

Sushi

Appetizers

Edamame 5.75

Steamed soy beans with salt

Cucumber Salad 5.95

Sliced cucumber with kani, sesame seeds and ponzu dressing

Seaweed Salad 8.45

Marinated thin strips of crunch seaweed over cucumber

Miso Soup 4.75

Soybean broth with wakame and tofu

Rolls

Avocado Roll 4.45

Salmon Roll 7.45

Cucumber Roll 4.45

California Roll 7.00

Philadelphia Roll 7.75

Spicy Tuna Roll 7.75

Specialty Rolls

Cherry Blossom 17.45

Spicy tuna and tempura flakes topped with fresh tuna, shichimi, sesame seeds, scallions, masago, ponzu, chili sesame soy, eel sauce

Big Easy Roll (Tempura Fried) 17.18

Spicy tuna, snow crab, avocado, cream cheese, and masago

Super Crunch (Soy Paper) 15.45

Shrimp tempura, snow crab mix, avocado and cream cheese with eel sauce and tempura flakes

Superdome (Soy Paper) 16.45

Snow crab mix, avocado, and asparagus topped with Cajun fried shrimp, spicy mayo, eel sauce, tempura flakes, and scallions

Po Boy Roll 18.00

Tempura shrimp, soft shell crab, crawfish mix, avocado, lettuce, tomato, and pickle

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



12" Pies 13.25

18" Pies 19.25

Margherita (V)
Organic mozzarella cheese and fresh basil

Pepperoni
Pepperoni, organic mozzarella cheese and parmesan cheese

Quattro Formaggi (V)
Smoked mozzarella, ricotta cheese, gorgonzola and parmeggiano reggiano

3 Meat Pizza
Organic mozzarella cheese, tomato sauce and Andouille sausage, pepperoni and bacon

First 2 toppings are included
Extra toppings are additional 1.00

Cheeses:
Cheddar, gorgonzola, mozzarella

Meats:
Smoked chicken, chorizo sausage, pork
Andouille sausage, prosciutto, ham

Vegetables:
Bell peppers, broiled cauliflower, garlic,
mixed olive salad, mushrooms

(Gluten Free pizza dough available)

VITTASCOPE
HALL

HISTORICALLY MODERN

MENU

Social Foods

Homemade Potato Chips (GF,VG)	2.85
Fresh fried potato chips with Chef's choice of 3 flavors	
Vitascope Chicken Tenders	11.00
House made tenders, French fries and BBQ sauce	
Cajun Popcorn (SF)	15.25
Corn flour dredged gulf shrimp and local crawfish tails, and Cajun aioli	
Spinach and Artichoke Dip (V)	10.75
Creamy spinach & artichoke dip, tortilla chips	
Buffalo Chicken Wings (GF)	14.50
Fried buffalo style wings and drums tossed with our signature four pepper buffalo sauce	
Chicken Sliders	13.50
Egg Brioche bun, crispy bacon, caramelized onions and Cajun Aioli	
Imported Artisan Cheese Board (V)	16.50
Homemade seasonal jam, roasted nuts, and in-house baked artisan breads	
Cured and Smoked Meats	16.50
Pickled vegetables, butter and in-house baked artisan breads	

Soups

Award Wining Seafood Gumbo (SF)	9.25
Shrimp, crawfish, sausage and white rice	
Tomato Basil Soup	8.00
Cream based with boursin croutons	
Red Beans & Rice	11.00
Traditional New Orleans style red beans and rice	

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Salads

Caesar Salad (V)	12.50
Shaved parmesan cheese, garlic and herb croutons	
Seasonal Salad	7.75
Refer to your server for details	
Crispy Brussels Sprouts and Broccoli Salad (VG)	8.95
Toasted almonds, scallions, tofu and shaved cabbage with a balsamic soy reduction	
Avocado Salad (V)	8.95
Sliced avocado over spring mix with masago, sesame seeds, and sesame dressing	
Add to your salad:	
Grilled chicken 4	
Grilled shrimp 7	
Grilled catch of the day 7	

Sandwiches

All sandwiches are served with lettuce and tomato. They are served with your choice of French fries, sweet potato fries, chips or a side salad.

Smoked Turkey BLT	15.50
In house smoked sliced turkey breast, heirloom tomatoes, bibb lettuce, and applewood smoked bacon, on 9-grain sliced bread	
Ruben	15.00
Corned beef, sauerkraut, 1000 island dressing, and Swiss cheese on rye bread	
Smoked Pulled Pork	14.50
Southern coleslaw and BBQ sauce	
Fried Shrimp Po Boy (SF)	16.75
Lettuce, tomato and Cajun aioli served on French bread	

V—VEGETARAIN VG—VEGAN GF—GLUTEN FREE SF—SHELLFISH

*18% Gratuity will be added to parties of 6 or more

Burgers

All burgers are served with lettuce and tomato. They are served with your choice of French fries, sweet potato fries, chips or a side salad.

Vitascope Hall Burger	15.95
Smoked Gouda, caramelized onions and potato chips served on egg brioche bun	
The French District Burger	16.75
Goat cheese, roasted bell pepper, bacon, lettuce, tomato, and remoulade sauce served on a croissant	
Pepper Jack, Bacon Burger	15.95
Pepper jack cheese, bacon, jalapeno, and crispy onion rings served on a sourdough bun	
Vegan Burger (VG)	15.95
Black bean vegan burger with avocado, caramelized onion, lettuce, tomato served on a whole wheat bun	

Entrees

Roasted Half Chicken (GF)	20.00
On a bed of brussel sprouts, diced sweet potato, bacon, and goat cheese	
Grilled 12oz NY Steak (GF)	25.00
Garlic mushrooms, caramelized onions, mashed potatoes, asparagus, and demi glace sauce	
Catch of the Day (GF)	18.95
Herb poached crab meat, steam broccoli, and Himalayan red rice	
Louisiana Sausage Platter	20.00
Alligator sausage, Andouille sausage, boudin balls, collard greens, and grits	

Desserts

White Chocolate Hazelnut Bread Pudding	7.25
Bourbon caramel and vanilla ice cream	
Flourless Chocolate Cake (GF)	9.95
Served with vanilla ice cream and blueberries	
S'mores Bar	7.25
Dark chocolate, frosted corn flakes, graham crackers, roasted marshmallow and vanilla ice cream	