



DINNER

APPETIZERS

SOUP DU JOUR • MKT

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.

SAVORY PRAWNS • 16.00

Fresh, Wild Gulf shrimp in a rich piquant Creole sauce. Served with grilled bread.

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.

SALADS

SPINACH SALAD • 14.00

Fresh baby spinach topped with roasted fennel, honey crisp apples, dried cranberries, candied pecans & roquefort cheese. Finished with a maple cider vinaigrette.

Add boneless thigh 6.00 / Add salmon 8.00

ENTRÉES

HATTIE'S FAMOUS FRIED CHICKEN • 26.00/18.00

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

"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. Served with a side of house-made chips.

NASHVILLE HOT FRIED CHICKEN SANDWICH • 18.00

Boneless thigh with our Nashville hot seasoning with lettuce, tomatoes, pickles and mayo on a Kaiser roll. 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 • 20.00

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 • 26.00

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

SLOW-COOKED BBQ SPARE RIBS • 26.00/18.00

Served with a choice & two sides. Small plate available.

SIDES

MASHED POTATOES • 7.00

COLLARD GREENS • 7.00

CANDIED YAMS • 7.00

GREEN BEANS • 7.00

RED BEANS & RICE • 7.00

SPICY COLESLAW • 7.00

GRAVY • 3.00

HONEY BUTTER • 1.75

HOUSE-MADE CHIPS & DIP • 8.00

Served with caramelized onion dip.

HUSH PUPPIES • 10.00

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

CAJUN STUFFED MUSHROOMS • 12.00

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

FRIED GREEN TOMATOES • 12.00

With house-made ranch.

CHICKEN LIVERS • 14.00

Caramelized onions, smoked bacon & fresh herbs.

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.

JASPER'S MAC & CHEESE • 17.00/12.00

Crisp and Creamy! Made with Cabot extra sharp cheddar and a crispy biscuit crust. Small plate available to share as a side or appetizer!

Add 5.00 for andouille sausage, bacon, pulled pork or Hattie's fried chicken baked in.

SPICY CREOLE LINGUINE • 24.00

Chicken, shrimp and andouille sausage in a spicy Cajun cream sauce served over locally made linguine by Mangiamo.

RED CURRY SALMON • 29.00

Coconut red curry, Jasmine rice, red & green bell peppers & shitake mushrooms.

FRIED CATFISH • 24.00

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

"LOLLIPOP STYLE" BEEF SHORT RIBS • 36.00

Over creamy mascarpone polenta with a wild mushroom demi-glace.

JAMBALAYA • 24.00/18.00

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

RED BEANS & RICE • 15.00

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

A \$5.00 fee is added to any split entrée to ensure equal portions. 20% gratuity will be added to groups 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!

HATTIE'S HOT TODDY • 16

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

BACK PORCH LEMONADE • 14

Stoli Razberi vodka & house made lemonade.

LAVENDER FRENCH 75 • 15

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

MOCKTAILS

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.

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.



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 MARTINI • 16

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

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.

DARK & STORMY • 13

Gosling's Rum with a hit of ginger beer.

BEER, SELTZER & CIDER

BUDWEISER • 5

ROLLING ROCK • 5

ABITA PURPLE HAZE • 9

ABITA TURBODOG • 9

CORONA • 6

RED STRIPE • 6

BUD LIGHT • 5

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.

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!

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

