



Hattie's Albany Dinner Menu

APPETIZERS

- HUSH PUPPIES • 10**
House-made honey butter
- HOUSE BISCUITS & CORNBREAD • 12**
Bourbon peach jam

GUMBO • 16

Andouille sausage, peppers, onions, garlic, celery, rice

Add chicken • 3 | Add shrimp • 5

FRIED GREEN TOMATOES • 21

Crab remoulade, scallion aioli

PANKO CRUSTED BOUDIN BALLS • 16

Spicy pork sausage, rice, Cajun remoulade, pickles

- CRISPY GRIT CAKES • 10**
Aged gouda, scallions, house-made Creole sauce
- POPCORN CHICKEN LIVERS • 15**
Caramelized onion, signature bacon jam

- CRISPY BRUSSELS SPROUTS • 12**
Roasted cashews, brown butter lemon vinaigrette, fried lemon

OYSTERS • MP

By the half dozen

RAW ON THE HALF SHELL

Mignonette, Mississippi salsa, Gremolata

GRILLED CAJUN

Creole butter

BROILED ROCKEFELLER

Crusted herbs

FRIED

Tartar sauce, remoulade

PEEL 'N EAT SHRIMP • MP

1 lb wild-caught Gulf shrimp, Creole spices, Mississippi salsa

SALADS

- CHOPPED SALAD • 16**
Romaine, olives, tomato, red onion, Cajun chickpeas, aged bleu cheese
Add grilled chicken • 6
- SPINACH SALAD • 16**
Baby spinach, diced apple, candied walnuts, dried cranberries, maple vinaigrette
Add grilled chicken • 6

SOUTHERN COBB SALAD • 21

Tender greens, diced fried chicken, green tomatoes, candied bacon, avocado, deviled egg, buttermilk pecan bleu cheese

Substitute grilled chicken

Vegetarian

If you have a food allergy, please notify us.

Hattie's Albany partners with local farms for fresh & locally grown sourced food. Including Burhmaster Farms, Black Horse Farms, Misty Knolls, King Brother Dairy, & Thomas's Poultry.

ENTRÉES

HATTIE'S FAMOUS FRIED CHICKEN

2-PC • 24 | 4-PC • 28

The same award-winning recipe since 1938 –
choice of two sides

Nashville Hot • 2

HOUSE SMOKED SPARERIBS • 28

Southern dry rub & glazed – choice of two sides

SHRIMP & GRITS • 26

Wild-caught gulf shrimp, rich piquant Creole
sauce, corn, red pepper creamy grits

COFFEE RUBBED SHORT RIBS • 33

Slow-braised boneless short ribs, mashed
potato, demi-glace

PAN-ROASTED MISTY KNOLL

AIRLINE BREAST • 30

Garlic-herb marinated, dirty rice

GRILLED CHAIRMAN'S RESERVE

PRIME PORK CHOP • 38

Grilled bone-in, cherry pepper relish,
mashed potatoes

JAMBALAYA • 24

Andouille sausage, shrimp, chicken, Cajun
spiced tomato sauce, long grain white rice

ROYAL SWEET POTATO PLATE • 22

Roasted sweet potatoes, collard greens,
brussels sprouts, chickpeas, toasted almonds

FRIED CHICKEN & WAFFLES • 22

Hattie's fried chicken, Belgian waffles, spicy
honey-maple drizzle

JASPERS' MAC & CHEESE! • 17

Cabot extra sharp cheddar, crispy biscuit crust
Add andouille sausage, bacon, or Hattie's fried
chicken baked in • 5

RED BEANS & RICE • 20

Kidney beans, bell peppers, long grain white rice,
pork hock, andouille sausage

Add Hattie's fried chicken • 5

CRISPY FRIED CATFISH • 26

Cornmeal crusted, lemon tartar sauce, hush puppies

SANDWICHES

Served with French fries

HATTIE'S CHICKEN SANDWICH • 19

Crispy chicken, Cajun coleslaw, toasted kaiser
Made famous at the Saratoga RaceTrack!

