

EYE OPENERS! 7.00

Salbaby's Bloody Mary
Our own Spicy Bloody Mary Mix

Hurricane
New Orleans Punch

Brandy Milk Punch
Brandy, Milk and Sugar

Mimosa
OJ & Champagne

Mint Julep
in a traditional Julep cup

Orange Martini
Muddled oranges & L'orange vodka

Gran's Mimosa
Grand Marnier, OJ & Champagne

Sazerac
bourbon & pernod

Café Con Miel
Bourbon, coffee, warm milk & honey

EARLY RISERS

Deviled Eggs (2 halves) **2.00**

Pimento Cheese with Toast Points (the peanut butter of the South!) **5.00**

Fresh Fruit with Honey Yogurt Dip **4.50**

Biscuits or Cornbread with jam and honey butter **5.00**
4 biscuits and 4 pieces cornbread

Beignets (French Quarter donuts) **3.00**
3 Beignets Topped with Powder Sugar

EGGS & SUCH

Hattie's Scramble **7.95**
Changes every Week...Ask your server!
Served with Home Fries and Texas Toast

Cajun Omelet **9.95**
Three Egg Omelet with North Country Smoke House Andouille Sausage,
Caramelized Onions and Cabot Extra Sharp Cheddar
Cheese served with Home Fries and Texas Toast

Crab Cakes Benedict **13.95**
Two Poached Eggs on Hattie's Crab Cakes with
Fresh Spinach and Hollandaise, served with Home Fries

Back Porch Breakfast **6.95**
Two eggs, Home Fries and Texas Toast

Country Ham Hash **10.95**
Two Potato hash with onions, peppers and diced Country Ham
Served with Two Eggs and Texas Toast

PANCAKES AND WAFFLES

Served with syrup. *Add Sheldon Farms Pure Maple Syrup (4oz)* **3.00**

Buttermilk Pancakes

Single **2.50** Double Stack **5.00** Triple Stack **7.00**

Pain Perdu (New Orleans French Toast) **7.95**
Three Thick Slices of Bread, dipped in Custard
And seared in a Cast Iron Skillet

Fried Chicken and Waffles **9.95**
Two Pieces of Fried Chicken (one light and one dark)
On top of one Large Waffle

HATTIE'S FAVORITES

Biscuits and Gravy	7.95
A Southern Classic done right served with Jasper's Sausage Gravy	
Jasper's Famous Mac & Cheese	8.95
Crisp and Creamy! Made with sharp cheddar cheese And a crispy biscuit crust	
Hattie's Famous Fried Chicken...same recipe since 1938	13.95
Served with your choice of Home Fries or Grits	
Savory Shrimp and Grits	12.95
Six shrimp smothered in a rich piquant Creole sauce And served over creamy grits	
Chicken Fried Steak & Eggs	14.95
Fried Skirt Steak smothered with Gravy and served with Two Eggs And Home Fries	
Warm Chicken Salad	12.95
Roasted Chicken, Fresh Arugula, Roasted Pecans with a Lemon Maple Vinaigrette	

SIDES

Sheldon Farms Maple Syrup **3.00**

Hash browns	2.50	Grits	2.50	Sausage Gravy	4.00
Bacon	3.00	Sausage	3.00	Country Ham	4.50
Country Ham Hash	5.50	Fresh Fruit	3.00	Single Waffle	2.50
Texas Toast	1.00	Biscuit	.50	Cornbread	.50

JUICES

2.50

Orange	Cranberry
Grapefruit	Pineapple

OTHER BEVERAGES

Southern Sweet Tea	2.50
Front Porch Lemonade	2.50
Abita Root beer	3.00

Coffee (regular & decaf) and Tea (regular & herbal) **2.00**

Café Con Miel 3.00

Coffee, Warm Milk and Honey