EST. 1938
Hattie's
FINE SOUTHERN GOODNESS

Dinner

Appetizers

SOUP DU JOUR • MKT

BASKET OF FRESH BISCUITS & CORNBREAD • 12
Dickinson's jam, honey butter
Made fresh daily

GUMBO • 16
Andouille sausage, peppers, onions, garlic, celery, rice
Add chicken • 3 | Add shrimp • 5

SAVORY PRAWNS • 16
Wild caught Gulf shrimp in a rich piquant Creole sauce
Served with grilled bread

GOOD 'N EVIL CHICKEN WINGS • 12(6) 22(12)
Sweet & hot, Hattie's buttermilk pecan bleu cheese dressing
Buffalo style available

CHICKEN LIVERS • 16
Caramelized onions, smoked bacon, fresh herbs

HOUSE-MADE CHIPS & DIP • 10
Caramelized onion dip

HUSH PUPPIES • 12
Honey butter

CAJUN STUFFED MUSHROOMS • 14
Andouille sausage, Cabot extra sharp cheddar, scallions, Hattie's biscuit crumb

FRIED GREEN TOMATOES • 15
House-made ranch

RAVIOLIS DU JOUR• 16
Ask your server for todays selection
Made with fresh pasta from Mangiamo exclusively for Hattie's

Salads

SPINACH SALAD • 18
Baby spinach, diced apple, candied pecans, dried cranberries, roasted fennel, roquefort cheese, lemon maple vinaigrette
Add boneless chicken thigh • 6 | Add salmon • 8

SOUTHERN COBB SALAD • 22
Mixed greens, sliced fried boneless chicken thigh, green tomatoes, candied bacon, avocado, deviled egg, buttermilk pecan bleu cheese

CLASSIC CAESAR• 16
Crispy romaine, reggiano, lemon, croutons
Add boneless chicken thigh • 6 | Add salmon • 8

Entrées

HATTIE'S FAMOUS FRIED CHICKEN
2 PIECE • 24 | 4 PIECE • 29
The same award-winning recipe since 1938
Choice of one side
Nashville Hot • 2

"THE" FRIED CHICKEN SANDWICH • 20
Crispy chicken, Cajun coleslaw, toasted Kaiser roll
Made famous at the Saratoga RaceTrack!
Served with house-made chips

NASHVILLE HOT FRIED CHICKEN SANDWICH • 22
Crispy chicken, Nashville hot seasoning, lettuce, tomato, pickles, lemon mayonnaise
Served with house-made chips

CHICKEN & WAFFLES • 24
Hattie's fried chicken, Belgian waffles, spicy honey-maple drizzle

SLOW-COOKED BBQ SPARE RIBS • 30
SMALL PLATE • 24
Southern dry rub & glazed
Choice of one side

FRIED CHICKEN & RIBS COMBO • 29
Two pieces of Hattie's fried chicken, slow-cooked ribs
Choice of one side

FRIED CATFISH • 28
Cornmeal crusted, lemon tartar sauce
Choice of one side

JASPER'S MAC & CHEESE • 19
Crisp and Creamy! Made with Cabot extra sharp cheddar and a crispy biscuit crust
Add andouille sausage, bacon, or Hattie's fried chicken baked in • 5

RED CURRY SALMON • 36
Coconut red curry, Jasmine rice, red & green bell peppers, shitake mushrooms

SPICY CREOLE LINGUINE • 24
Chicken, shrimp & andouille sausage in a spicy Cajun cream sauce served over locally made linguine by Mangiamo

JAMBALAYA • 28
Generously seasoned tomato & rice dish with andouille sausage, chicken & shrimp

RED BEANS & RICE • 18
Kidney beans, Cajun trinity of pepper, onion & celery, Creole spices, long grain white rice
Add andouille sausage or one piece of fried chicken • 5

BEEF & PORK RAGOUT • 29
Sous vide beef & pork in a rich red wine tomato sauce served over house-made papperdelle pasta

Sides

MASHED POTATOES • 7
COLLARD GREENS • 7
GREEN BEANS • 7
CAJUN COLESLAW • 7
CLASSIC COLESLAW • 7
CANDIED YAMS • 7
RED BEANS & RICE • 7
GRAVY • 5
HONEY BUTTER • 2

All sides are vegetarian with the exception of gravy.

