

# Dinner



## Shareables

**BASKET OF BISCUITS & CORNBREAD (V) • 12**  
Baked fresh daily, Dickinson's jam, honey butter

**FRIED GREEN TOMATOES (V) • 15**  
Crispy cornmeal crust, house-made ranch

**HUSH PUPPIES (V) • 12**  
Corn & onion fritter, honey butter

**HOUSE-MADE CHIPS & DIP (V) (GF) • 10**  
Caramelized onion dip

**GOOD 'N' EVIL CHICKEN WINGS (GF) • 12 / 22**  
Sweet-heat glaze, buttermilk-pecan bleu cheese  
*Buffalo style available*

**GUMBO • 16**  
Andouille sausage, Cajun trinity, steamed rice  
*Add chicken • 3 | Add shrimp • 6*

**CATFISH GOUJONETTES • 14**  
Catfish fingers with a cornmeal crust  
*Served with lemon tartar sauce*

**CAJUN STUFFED MUSHROOMS • 14**  
Andouille sausage, cheddar, scallions, Hattie's biscuit crumb

## Hattie's Famous Fried Chicken

Our award-winning fried chicken recipe since 1938  
The fried chicken that beat Bobby Flay!

**2 PIECE • 22 | 4 PIECE • 29**  
*Nashville Hot +2*  
*Choice of one fixin'*  
*Ask about our young'un portions*

**CHICKEN & WAFFLES • 26**  
2 pieces of fried chicken, Belgian waffle, spicy honey-maple drizzle  
*Ask about our young'un portions*

**"THE" FRIED CHICKEN SANDWICH • 20**  
Crispy chicken thigh, Cajun slaw, toasted Kaiser roll  
*Served with house-made chips*

**NASHVILLE HOT FRIED CHICKEN SANDWICH • 22**  
Nashville hot crispy chicken thigh, lettuce, tomato, pickles, lemon aioli  
*Served with house-made chips*

**FRIED CHICKEN & RIBS • 31**  
Two pieces of fried chicken, slow-cooked BBQ spareribs  
*Choice of one fixin'*

## Supper

**SEASONAL CATCH • MKT**  
Chef's daily catch, seasonal preparation

**SHRIMP & GRITS (GF) • 24**  
Sautéed Gulf shrimp, creamy stone-ground grits, rich piquant Creole sauce

**FRIED CATFISH • 28**  
Golden cornmeal crust, lemon tartar sauce  
*Also available Blackened*  
*Choice of one fixin'*

**JAMBALAYA (GF) • 26**  
Piquant tomato-based rice dish, served with andouille sausage, chicken & shrimp

**CHICKEN FRIED STEAK • 24**  
Chicken fried steak, Southern sausage gravy  
*Choice of one fixin'*

**SLOW-COOKED BBQ SPARERIBS (GF) • 24 / 30**  
Slow-cooked and fall-off-the-bone, Southern dry rub, glazed finish  
*Choice of one fixin'*

**RED BEANS & RICE (V) (GF) • 18**  
Slow-simmered red kidney beans, Cajun trinity, Creole spices, long-grain white rice  
*Add andouille sausage • 5*  
*Add a piece of fried chicken • 6.50*

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

## Fixins (V) (GF)

**MASHED POTATOES • 7**    **CLASSIC COLESLAW • 7**  
**COLLARD GREENS • 7**    **CUCUMBER SALAD • 7**  
**RED BEANS & RICE • 7**    **½ EAR OF CORN ON THE COB • 4**  
**GREEN BEANS • 7**    **HONEY BUTTER • 2**  
**CAJUN COLESLAW • 7**

**PIECE OF AWARD-WINNING FRIED CHICKEN • 6.50 EA**  
**CHICKEN GRAVY • 5**

*All sides are vegetarian and gluten free except gravy and fried chicken*

## Sweet Treats

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

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

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

**CHOCOLATE PEANUT BUTTER PIE • 10**  
Chocolate ganache, peanut butter, Oreo crust, house-made whipped cream

**DESSERT SPECIAL**  
Created by the Bread Basket Bakery  
*Ask your server about today's special!*

(V) Vegetarian (GF) Gluten Free

If you have a food allergy, please notify us.

