

COASTAL SALADS

SEAWEED SALAD(GF)(NF)	\$7.85
Carrots, celery, green cabbage, marinated seaweed, cucumbers, and sesame seeds.	
SQUID SALAD(GF)(NF)	\$9.85
Squid, kombu, green cabbage, cucumbers, and sesame seeds.	
EDAMAME SALAD(VG)(NF)	\$7.85
Savory edamame (soybeans), spicy Togarashi, shiitake vinaigrette.	

CLASSIC ROLLS

Add an additional \$1 to substitute with soy paper or rice paper.

CUCUMBER ROLL(V)(GF)(NF)	\$10.25
Fresh cucumber, seaweed paper and rice.	
SALMON ROLL(GF)(NF)	\$11.50
Fresh salmon, seaweed paper and rice.	
TUNA ROLL(GF)(NF)	\$12.50
Fresh tuna, seaweed paper and rice.	
CALIFORNIA ROLL(GF)(NF)	\$12.25
Fresh cucumber, imitation crab, avocado, roe.	
AVOCADO ROLL(V)(GF)(NF)	\$10.00
Avocado, seaweed paper and rice.	

DESSERTS

All desserts are produced in kitchen that also processes products containing milk, peanuts, and tree nuts.

MARDI GRAS BREAD PUDDING(V)(NF)★	\$12.00
This bread pudding gives you a taste of New Orleans culture. This old-fashioned style bread pudding gives you flavors of vanilla, cinnamon king cake and loads of buttery croissants then finished with icing and colorful sugars.	
SORBET(VG)(GF) / GELATO	\$9.00
Ask your server about our Vegan Sorbet and our Featured Gelato Flavor of the Month.	

V—VEGETARIAN | VG—VEGAN
NF—NUT FREE | DF—DAIRY FREE
SF—CONTAINS SHELLFISH
GF—GLUTEN FREE | ★ - LOCAL FAVORITE

RAW BAR

TUNA TIRADITO(GF)(NF)	\$12.75
Pan-seared sushi-grade tuna with citrus ponzu, serrano peppers, and crunchy corn nuts.	
SALMON CRUDO(GF)(NF)	\$13.75
Atlantic salmon, passion fruit tiger milk, sriracha, cilantro, and heart of palm.	
MISO SOUP(V)(GF)(NF)	\$6.75
Prepared using dashi and miso paste, with tofu, seaweed, and green onions.	
RAW OYSTERS(SF)(GF)(NF)	MP
Fresh gulf oysters served in quantities of 6 or 12 on ice with cocktail sauce, horseradish & mignonette.	

SPECIALTY ROLLS

SUPERCRUNCH(SF)(NF) (SOY PAPER)★	\$20.75
Shrimp tempura, snow crab mix, avocado, and cream cheese, drizzled with eel sauce and sprinkled with tempura flakes, all wrapped in soy paper.	
CHERRY BLOSSOM(SF)(NF)★	\$20.75
Featuring spicy tuna and tempura flakes, garnished with fresh tuna, shichimi, sesame seeds, scallions, masago, and ponzu, chili sesame soy, and eel sauce.	

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Please alert your server of food allergies.

MOLTEN CAKE(V)(NF)	\$11.00
Decadent dark chocolate cake with lava center. Paired with locally sourced vanilla bean gelato from Crème Fraiche Patisserie.	
Add an additional \$2 for a scoop of salted caramel gelato.	
SALTED CARAMEL SKILLET COOKIE(V)(NF)★	\$11.00
This brown sugar cookie dough loaded with gooey caramel all baked in a cast iron skillet to order and topped with locally sourced vanilla bean gelato from Crème Fraiche Patisserie.	
Add an additional \$2 for a scoop of salted caramel gelato.	

VITASCOPE
HALL

HISTORICALLY MODERN

Welcome to our dining experience, where every dish is a celebration of Louisiana's rich culinary heritage. We've thoughtfully curated a menu using the finest local ingredients, sourced directly from the heart of Louisiana. Inspired by the warmth and charm of New Orleans' southern hospitality, each plate tells a story of farm-to-table excellence. From vibrant flavors to timeless traditions, our dishes are crafted to bring you a true taste of the bayou, offering an unforgettable journey into the soul of our beloved region. Enjoy the feast and let the spirit of Louisiana fill your heart and soul.

Scan the QR Code to explore the stories behind our dishes and meet the local vendors who supply our fresh ingredients. Your culinary adventure awaits!



SOUPS & SALADS

CHICKEN AND ANDOUILLE SAUSAGE GUMBO(NF) \$14.50

Made with dark roux, tender chicken, and spicy sausage, served with Louisiana white rice and Leidenheimer bread.

SEAFOOD CREOLE GUMBO(SF)(NF)★ \$15.25

Our award-winning gumbo with gulf shrimp, crawfish, crab, served with Louisiana white rice and Leidenheimer bread.

CAESAR SALAD(V)(NF) \$11.85

Romaine hearts, shaved Parmesan, focaccia croutons, crispy chickpeas served with Creole Caesar dressing.

*Creole Caesar dressing contains anchovies.

VITA COBB SALAD(GF)(NF)★ \$12.85

Perfectly cooked eggs, aged cheddar, crispy bacon, fresh green onions, corn tortilla, creamy avocado, and juicy cherry tomatoes, topped with avocado cilantro dressing.

MIXED GREENS SALAD(VG)(NF) \$11.85

Local mixed greens, kale, corn, hearts of palm, sunflower seeds, cucumbers, cherry tomatoes, green onions, focaccia croutons, served with herb vinaigrette.

