Dinner

Hattie's™ EST. 1938 FINE SOUTHERN GOODNESS

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, 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 • 24 | 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

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

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, green tomatoes, candied bacon, avocado, deviled egg, pecan bleu cheese

Fixins (V) (GF)

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

All sides are vegetarian and gluten free except gravy

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

(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

Hattie's EST. 1938 FINE SOUTHERN GOODNESS

Signature Cocktails

HATTIE'S FAVORITES

HATTIE'S MOJITO • 15
Light rum, muddled mint, lime

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

STRAWBERRY BASIL SPRITZ • 16
Prosecco, strawberries, essence of basil, elderflower

SOUTHERN CLASSICS

MINT JULEP • 16
Woodford Reserve bourbon, mint
Served in a traditional julep cup

SOUTHERN SPIKED PEACH TEA • 16
Bourbon, peach puree, sweet tea

LAVENDER FRENCH 75 • 16
Empress gin, Champagne, lemon juice, lavender simple syrup

SPIRITED & SMOKED

SMOKED FIG OLD FASHIONED • 16
A classic old fashioned with a smoky fig twist. Made with Bulleit Bourbon

HOT TODDY • 16
Town Branch Bourbon "Lexington KY", Hattie's spiced simple syrup, lemon & a cinnamon stick. Hot water or tea

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

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

PUMPKIN WHITE RUSSIAN • 16
Vodka, Kahlua, Cream fruitful pumpkin liqueur

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

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

SPARKLING

PROSECCO, LAMBERTI FAMILY (187ML SPLIT) • 12/44
Veneto, Italy

WHITE

PINOT GRIGIO, SANTI FAMILY • 11/44
Veneto, Italy

SAUVIGNON BLANC, KATO • 12/44
Marlborough, New Zealand

CHARDONNAY, HEARST FAMILY "GLACIER RIDGE" • 14/52
Monterey, California

ROSÉ

CASTELLO MONACI "KREOS" • 13/48
Puglia, Italy

RED

PINOT NOIR, BLOCK NINE • 13/48
Central Coast, California

CHIANTI, PODERI MELINI "SAN LORENZO" • 11/40
Tuscany, Italy

CABERNET SAUVIGNON, ZOLO • 12/44
Mendoza, Argentina

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 • 8
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
SOCIAL HOUR COCKTAILS • 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

FRESH SQUEEZED LEMONADE • 6
Squeezed fresh daily

JUICES • 5
Orange, Cranberry, Grapefruit, Pineapple

FRESH BREWED COFFEE • 4
HARNEY & SONS TEA • 4