

### STARTERS

<b>Chicken Sliders</b>	16.75
Egg Brioche bun, crispy bacon, sweet onion aioli sauce	
<b>Pimento Mac &amp; Cheese</b>	16.65
Topped with parmesan, breadcrumbs and chopped brisket	
<b>Chicken Tenders (GF)</b>	17.60
Buttermilk marinated, corn breaded tenders, French fries (non gf), Chipotle ranch	
<b>Fried Brussels (VG, N)</b>	16.00
Fried Brussel sprouts, okra, & peanuts with chili crunch dressing	
<b>Cajun Popcorn (SF, GF)</b>	18.65
Corn flour-dredged imported shrimp and crawfish tails, French fries (non gf), Cajun aioli	
<b>Buffalo Chicken Wings (GF)</b>	18.75
Fried buffalo style wings & drums tossed in our signature four-pepper buffalo sauce, with ranch or bleu cheese	
<b>Award Winning Seafood Gumbo (SF)</b>	15.25
With imported shrimp, crawfish, and white rice	
<b>Vita Seafood Platter (SF)</b>	
With raw oysters, steamed muscles, king crab legs, steamed shrimp	
<b>Oysters by the dozen (Raw)</b>	
<b>Red Beans &amp; Rice</b>	12.15
With Smoked andouille sausage	
<b>Caesar Salad (V)</b>	11.85
Shaved parmesan cheese, garlic crouton	
<b>Mixed Green Salad</b>	11.85
Mixed greens with carrots, cucumber, tomato, balsamic vinaigrette	
<b>Seasonal Rainbow Swiss Chard &amp; Beet Salad</b>	12.35
Heart of palm, black Kalamata olives, cotija cheese, shaved almonds tossed with lemon honey vinaigrette	
<b>Add to your salad</b>	
Grilled Chicken	7.35
Tofu, Grilled Shrimp or Catch of the day	8.40

### SUSHI

Miso Soup	5.75
Seaweed Salad	6.85
Edamame	6.85
Cucumber Roll (GF)	9.25
Avocado Roll (GF)	10.00
Salmon Roll (GF, SF)	10.50
Tuna Roll (GF, SF)	11.50
California Roll (GF)	11.25
<b>Cherry Blossom Roll (SF)</b> Spicy tuna, tempura flakes, shicimi, sesame seeds, scallions, masago ponzu, chili sesame soy and eel sauce	20.75
<b>Supercrunch Roll (SF)</b> Shrimp tempura, snow crab mix, avocado, cream cheese with eel sauce and tempura flakes rolled with soy paper	19.95

### SANDWICHES

All sandwiches are served with your choice of French fries (Non-GF), sweet potato fries, chips or side salad	
<b>Chicken Sandwich</b>	19.95
Fried Tenders tossed in Buffalo sauce, Swiss cheese, pickles, chipotle ranch	
<b>Turkey BLT</b>	19.65
Sliced In-house smoked turkey breast, heirloom tomatoes, lettuce, Applewood smoked bacon, 9 grain bread	
<b>Vita Smash Burger</b>	19.95
House made two ground patties, American Cheese, B&B pickle, bacon aioli	
<b>Smoked Pulled Pork</b>	19.85
In-house slow smoked pulled pork with southern coleslaw, BBQ sauce	
<b>Vitascope Burger</b>	19.95
House made ground patty, Smoked Gouda, caramelized onions, lettuce, tomatoes, topped with potato chips, brioche bun	
<b>Vegan Burger (VG)</b>	19.85
Beyond vegan burger, avocado, caramelized onion, lettuce, tomatoes, wheat bun	

### ENTREES

MP	<b>Smoked Meat Platter</b>	23.95
	Choice of 1/2 lb pulled pork or smoked turkey breast with pimento mac & cheese, coleslaw, house made BBQ sauce and corn bread	
	<i>Also available with 1/2 lb brisket for an additional charge of \$4</i>	
	<b>Add additional meat to your platter</b>	
	1/2 lb choice of pulled pork or smoked turkey breast:	8.00
	1/2 lb brisket	10.00
	<b>Mardi Gras Gnocchi</b>	27.50
	Gnocchi with sautéed imported shrimp and crawfish tails in a Cajun cream sauce	
	<b>Vita Half Chicken</b>	28.95
	Baked and flash fried half chicken with sweet potato puree, broccolini and New Orleans style BBQ sauce	
	<b>10oz Grilled New York Strip</b>	36.00
	Served with a red wine butter, chimichurri sauce, frites	
	<b>Pan Seared Gulf Fish</b>	30.25
	Served with tomato okra stew and popcorn rice	

### PIZZA CONSEGNA

<b>Three Cheese</b> Mozzarella, cheddar and parmigiana reggiano	19.00
<b>Margherita</b> Mozzarella tomato, fresh basil	19.00
<b>Pepperoni</b> Mozzarella, pepperoni, parmesan	20.25
<b>Three Meat</b> Mozzarella, andouille sausage, pepperoni, bacon	21.25

### DESSERTS

<b>Chocolate Crunch Torte</b>	9.50
<b>Bourbon Pecan Pie</b>	9.25
<b>Strawberry Shortcake</b> Featuring fresh Louisiana strawberries	9.25
<b>Bread Pudding</b> with aCreme anglaise sauce	9.50

<b>WINE</b>			<b>BEER</b>	
<b>SPARKLING</b>	Bottle	Glass	<b>CAN</b>	
La Marca, Prosecco, Italy	55.00	13.50	Bud Light	6.50
Canvas Blanc de Blanc, Brut, Italy	51.00	12.50	Miller Lite	6.50
Charles Roux, Rose, France	53.00	13.00	Michelob Ultra	6.50
Gloria Ferrer, Blanc de Noir, California	62.00	15.50	Sam Adams	7.35
Piper Sonoma, Sonoma	67.00		Abita Amber	7.35
Veuve Cliquot, Yellow Label, France	190.00		The Boot, Abita	7.35
			Nola Blonde	7.35
			Lagunitas IPA	7.35
			Heineken	7.35
			Stella Artois	7.35
			New Belgium Fat Tire	7.35
			Heineken 0.0 (non-alcoholic)	7.35
			Sierra Nevada, Pale Ale	7.85
			Terrapin High & Haze IPA	7.85
			Parish Canebrake	7.85
			Holy Roller, IPA	7.85
			Karbach Love Street Blonde	7.85
			Corona Extra	7.85
			<b>DRAFT</b>	
			Bud Light	7.60
			Miller Lite	7.60
			Michelob Ultra	7.60
			Goose Island IPA	7.60
			Urban South Paradise Park	7.60
			Abita Amber	8.50
			Nola Blonde	8.50
			Port Orleans Riverfront Lager	8.50
			Yuengling Lager	8.50
			Abita Purple Haze	8.50
			Abita Jockamo Juicy IPA	8.50
			Modelo Especial	8.50
			Leinenkugel Summer Shady	8.50
			Blue Moon Beligan White	8.50
			Great Raft Southern Drawl	8.50
			Faubourg Blackened Voodoo	9.50
			Faubourg Dat'Suma IPA	9.50
			Flying Tiger Milk Stout	9.50
			Second line Saison Named Desire	9.50
			Nola Hopitoulas	9.50
			Nola Irish Channel Stout	9.50
			Zony Mash Big Peel	9.50
			Urban South Holy Roller	9.50
			Second Line Yeah You Ripe	9.50
			<b>HARD SELTZER</b>	
			White Claw	7.35
			Truly	7.35