



BRUNCH

SNACKS

DEVILED EGGS • 2.00/PC

BEIGNETS • 3 for 6.00

Pillowy, deep fried, sweetened dough generously dusted with powdered sugar.

BASKET OF FRESH BISCUITS & CORN BREAD • 12.00

3 biscuits & 3 pieces of cornbread with Dickinson's jam & honey butter.

PIMENTO CHEESE • 7.00

Cabot extra sharp cheddar cheese spread with roasted pimentos. Served with toast points.

LIGHT FARE

FRESH FRUIT WITH HONEY YOGURT DIP 8.00

SOUTHERN COBB SALAD 20.00

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

FROM THE SKILLET

HATTIE'S SCRAMBLE • MKT

Changes every weekend. Please ask your server. Served with home fries & Texas toast.

BACK PORCH BREAKFAST • 12.00

Two eggs any style, home fries & Texas toast.

SOUTHERN BENEDICT • 16.00

Two poached eggs on a Hattie's biscuit with smoked ham & hollandaise. Served with home fries.

HICKORY SMOKED HAM HASH • 15.00

Two potato hash with onions, peppers & diced hickory smoked ham. Served with two eggs any style & Texas toast.

CAJUN OMELET • 15.00

Three egg omelet with andouille sausage, caramelized onions & Cabot extra sharp cheddar cheese. Served with home fries & Texas toast.

A LA CARTE SIDES

EGGS • 3.00 ea

SAUSAGE • 4.00

HOME FRIES • 3.00

BISCUIT • 2.00

BACON • 5.00

SAUSAGE GRAVY • 5.00

GRITS/CHEESY GRITS • 3.00/5.00

FRESH FRUIT • 5.00

CANDIED BACON • 6.00

HICKORY SMOKED HAM • 6.00

TEXAS TOAST • 2.00

HONEY BUTTER • 1.75

FROM THE GRIDDLE

*All served with whipped butter & syrup.
Add Sheldon Farms Maple Syrup 3.00
Add fresh whipped cream, chocolate chips
or fresh berries 3.00 ea.*

BUTTERMILK PANCAKES • 7.00/9.00

Single or Double Stack

SINGLE BELGIAN WAFFLE • 8.00

PAIN PERDU • 13.00

New Orleans French Toast! Three thick slices of french bread dipped in rich custard & seared to perfection.

HOUSE SPECIALTIES

FRIED CHICKEN & WAFFLES • 20.00

Two pieces of Hattie's fried chicken served on a Belgian waffle.

CHICKEN FRIED STEAK & EGG • 17.00

Fried skirt steak smothered with sausage gravy, served with two eggs any style, home fries & Texas toast.

"THE" FRIED CHICKEN SANDWICH • 17.00

The original that was made famous at the track! Boneless thigh served on a kaiser roll with spicy coleslaw & a side of home fries.

Add an egg or add bacon 3.00/5.00

HATTIE'S FAMOUS FRIED CHICKEN • 22.00

Breast, wing, thigh & leg. Served with your choice of home fries or grits. Same recipe since 1938.

BISCUIT & GRAVY • 14.00

A Southern classic done right. Two large biscuits served with Jasper's sausage gravy.
Add two eggs any style 5.00

SAVORY SHRIMP & GRITS • 20.00

Six shrimp smothered in rich piquant Creole sauce & served over creamy grits.
Add two eggs any style 5.00

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

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.

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!

HOT TODDY • 16

Maker's Mark bourbon, fall spiced syrup, & hot water.

BACK PORCH LEMONADE • 14

Stoli Razberi vodka & house made lemonade.

CAFÉ DU MONDE MARTINI • 16

Stoli Vodka, Borghetti Café Liqueur, & Café du Monde.

Add a Beignet 2.00

LAVENDER FRENCH 75 • 15

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

SAZERAC • 14

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

MOCKTAILS

PINEAPPLE COBBLER • 10

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

MIXED BERRY & MINT NO-JITO • 10

Fresh muddled mint, seasonal berries & lime. Topped with simple syrup & garnished with a sugar cane.

THE FRENCH 75 LIBERTE • 14

Seedlip 94 Spirit (NA), lemon juice, simple syrup, Vinada sparkling chardonnay (NA).

ESPRESSO MARTINI MOCKTAIL • 12

Lyre's Coffee Liqueur (NA), Cafe Du Monde, simple syrup, heavy cream.

MINT JULEP • 14

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

BLOOD ORANGE SIDECAR • 16

Cognac, Pur Blood Orange Liqueur, Cointreau, lemon juice.

BRAMBLE ON • 16

Hendricks Gin, Blackberry Syrup, Lemon Juice, Creme de Mure.

WHISKEY SOUR • 16

Eagle Rare 10 Year Bourbon, lemon juice, egg white, simple syrup, Angostura bitters, orange bitters.

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.

HATTIE'S BLOODY MARY • 18

Garnished with a Hattie's famous fried chicken wing & candied bacon! ***Available at brunch only***

BEER, SELTZER & CIDER

BUDWEISER • 5

BUD LIGHT • 5

ROLLING ROCK • 5

PURPLE HAZE • 9

ABITA TURBODOG • 9

CORONA • 6

RED STRIPE • 6

COORS LIGHT • 5

PABST BLUE RIBBON • 5

CITIZEN CIDER • 7

HIGH NOON HARD SELTZER • 8

WHITE CLAW HARD SELTZER • 8

DRAFT BEERS

CITRA SESSION IPA

Common Roots Brewing Company

Glens Falls, NY • 5% • 8.00

MIRACLE ON ICE GOLDEN ALE

Northway Brewing Co.

Queensbury, NY • 5.5% • 8.00

WOLF HOLLOW AMBER

Wolf Hollow Brewing Company

Glenville, NY • 5.2% • 8.00

NARRAGANSETT LAGER

The Famous Narragansett Beer

Providence, RI • 5% • 6.00

AVENUE OF THE PINES NEIPA

Northway Brewing Co.

Queensbury, NY • 7.2% • 8.00

Please ask your server for our

seasonal drafts.

CLASSIC BLOODY MARY • 12

Made with Salbaby's Bloody Mary mix.

THE LAST DAIQUIRI • 16

Plantation 3 star rum, lime juice, grapefruit juice, Luxardo, green Chartreuse.

CANDIED BACON OLD FASHIONED • 16

Fat Washed bourbon, maple simple syrup, angostura & orange Bitters. Garnished with a candied bacon rose.

CLASSIC MIMOSA • 10/45 PITCHER

Champagne & orange juice.

HATTIE'S MIMOSA • 11/46 PITCHER

Champagne, orange juice & Pavan liqueur de France.

MIMOSA FLIGHT OF 4 • 24

Classic, Hattie's Style, Peach & Grapefruit.

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!

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

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