparkling

Gancia Prosecco Extra Dry	7	34
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white

Jost L'Acadie Blanc Chardonnay	5	13	
Santa Rita 2006 Sauvignon Blanc	6	20	30
Lurton Pinot Gris 2006	6	20	30
(Organic) Pares Balta Blanc de Pacs	6	20	30

red

Jost Cab Sauv Marechal Foch	5	13	
Queen of Hearts Pinot Noir 2006	6	20	30
Chakana Malbec 2006	7	26	40
Gabbiano Chianti Classico 2005	7	26	40