



Hattie's Culinary Lab

Powered by SEAT Center

\$18.95

All served with your choice of French fries or orzo pasta salad.
+**\$7**: cup of tomato bisque

LUNCH MENU

FRIED CHICKEN SANDWICH

Juicy, seasoned chicken brined and double-battered for extra crunch, served with lettuce, tomato, shaved onion, and chipotle aioli on Chef's choice bread.

BEEF SLIDERS

Two hand-pressed ground beef patties grilled to order with cheddar cheese and topped with lettuce, tomato, shaved onion on Chef's choice bread.

Add Applewood Smoked Bacon - \$3

SAUSAGE & PEPPERS SANDWICH

Crafted in house with a blend of savory spices, griddled and topped with slow caramelized bell peppers and onions on Chef's choice bread.

GRILLED SALMON SALAD

Grilled Salmon on a bed of warmed arugala with dijon vinaigrette.

VEGAN FRIED CHICKEN SANDWICH

Blue Oyster mushrooms double-breaded in a seasoned vegan batter for a signature crunch layered with lettuce, tomato, and shaved red onion with lemon garlic vegan aioli on Chef's choice bread.

LUNCH SPECIAL

CUP OF TOMATO BISQUE w/ GRILLED CHEESE

\$12.95

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

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

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**.