NASHVILLE HOT FRIED CHICKEN SANDWICH • 20

Crispy chicken, Nashville hot seasoning, lettuce,
tomato, pickles

PO' BOY SANDWICHES • 22

Lettuce, tomato, remoulade, toasted kaiser – choice
of fried shrimp or crispy catfish

Substitute fried oyster • MP

PO' BOY BURGER • 20

Ground beef patty, shredded lettuce, pickles,
Hattie's special sauce

SIDES

CAJUN FRIES • 7

DIRTY RICE • 7

FRENCH FRIES • 7

 GRITS • 7

 MASHED POTATOES • 7

 SPICY CAJUN COLESLAW • 7

SAVORY COLLARD GREENS • 7

 GARLIC BRUSSELS SPROUTS • 7

CHEESY GRITS • 9

GRAVY • 2

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COCKTAILS

THE CAPITAL • 17

Tito's Vodka, olive juice, Hattie's Hot Sauce, bleu cheese olives

BOURBON STREET • 17

Eagle Rare Bourbon, Merlet Peach Liqueur, fresh mint, fresh lime

EXCELSIOR • 16

Empress Gin, Yuzu lemon juice, Solerno Blood Orange Liqueur, tonic

MADISON • 16

Curamia Blanco Tequila, Sorel Hibiscus Liqueur, raspberry syrup, fresh lime

FLEUR-DE-LIS • 15

Tito's Vodka, Elderflower Liqueur, lemon juice, grapefruit juice, fresh basil

HATTIE'S MOJITO • 15

A Hattie's favorite! Light rum, fresh muddled mint, fresh lime, simple syrup, sugar cane

VIEUX CARRE • 16

Rittenhouse Rye, Cognac, Caprano Sweet Vermouth, Benedictine

MEZCAL PALOMA • 15

Del Maguey Vida Mezcal, grapefruit juice, fresh lime, club soda, grapefruit wedge

BACK PORCH LEMONADE • 15

Stoli Razberi Vodka, house-made lemonade

MINT JULEP • 14

A Southern classic served in a traditional julep cup: Woodford Reserve Bourbon, simple syrup, fresh mint

ESPRESSO MARTINI • 16

Stoli Vodka, Borghetti Café Liqueur, Café du Monde

BRUNCH COCKTAILS

HATTIE'S CLASSIC BLOODY MARY • 12

Made with Hattie's Bloody Mary Mix

HATTIE'S BLOODY MARY • 18

Garnished with Hattie's famous fried chicken wing & candied bacon

HATTIE'S MIMOSA • 11 GLASS | 46 PITCHER

Champagne, Pavan Liqueur de France, orange juice

APEROL SPRITZ • 13

Prosecco, Aperol, splash of club soda, orange slice

SANGRIA RED OR WHITE • 12 GLASS | 50 PITCHER

Made in-house, brandy, peach schnapps, fresh orange juice, muddled fruit



BEER

Bottle & Cans

BUDWEISER • 6

COORS LIGHT • 5

MICHELOB ULTRA • 6

CORONA • 6

MODELO • 7

RED STRIPE • 6

STELLA ARTOIS N/A • 6

CITIZEN CIDER • 8

HIGH NOON • 8

On Tap

ABITA PURPLE HAZE • 8

Abita Brewing Company
Covington, LA • 6%

ALLAGASH WHITE • 9

Allagash Brewing Co.
Portland Maine • 5.2%

NARRAGANSETT LAGER • 7

Narragansett Brewing Company
Providence, RI • 5%

GUINNESS DRAUGHT • 11 | 20 OZ

Guinness Open Gate Brewing Company
Halethorpe, MD • 4.2%

FIDDLEHEAD IPA • 9

Fiddlehead Brewing Co.
Shelburne, VT • 6.2%

PILSNER URQUELL • 8

Pilsner Urquell Brewery
Plzeň 3, Czechia • 4.4%

ITHACA FLOWER POWER • 8

Ithaca Beer Co.
Ithaca, NY • 7.5%

MIRACLE ON ICE • 9

Northway Brewing Co.,
Queensbury, NY • 5.5%

BEVERAGES

SARATOGA STILL OR SPARKLING • 10

GOSLING'S GINGER BEER • 5

ABITA ROOT BEER • 5

SODA • 3.50

UNSWEETENED ICED TEA • 4

SOUTHERN SWEET TEA • 4.50

LEMONADE • 4.50

Squeezed fresh daily!

JUICES • 4

Orange, Cranberry, Grapefruit, or
Pineapple

COFFEE • 3

TEA • 3

WINE

Sparkling

PROSECCO, LAMBERTI FAMILY
11 GLASS | 40 BOTTLE
Veneto, Italy

BRUT ROSE, SCHARFFENBERGER
54 BOTTLE
Anderson Valley, California

CHAMPAGNE BRUT, POL-ROGER
88 BOTTLE
Epernay, France

White

PINOT GRIGIO, SANTI FAMILY
12 GLASS | 44 BOTTLE
Veneto, Italy

RIESLING, FRISK
11 GLASS | 40 BOTTLE
Victoria, Australia

SANCERRE, PASCAL JOLIVET
62 BOTTLE
Loire Valley, France

SAUVIGNON BLANC, KATO
12 GLASS | 44 BOTTLE
Marlborough, New Zealand

VIOGNIER, LAURENT MIQUEL
13 GLASS | 48 BOTTLE
Languedoc, France

CHARDONNAY, VINCENT FAMILY
54 BOTTLE
Burgundy, France

CHARDONNAY, HOSMER WINERY
12 GLASS | 44 BOTTLE
Finger Lakes, New York

CHARDONNAY, HEARST FAMILY
13 GLASS | 48 BOTTLE
"Glacier Ridge" Monterey, California

