



Hattie's Culinary Lab

Powered by SEAT Center

STARTERS

HUSH PUPPIES

Cornmeal fritters with onions, fresh corn, and honey butter.

BISCUITS & HONEY BUTTER

Made fresh daily!

WARM ARUGULA SALAD

Warmed arugula salad with shaved parmesan cheese and oven toasted garbanzo beans drizzled with a lemon-honey Dijon vinaigrette.

TOMATO BISQUE

A velvet reduction of vine-ripened tomatoes and fresh basil oil, served alongside a sourdough grilled cheese with caramelized shallot jam.

ENTRÉES

HATTIE'S FAMOUS FRIED CHICKEN

Our signature dish! Juicy, perfectly seasoned chicken, brined and double-battered for an irresistible crunch!

MEATLOAF

All beef meatloaf flame grilled for a smoky finish and brushed with a tangy sweet barbecue glaze. Topped with hand battered onion rings.

BLOOD ORANGE GLAZED SALMON

Grilled Salmon marinated in a citrus vinaigrette and topped with a bright citrus hollandaise.

ROASTED CHICKEN WITH SAUSAGE

Half roasted chicken tossed in EVOO fresh garlic & herbs with oven roasted potatoes and peppers finished with homemade Italian sausage.

VEGAN FRIED CHICKEN

Oyster mushrooms double-bathed in a seasoned batter for a signature crunch.

DINNER MENU

Rotating & seasonal

\$32.95

Includes a starter, entrée, and side.

Extra Starter: \$8 | Extra Side: \$5

SIDES

MASHED POTATOES

GREEN BEANS

SWEET POTATO FRIES

This restaurant is a **training center for SEAT Center culinary students**, where every meal supports their education and career readiness. As this is a learning environment, we kindly ask for your patience and understanding with our student servers. Your support helps them grow into the hospitality leaders of tomorrow. For safety and efficiency purposes, we proudly operate as a **cashless restaurant**.

DESSERT • \$10

COCONUT CREAM PIE

Coconut cream filling layered with toasted coconut, set in buttery crust.

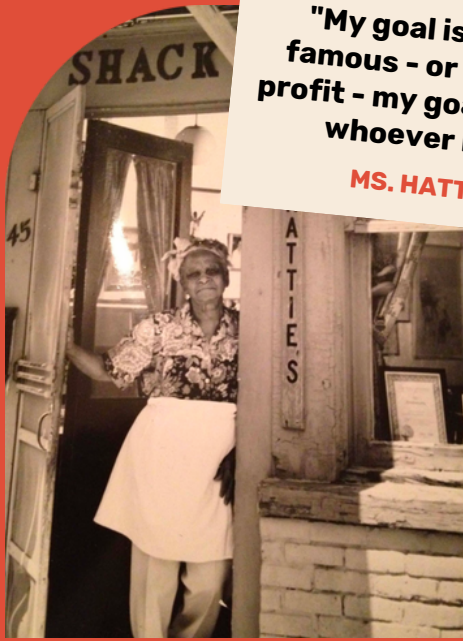
FLOURLESS CHOCOLATE CAKE

Rich dark chocolate cake with chocolate ganache.

KEY LIME PIE

Fresh key lime custard with a brown butter graham cracker crust.

Menu items may contain or come in contact with major allergens (dairy, wheat, eggs, soy, fish, etc). Please see your server for menu questions.



"My goal isn't to be famous - or to make a profit - my goal is to help whoever I can."

MS. HATTIE

MS. HATTIE'S STORY

Ms. Hattie Moseley Austin Gray was so much more than an entrepreneur, she was a visionary well before her time. While reaching local fame for her fried chicken recipe, her real legacy highlights her values of inclusivity, community and hospitality.

Hattie believed in supporting local charities and nurturing young talents. Today we proudly continue her tradition, through our culinary social enterprise program.



THE SEAT CENTER

At SEAT Center, we believe there are multiple pathways to success. We train emerging workers to high demand careers in our region. Our Culinary training does more than train upcoming professionals, we cultivate resilient leaders, community builders, and culinary storytellers. We are proud to continue to legacy of Miss Hattie through employment, giving back, and providing great service & hospitality.

SEAT Center empowers young people through education, job training, and hands-on experience. Hattie's Culinary Lab is a direct extension of that mission, operating as an employment social enterprise where students gain paid, on-the-job training in a real working kitchen.

We provide paid, hands-on work experience in a supportive environment, helping young professionals develop the skills, confidence, and connections they need to succeed in the workforce.

Here, young people receive their first job experience and develop essential career skills.