Vegetarian

If you have a food allergy, please notify us.

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.

Weekly Specials

WEDNESDAY
BUCKETS AND BEERS
Bucket of fried chicken (6 pieces) • 16
PBR draft • 3

FRIDAY & SATURDAY
PRIME RIB
QUEEN CUT • 26 / KING CUT • 34
Served with mashed potatoes, green beans, biscuit, au jus & horseradish creme

Dessert

BANANA PUDDING • 10
Banana pudding, vanilla wafers, house-made whipped cream

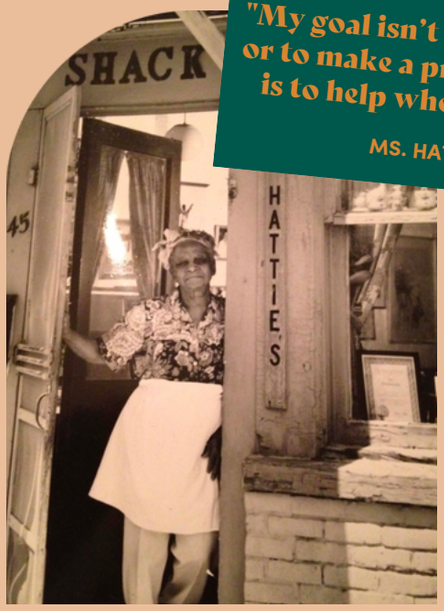
CHOCOLATE PEANUT BUTTER PIE • 10
Chocolate ganache & creamy peanut butter on an Oreo cookie crust, house-made whipped cream

KEY LIME PIE • 10
Key lime custard, graham cracker crust, house-made whipped cream

PECAN PIE • 10
Ms. Hattie's original recipe, house-made whipped cream

Bottomless Mimosa Brunch!

SATURDAY & SUNDAY
10AM-2PM



"My goal isn't to be famous - or to make a profit - my goal is to help whoever I can."

MS. HATTIE

Ms. Hattie's Legacy

Hattie's Restaurants traces its roots to one remarkable woman, Ms. Hattie Moseley Austin Gray.

In 1938, Ms. Hattie launched Hattie's Chicken Shack. Despite challenges, her dedication remained unwavering, and the restaurant became a community pillar at 45 Phila Street.

Ms. Hattie's legacy extends beyond food, encompassing support for local charities and nurturing young talents. Today, we proudly continue her tradition of warmth and heartfelt hospitality.

Our Story

In 2021, Hattie's Restaurants was purchased by local philanthropists Ed and Lisa Mitzen, turning Hattie's into a change-making kitchen. Hattie's Restaurants is not just serving up an amazing culinary experience, we're also serving our community.

Every bite you savor at Hattie's is a bite for GOOD – profits are donated to local organizations, including the Business for Good Foundation, supporting charities that fight hunger and food insecurity within our communities.

EST. 1938 Hattie's FINE SOUTHERN GOODNESS

Drinks

Specialty Cocktails

HATTIE'S MOJITO • 15
A Hattie's favorite! Light rum, fresh muddled mint, fresh lime, simple syrup, sugar cane

THE PHILA • 16
Curamia Blanco Tequilla, Sorel Hibiscus Liqueur, raspberry syrup, fresh lime

CAFE DU MONDE MARTINI • 16
Stoli Vodka, Borghetti Café Liqueur, Café du Monde

BACK PORCH LEMONADE • 15
Stoli Razberi Vodka, house-made lemonade

LAVENDER FRENCH 75 • 15
Champagne, Empress Gin, fresh lemon juice, lavender simple syrup

SMOKED FIG MANHATTAN • 16
A classic manhattan with a smokey fig twist. Made with Bulleit Bourbon

HOT TODDY • 16
Green River Bourbon, Hattie's spiced simple syrup, lemon & a cinnamon stick. Hot water or tea