CHARDONNAY, AU BON CLIMAT
"NUITS BLANCHES"
78 BOTTLE
Santa Maria Valley, California

Rose

CASTELLO MONACI "KREOS"
12 GLASS | 44 BOTTLE
Puglia, Italy

Red

PINOT NOIR, BLOCK NINE
13 GLASS | 48 BOTTLE
Central Coast, California

PINOT NOIR, LAVINEA WINERY
"EOLA-AMITY HILLS"
65 BOTTLE
Willamette Valley, Oregon

PINOT NOIR, MERRY EDWARDS
110 BOTTLE
Russian River Valley, California

CHIANTI, PODERI MELINI "SAN LORENZO"
11 GLASS | 40 BOTTLE
Tuscany, Italy

MONTEPULCIANO, FIAMME
12 GLASS | 44 BOTTLE
Abruzzo, Italy

BAROLO, MAURO VEGLIO
75 BOTTLE
Piedmont, Italy

AMARONE, SANTI FAMILY
82 BOTTLE
Veneto, Italy

TEMPRANILLO, BODEGAS ARZUAGA
56 BOTTLE
Ribera del Duero, Spain

COTES DU RHONE, VIDAL FLEURY
12 GLASS | 44 BOTTLE
Rhone Valley, France

CHATEAUNEUF DU PAPE, CHATEAU
MONT REDON
85 BOTTLE
Rhone Valley, France

MALBEC, EL ESTECO "DON DAVID"
12 GLASS | 44 BOTTLE
Salta, Argentina

BORDEAUX, CHATEAU HAUT-PLAISANCE
40 BOTTLE
Saint-Emilion, France

SHIRAZ, HEWITSON "NED & HENRY"
46 BOTTLE
Barossa Valley, Australia

CABERNET BLEND, ANWILKA "PETIT FRERE"
14 GLASS | 52 BOTTLE
Stellenbosch, South Africa

CABERNET SAUVIGNON, THE ATOM
12 GLASS | 44 BOTTLE
North Coast, California

CABERNET SAUVIGNON, MILBRANDT ESTATES
52 BOTTLE
Columbia Valley, Washington

CABERNET SAUVIGNON, TRUCHARD VINEYARDS
68 BOTTLE
Napa Valley, California

CABERNET SAUVIGNON, CLOS DU VAL
92 BOTTLE
Napa Valley, California

CABERNET SAUVIGNON, ROBERT
CRAG "AFFINITY"
120 BOTTLE
Napa Valley, California



DESSERT

OLD-FASHIONED SOUTHERN COCONUT CAKE • 10

Coconut meringue, flaked coconut,
toasted almonds

SWEET POTATO BASQUE CHEESECAKE • 10

Deep caramelized top, crème
fraîche frosting

SOUTHERN SUNDAY SUNDAE • 12

House-made doughnuts, vanilla ice
cream, smoked almond bourbon
caramel, salted dark chocolate,
raspeberry whipped cream

KEY LIME PIE • 10

Key lime custard, graham cracker
crust, house-made vanilla whipped
cream, candied lime zest

TRIPLE CHOCOLATE SWISS ROLL • 12

Chocolate sponge cake, Valhrona
dark cherry chocolate mousse,
chocolate glaze

All dessert items are vegetarian



AFTER DINNER DRINKS

ESPRESSO MARTINI • 16

Stoli Vodka, Borghetti Café Liqueur,
Café du Monde

CHERRY SAZERAC • 17

Rye Whiskey, Cognac, Absinthe
cherry, Peychaud's bitters

FRENCH 75 • 16

Empress Gin, Champagne, lemon,
dash of bitters

ZYDECO • 16

Fernet Branca, cola syrup,
Luxardo liqueur

CHOCOLATE NEGRONI • 18

Monkey 47 Gin, cocoa-infused
Campari, espresso bean-infused
Callisano, sweet vermouth,
chocolate twist

CREOLE COFFEE • 12

Coffee, molasses, dark rum, fresh
whipped cream, cinnamon

NEW ORLEANS COFFEE • 6

Café du Monde chicory coffee,
honey, warm milk

COFFEE • 3

TEA • 3