



# DINNER

## APPETIZERS

### HATTIE'S FRESH BISCUIT • 2.00

Made fresh daily.

### CORNBREAD • 2.00

Miss Hattie's Recipe. Not too sweet.

### CHICKEN GUMBO • 16.00

A rich stew-like dish with andouille sausage, peppers, onions, garlic, celery & thickened with a dark roux. Served with rice.

### GOOD 'N EVIL CHICKEN WINGS • 11.00(6) 19.00(10)

Not your average wings... a perfect balance of sweet & hot. Served with our own buttermilk pecan bleu cheese dressing.

### PEEL & EAT SHRIMP • MKT 1LB OR 1/2 LB

Fresh wild Gulf shrimp quick-boiled in Creole spices. Served with Mississippi salsa.

### CHICKEN LIVERS • 14.00

Caramelized onions, smoked bacon & fresh herbs.

### CAJUN STUFFED MUSHROOMS • 12.00

Silver dollar mushrooms stuffed with andouille sausage, Cabot extra sharp cheddar, scallions & Hattie's biscuit crumbs.

### HOUSE-MADE CHIPS & DIP • 8.00

Served with caramelized onion dip.

### FRIED GREEN TOMATOES • 12.00

With house-made ranch.

### HUSH PUPPIES • 10.00

Cornmeal fritters with onions & fresh corn (the french fry of the South). Served with honey butter.

## SALADS

### SPINACH SALAD • 14.00

Fresh spinach topped with pecans, dried cranberries, tri-colored grape tomatoes & Gorgonzola. Finished with a lemon maple vinaigrette.

*\*Add boneless thigh 6.00 / Add salmon 8.00\**

### WEDGE SALAD • 14.00

Crunchy iceberg wedge with tomatoes, bacon & bleu cheese.

### SOUTHERN COBB SALAD • 20.00

Mixed greens with pieces of fried chicken, green tomatoes, candied bacon, avocado & deviled egg. Served with buttermilk pecan bleu cheese dressing on the side.

## ENTRÉES

### HATTIE'S FAMOUS FRIED CHICKEN • 24.00/16.00

Breast, wing, thigh & leg.

Served with a choice of two sides.

Small Plate: Chef's Choice of one white & one dark piece served with a choice of two sides.

*\*Make it Nashville Hot Add \$1.00\**

### FRIED CATFISH • 20.00

Served with lemony tartar sauce & a choice of two sides.

### JAMBALAYA • 24.00

Generously seasoned tomato & rice dish with andouille sausage, shrimp & chicken.

Small plate available 18.00

### SLOW-COOKED BBQ SPARE RIBS • 25.00/18.00

Served with a choice & two sides.

Small plate available 18.00

### PAN ROASTED "FAROE ISLAND" SALMON • 28.00

Served with tomato-caper relish, white rice & green beans.

### NASHVILLE HOT FRIED CHICKEN SANDWICH • 17.00

Boneless thigh with our Nashville hot seasoning with lettuce, tomatoes, pickles & mayo on a kaiser roll. Served with a side of house-made chips.

### RED BEANS & RICE • 15.00

*\*Add one andouille sausage or one piece of fried chicken for 5.00\**

### "THE" FRIED CHICKEN SANDWICH • 16.00

The original that was made famous at the track! Boneless thigh served on a kaiser roll with spicy coleslaw. Served with a side of house-made chips.

### PULLED PORK SANDWICH • 16.00

Pulled pork on a kaiser roll with spicy coleslaw, pickles & a side of house-made chips.

### CHICKEN & WAFFLES • 18.00

Two pieces of Hattie's fried chicken (one white & one dark). Served on a large Belgian waffle with spicy honey maple drizzle.

### FRIED CHICKEN & RIBS COMBO • 25.00

Can't decide? Have a little bit of both! Served with a choice of two sides.

## SIDES

### MASHED POTATOES • 7.00

### COLLARD GREENS • 7.00

### GREEN BEANS • 7.00

### CAJUN COLESLAW • 7.00

### CUCUMBER SALAD • 7.00

### RED BEANS & RICE • 7.00

### 1/2 EAR FRESH CORN • 2.00

### GRAVY • 3.00

### HONEY BUTTER • 1.75

A \$5.00 fee is added to any split entrée to ensure equal portions.

A 20% gratuity will be added to groups of 6 or more with no separate checks.

ALL PROFITS ARE DONATED TO HELP FIGHT FOOD INSECURITY & HUNGER.