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

# Drinks



## Signature Cocktails

### HATTIE'S FAVORITES

#### HATTIE'S MOJITO • 15

Light rum, muddled mint, lime

#### BACK PORCH LEMONADE • 15

Stoli Razberi vodka, house-made lemonade

### GARDEN & BUBBLES

#### STRAWBERRY BASIL SPRITZ • 16

Prosecco, strawberries, essence of basil, elderflower

#### LAVENDER FRENCH 75 • 16

Empress gin, Champagne, lemon juice, lavender simple syrup

#### COOL AS A CUCUMBER • 16

Hendrick's gin, elderflower, muddled cucumber, lemon-thyme simple syrup

### SOUTHERN CLASSICS

#### MINT JULEP • 16

Woodford Reserve bourbon, mint  
*Served in a traditional julep cup*

#### HATTIE'S RESERVE PEACH MARGARITA • 19

Anejo tequila, peach puree, lime, jalapeño

#### SOUTHERN SPIKED PEACH TEA • 16

Woodford Reserve bourbon, peach puree, sweet tea

### COASTAL & INDULGENT

#### PAINKILLER • 16

Rum, Coco Lopez, pineapple juice, nutmeg

#### HATTIE'S HURRICANE • 16

Light & dark rum, house blend hurricane mix

#### CAFÉ DU MONDE MARTINI • 17

Vodka, Borghetti coffee liqueur, Café du Monde

### BRUNCH FAVORITES

#### CLASSIC MIMOSA • 11

Champagne, orange juice

#### CLASSIC BLOODY MARY • 12

SalBaby's Bloody Mary mix

#### HATTIE'S BLOODY MARY • 18

SalBaby's Bloody Mary mix, fried chicken wing, candied bacon

*Available during Brunch service only*

#### POUR DECISIONS • 26 PER PERSON

Bottomless Classic mimosas served by the glass  
*Available until 1PM during Brunch service only, with the purchase of one entrée*

## Mocktails • 10

#### STRAWBERRY GINGER LIMEADE

Muddled strawberries & lime, simple syrup, ginger beer

#### MIXED BERRY & MINT NO-JITO

Muddled mint & seasonal berries, lime, simple syrup

#### JUST PEACHY

Peach puree, lemon juice, honey, club soda, basil

#### PINEAPPLE COBBLER

Pineapple juice, muddled strawberries, simple syrup, club soda

## Bubbles & Wine

All Wines • \$12 Glass / \$44 Bottle

Sparkling Wine • \$11 Split

### SPARKLING

#### PROSECCO, LAMBERTI FAMILY (187ML SPLIT)

Veneto, Italy

### WHITE

#### 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

#### PINOT NOIR, BLOCK NINE

Central Coast, California

#### CHIANTI, PODERI MELINI "SAN LORENZO"

Tuscany, Italy

#### CABERNET SAUVIGNON, THE ATOM

North Coast, California

## On Tap

#### FIDDLEHEAD IPA • 9

Fiddlehead Brewing Company – Shelburne, VT

#### BROOKLYN SEASONAL • 8

Brooklyn Brewery – Brooklyn, NY

#### SARANAC SEASONAL • 8

Saranac Brewery – Utica, NY

#### 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*

#### MILLER LITE • 6

The Miller Brewing Company – Milwaukee, WI

#### PABST BLUE RIBBON • 6

Pabst Brewing Company – San Antonio, TX

### BOTTLES & CANS

#### MODELO • 8

#### RED STRIPE • 8

#### COORS LIGHT • 6

#### MICHELOB ULTRA • 6

#### GUINNESS 0 • 8

#### ATHLETIC BREWING CO. NA • 8

#### RANCH WATER • 8

#### HIGH NOON • 8

## Refreshments

#### SARATOGA SPARKLING WATER • 6

#### GOSLING'S GINGER BEER • 6

#### ROOT BEER • 5

#### SOFT DRINKS • 4

#### FRESH BREWED ICED TEA • 5

#### SOUTHERN SWEET TEA • 6

#### JUICES • 5

Orange, Cranberry,  
Grapefruit, Pineapple

#### FRESH BREWED COFFEE • 4

#### HARNEY & SONS TEA • 4

#### FRESH SQUEEZED LEMONADE • 6

*Squeezed fresh daily*