

## appetizers

### **Soup de Jour 6.95**

Please see your server for details.

### **Lump Meat Crab Cake 12.95**

A Hattie's classic. Served with lime mayo and sweet corn relish.

### **Pimento Cheese 5.95 \*GF sub celery**

House made cheese spread with Cabot extra sharp cheddar and roasted pimentos. The peanut butter of the South! served with Ritz crackers.

### **Chicken Livers 9.95**

Caramelized onions, smoked bacon chicken stock and fresh herbs.

### **Cajun Stuffed Mushrooms 9.95**

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

### **Good 'n Evil Chicken Wings 11.95 \*GF**

Not your average wings...a perfect balance of sweet and hot. Served with our own buttermilk pecan blue cheese dressing.

### **Fried Green Tomatoes 8.95**

Served with dill ranch dipping sauce.

### **Hush Puppies 7.95**

Cornmeal fritters with onions and fresh corn...the french fry of the South. Served with honey butter.

### **Jasper's Savory Prawns 12.95 \*GF**

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

### **Fried Okra 8.95**

Cornmeal encrusted okra served with scallion aioli.

## Specials

### **Monday : Mac is Back!**

**1/2 Price Mac and Cheese (entree portion only)**

### **Tuesday : Two for Tuesday !**

**2 glasses of house wine for the price of one.**

### **Wednesday: Buckets and Beers!**

**\$12 for a Bucket of Fried Chicken (6 pieces) & \$1 PBR**

### **Sunday Supper**

**3 course dinner (soup de jour, entrée of your choice and dessert)**

**\$25.95 plus tax (No substitutions please)**