Add to your salad:

- Grilled Chicken (GF) (NF): \$8
- Grilled Tofu (VG) (GF) (NF): \$8
- Grilled Shrimp (SF) (GF) (NF): \$9

SOCIAL FOODS

SMOKED CHICKEN WINGS(GF)(NF)★

with Ranch Dip or Bleu Cheese

Choice of flavors:

- Louisiana Dry Rub
- Buffalo-style
- Garlic Parmesan

6 pieces - \$12.75 | 12 pieces - \$18.75

SOFT PRETZEL BITES(V)(NF) \$10.75

Soft pretzels served with local IPA beer cheese and stone-ground mustard.

SPINACH DIP(V)(NF) \$10.75

Served with yellow tostadas.

CRISPY PORK BELLY AND OYSTERS(GF)(SF)(NF) \$17.60

Sugarcane-glazed pork belly and fried gulf oysters with okra salad, spicy mirliton and aji aioli.

PEPPER JACK CHEESE BOUDIN BALLS(NF) \$13.00

Crispy Cajun boudin balls with pepper jack cheese, served with Tabasco pepper jelly, house-made pickles and jalapeño rouille.

FRIED ALLIGATOR SLIDERS(NF) \$16.75

3 Fried alligator served with charred corn and pickled okra relish, with Cajun aioli on Pain Frais buns.

CHAR-GRILLED GULF OYSTERS(SF)(NF)★ MP

Served in quantities of 6 or 12, with NOLA butter sauce, cotija cheese with Leidenheimer bread.

BLUE CRAB CAKE(SF)(NF) \$16.75

Louisiana blue crab cake served with smoked chili aioli, topped with Vietnamese-style popcorn.

BURGERS & SANDWICHES

All burgers & sandwiches are served with your choice of French fries, sweet potato fries, side salad or house made Chippery chips.

VITASCOPE BURGER(NF)★ \$19.95

8 oz house-made patty, smoked Gouda cheese, garlic aioli, bibb lettuce, heirloom tomatoes, pickles, crushed Chippery chips served on a brioche bun.

MIA BURGER(NF) \$19.95

8 oz house-made patty, pesto sauce, topped with burrata cheese, confit tomatoes, served on a brioche bun.

SMOKEHOUSE BURGER(NF) \$19.95

8 oz house-made patty topped with crispy bacon, smoky barbecue sauce, grilled onions, and cheddar cheese, served on a brioche bun.

FALAFEL BURGER(VG)(NF) \$19.85

6 oz house-Made Falafel with arugula, avocado, lemon hummus, olive oil, pickled cucumbers, on vegan bun.

SMOKED TURKEY BLT(NF) \$19.95

Sliced in-house smoked turkey breast, heirloom tomatoes, butter lettuce, hickory-smoked thick bacon on toast bread.

FRIED SHRIMP PO’BOY(SF)(NF) \$19.95

Classic Louisiana sandwich featuring fried Louisiana wild shrimp on a soft Leidenheimer French roll, topped with lettuce, tomatoes, and tangy remoulade sauce.

KOREAN BBQ FRIED CHICKEN SANDWICH(NF)★ \$19.95

Korean-style BBQ chicken served with house-made kimchi, topped with a sweet mayonnaise drizzle on sesame bun.

V—VEGETARIAN | VG—VEGAN | GF—GLUTEN FREE | SF—CONTAINS SHELLFISH
NF—NUT FREE | DF—DAIRY FREE | ★—LOCAL FAVORITE

This hotel only accepts credit cards, debit cards and where applicable, other contact less forms of payment.
It is a cash-free environment.

*An 18% large party service charge will automatically be applied for parties of six or more.

ENTRÉES

CAJUN FISH OR CHICKEN & CHIPS (GF)(NF)★ \$18.95

A tasty choice between Cajun-breaded seasonal fish or corn-breaded chicken tenders, paired with zesty Cajun aioli. Choose your side: Chippery chips, classic French fries, or sweet potato fries.

STEAK FRITES(GF)(NF) \$36.00

10 oz skirt steak served with black garlic butter and paired with crispy, golden French fries.

ANCHO CHILI-CRUSTED SWORDFISH(NF) \$27.50

Ancho chili-crusted swordfish served with fresh gnocchi, smoked tomato butter sauce, kale, and cherry tomatoes.

Q SMOKERY BBQ RIBS(NF)★ \$28.95

Half rack of St. Louis style smoked pork BBQ ribs, served with barbecue sauce and a corn muffin.

LOUISIANA SHRIMP(SF)(NF)★ \$30.25

Louisiana gulf shrimp, Bonnacaze Farms’ grits, NOLA-style BBQ sauce, served with garlic crostini made from Leidenheimer French Bread.

FLATBREADS

TRE FORMAGGIO(V)(NF) \$14.00

A delicious combination of mozzarella, Parmesan, ricotta, fresh garlic, and aromatic basil.

SPINACH(V)(NF) \$14.00

Fragrant garlic and chili oil, fresh baby spinach, tangy sun-dried tomatoes, and creamy burrata cheese.

CHICKEN TOSTADA(NF)★ \$14.00

Grilled chicken, rich avocado crema, fresh pico de gallo, cilantro and crumbled cotija cheese.

WILD MUSHROOMS(V)(NF) \$14.00

Sautéed wild mixed mushrooms paired with a rich onion jam, creamy goat cheese, a fresh bed of peppery arugula and balsamic glaze.

CALABRESE(NF) \$14.00

Calabrian chiles, fresh basil, briny olives, spicy sausage, mozzarella and hot honey drizzle.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.
Please alert your server of food allergies.