## SPECIALTY COCKTAILS

### HATTIE'S MOJITO • 14

A Hattie's Favorite! A blend of light rum, fresh muddled mint, lime juice, simple syrup & garnished with a sugar cane.

### PAINKILLER • 14

An island favorite. Rum, Coco Lopez & pineapple juice with a hint of nutmeg.

### HATTIE'S HURRICANE • 14

Light & dark rum & Hattie's own special hurricane mix... a taste of New Orleans in Saratoga!

### CASA GINGER MINT PALOMA • 14

Casamigos Reposado, grapefruit juice, fresh lime juice, simple syrup, ginger beer & fresh muddled mint leaves.

### BACK PORCH LEMONADE • 14

Stoli Razberi vodka & house made lemonade.

### LAVENDER FRENCH 75 • 15

Champagne, Empress gin, fresh lemon juice & Lavender simple syrup.

## MOCKTAILS

### MANGO MULE • 10

Muddled cucumber, mango puree, honey simple syrup, fresh lime juice & ginger beer.

### PINEAPPLE COBBLER • 10

Pineapple juice, muddled strawberries, simple syrup & a splash of club soda.

### MIXED BERRY & MINT

#### NO-JITO • 10

Muddled mint, seasonal berries & lime. Topped with simple syrup & garnished with sugar cane.

### BLUEBERRY GINGER FIZZ • 10

Muddled blueberries, ginger beer, lemon, mint & fresh ginger.

### SAZERAC • 14

Redemption Rye, a hint of Pernod, Peychaud's bitters & simple syrup.

### MINT JULEP • 14

A Southern classic...Maker's Mark Bourbon, simple syrup & fresh mint. Served in a traditional silver julep cup.

### CAFÉ DU MONDE AU LAIT MARTINI • 16

Café Du Monde cold brew syrup, cream & Stoli Ohranj vodka.

### FRENCH QUARTER GIMLET • 14

Hendrick's gin, St. Germain, lemon thyme simple syrup. Garnished with a sprig of thyme.

### COOL AS A CUCUMBER • 14

Hendrick's gin, muddled cucumber & St. Germain. Topped with club soda.

### AMERICAN MULE • 13

Tito's vodka, ginger beer & fresh lime juice. Garnished with a lime.

### DARK & STORMY • 13

Gosling's Rum with a hit of ginger beer.

## BEER, SELTZER & CIDER

### BUDWEISER • 5

### CORONA • 6

### RED STRIPE • 6

### BUD LIGHT • 5

### COORS LIGHT • 5

### PBR • 5

### CITIZEN CIDER • 7

### HIGH NOON HARD SELTZER • 8

### WHITE CLAW HARD SELTZER • 8

## BUBBLES AND WINE

### LAMBERTI PROSECCO • 9 SPLIT

### DONINI PINOT GRIGIO • 8/28

### KATO SAUVIGNON BLANC • 9/32

### MILBRANDT CHARDONNAY • 9/32

### LAURENT MIQUEL ROSÉ • 9/32

### GRAYSON CABERNET • 10/36

### HANGING VINE PINOT NOIR • 9/30

### MELINI CHIANTI • 8/28

### CLASSIC BLOODY MARY • 12

Made with Salbaby's bloody Mary mix.

### DIRTY PICKLE MARTINI • 14

Tito's vodka, dry vermouth & pickle brine.

### CREOLE MARGARITA • 15

Tequila Reposado, Clément Creole Shrub, lime juice, salted rim, on the rocks.

### CLASSIC MIMOSA • 10/45 PITCHER

Champagne & orange juice.

### HATTIE'S MIMOSA • 11/46 PITCHER

Champagne, orange juice & Pavan liqueur de France.

### APEROL SPRITZ • 13

Aperol, Prosecco & a splash of club soda. Garnished with an orange slice.

### SANGRIA RED OR WHITE • 12/50

House-made with red or white wine. Muddled fruit, brandy, peach schnapps, & fresh OJ. Cool & refreshing!

## BEVERAGES

### SARATOGA SPARKLING WATER • 4

### GOSLING'S GINGER BEER • 5

### ROOT BEER • 4

### SODA • 3.50

### UNSWEETENED ICED TEA • 4

### SOUTHERN SWEET TEA • 4

### LEMONADE • 4.50

Squeezed fresh daily!

### JUICES • 4

orange, cranberry, grapefruit & pineapple

### FRESH BREWED COFFEE • 3

### HARNEY & SONS TEA • 3