

DINNER MENU

APPETIZERS

SOUP DU JOUR • MKT

HATTIE'S FRESH BISCUIT • 2.00

Made fresh daily. Add honey butter \$1.75

* Add honey butter \$1.75 *

CORNBREAD • 2.00

Miss Hattie's Recipe. Not too sweet.

* Add honey Butter \$1.75 *

CHICKEN GUMBO • 12.00

A rich stew-like dish with andouille sausage, peppers, onions, garlic, celery and thickened with a dark roux. Served with rice.

SAVORY PRAWNS • 16.00

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

GOOD 'N EVIL CHICKEN WINGS • 11.00(6) 19.00(10)

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

CAJUN STUFFED MUSHROOMS • 12.00

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

HOUSE-MADE CHIPS & DIP • 8.00

Served with caramelized onion dip.

FRIED GREEN TOMATOES • 12.00

With house-made ranch.

HUSH PUPPIES • 10.00

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

CHICKEN LIVERS • 14.00

Caramelized onions, smoked bacon and fresh herbs.

SALADS

SPINACH SALAD • 14.00

Fresh Spinach topped with pecans, dried cranberries, tri-colored grape tomatoes & Gorgonzola. Finished with a lemon maple vinaigrette.

* add fried boneless chicken thigh 6.00/ add seared salmon 8.00 *

SOUTHERN COBB SALAD • 20.00

Mixed greens with bits of fried chicken, green tomatoes, candied bacon, avocado & deviled egg. Served with buttermilk pecan bleu cheese dressing.

ENTRÉES

HATTIE'S FAMOUS FRIED CHICKEN • 24.00/16.00

Breast, wing, thigh and leg

Served with a choice of two sides.

Small Plate : Chef's Choice of one white & one dark piece.

* Make it Nashville Hot Add \$1.00 *

JASPER'S MAC & CHEESE • 17.00/12.00

Crisp and Creamy! Made with Cabot extra sharp cheddar and a crispy biscuit crust. Small plate available to share as a side or appetizer!

* Add 5.00 for andouille sausage, bacon, pulled pork or Hattie's chicken baked in. *

"THE" FRIED CHICKEN SANDWICH • 16.00

The original that was made famous at the track! Boneless thigh served on a kaiser roll with spicy coleslaw. Served with a side of house-made chips.

* Ask about our chicken sandwich of the day *

NASHVILLE HOT FRIED CHICKEN SANDWICH • 17.00

Boneless thigh with our Nashville hot seasoning with lettuce, tomatoes, pickles & mayo on a kaiser roll. Served with a side of house-made chips.

PULLED PORK SANDWICH • 16.00

Pulled pork on a kaiser roll with spicy coleslaw, pickles & a side of house-made chips.

CHICKEN & WAFFLES • 18.00

Two pieces of Hattie's fried chicken (one white and one dark) Served on a large Belgian waffle with spicy honey maple drizzle.

FRIED CHICKEN & RIBS COMBO • 25.00

Can't decide? Have a little bit of both! Served with a choice of two sides.

SLOW COOKED BBQ SPARE RIBS • 25.00/18.00

Served with a choice of two sides.

Small Plate available.

FRIED CATFISH • 20.00

Served with lemony tartar sauce & a choice of two sides.

SPICY CREOLE LINGUINE • 24.00

Chicken, shrimp and andouille sausage in a spicy cajun cream sauce served over locally made linguine by Mangiamo.

OVEN ROASTED SPICY MAPLE GLAZED "FAROE ISLAND" SALMON • 28.00

Served with grit fries & sautéed green beans.

BEEF STROGANOFF...WITH A TWIST! • 36.00

Sliced filet mignon, mixed wild mushrooms, sour cream demi glacé & Pappardelle made exclusively for Hattie's by Mangiamo.

JAMBALAYA • 24.00/18.00

Generously seasoned tomato & rice dish with andouille sausage, shrimp and chicken. Small Plate available.

SEARED PORK TENDERLOIN • 26.00

Served with root vegetable mash, sautéed green beans & finished with dried cranberry demi glace.

RED BEANS & RICE • 15.00

* Add 5.00 for andouille sausage or a piece of fried chicken. *

SIDES

MASHED POTATOES • 7.00

COLLARD GREENS • 7.00

CANDIED YAMS • 7.00

CAJUN COLE SLAW • 7.00

RED BEANS & RICE • 7.00

GRAVY • 3.00

GREEN BEANS • 7.00

ALL OUR PROFITS ARE DONATED TO CHARITY TO FIGHT FOOD INSECURITY/ #4GOODNOTGAIN

A 20% gratuity will be added to groups of 6 or more/ No separate checks/\$6.00 split plate fee