WINNER'S CIRCLE • 16
Redemption Rye, St. Germain, grapefruit juice, lemon, splash of tonic

PAINKILLER • 16
Rum, coco lopez, pineapple juice, hint of nutmeg

HATTIE'S HURRICANE • 16
Light & dark rum, Hattie's special hurricane mix

MINT JULEP • 14
A Southern classic served in a traditional julep cup: Woodford Reserve Bourbon, simple syrup, fresh mint

SOUTHERN PEACH TEA • 14
Woodford Reserve Bourbon, peach puree, Hattie's sweet tea

CLASSIC BLOODY MARY • 12
Made with SalBaby's Bloody Mary Mix

HATTIE'S BLOODY MARY • 18
Available at Brunch only
Garnished with Hattie's famous fried chicken wing & candied bacon

HATTIE'S MIMOSA • 11/46
Champagne, orange juice, St. Germain

MIMOSA FLIGHT OF 4 • 24
Classic, Hattie's, Grapefruit, Seasonal Fruit

SANGRIA
RED OR WHITE • 12/50 PITCHER
Brandy, Peach Schnapps, fresh orange juice, muddled fruit

APEROL SPRITZ • 14
Prosecco, Aperol, splash of club soda, orange slice

Mocktails • 10

STRAWBERRY GINGER LIMEADE
Muddled fresh strawberries & limes, simple syrup, lime juice, topped with ginger beer

MIXED BERRY & MINT NO-JITO
Muddled mint, seasonal berries, lime. Topped with simple syrup garnished with sugar cane

JUST PEACHY
Peach pure, lemon juice, honey topped with club soda & garnished with fresh basil

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

Beverages

SARATOGA SPARKLING WATER • 5
GOSLING'S GINGER BEER • 5
ROOT BEER • 4
SODA • 3.50
UNSWEETENED ICED TEA • 4
SOUTHERN SWEET TEA • 4.50
LEMONADE • 4.50
Squeezed fresh daily!
JUICES • 4
orange, cranberry, grapefruit & pineapple
FRESH BREWED COFFEE • 3
HARNEY & SONS TEA • 3

Bubbles & Wine

All Wines $12 Glass/$44 Bottle
Sparkling Wine $11 Split

Sparkling Wine

PROSECCO, LAMBERTI FAMILY
[187ML "SPLIT"]
Veneto, Italy

White Wines

PINOT GRIGIO, SANTI FAMILY
Veneto Italy

SAUVIGNON BLANC, KATO
Marlborough, New Zealand

CHARDONNAY, HEARST FAMILY
"GLACIER RIDGE"
Monterey, California

Rosé

CASTELLO MONACI "KREOS"
Puglia, Italy

Red Wines

PINOT NOIR, BLOCK NINE
Central Coast, California

CHIANTI, PODERI MELINI "SAN LORENZO"
Tuscany, Italy

CABERNET SAUVIGNON, THE ATOM
North Coast, California

Draft Beers

FIDDLEHEAD IPA • 9
Fiddlehead Brewing Company
Shelburne, VT

BROOKLYN SEASONAL • 8
Brooklyn Brewery
Brooklyn, NY

SARANAC SEASONAL • 8
Saranac Brewery
Utica, NY

MILLER LITE • 6
The Miller Brewing Company
Milwaukee, WI

PABST BLUE RIBBON • 6
Pabst Brewing Company
San Antonio, TX

MIRACLE ON ICE GOLDEN ALE • 8
Northway Brewing Co.
Queensbury, NY

CITRA SESSION IPA • 8
Common Roots Brewing Company
Glens Falls, NY

HATTIE'S ROTATING SEASONAL • 8
Please see your server

Beer & Seltzer

MODELO • 8
CORONA • 8
RED STRIPE • 8
COORS LIGHT • 6
MICHELOB ULTRA • 6
BUD LIGHT • 6
HEINEKEN 00 • 7
SURFSIDE • 8
HIGH NOON • 8
WHITE CLAW BLACK CHERRY • 8