Hattie's Culinary Lab
Powered by SEAT Center

DINNER MENU

STARTERS

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

BISCUITS & HONEY BUTTER
Made fresh daily!

SPRING BERRY & SPINACH SALAD | +$4
Mixed spring greens tossed with seasonal berries, crumbled goat cheese, and candied pecans with a light and crisp champagne vinaigrette.

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

ENTRÉES

HATTIE'S FAMOUS FRIED CHICKEN
Our signature dish! Juicy, perfectly seasoned chicken, brined and double-battered for an irresistible crunch!

CHICKEN MILANESE
Pan seared, panko crusted chicken breast, finished with a lemon garlic velouté sauce, roasted garlic oil, shaved parmesan, and spinach.

BLOOD ORANGE GLAZED SALMON
Grilled salmon marinated in a citrus vinaigrette and topped with a bright citrus hollandaise.

BEEF SLIDERS
Three mini premium beef patties grilled and topped with sharp cheddar cheese, applewood smoked bacon, lettuce, tomato and sliced onion served on brioche rolls.

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

$34.95

Includes a starter, entrée, and side.

Extra Starter: $8 | Extra Side: $5

SIDES

MASHED POTATOES
GREEN BEANS
SWEET POTATO FRIES
FRENCH FRIES
HERB PESTO PASTA | +$3

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.

DESSERT • $10

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

FLOURLESS CHOCOLATE CAKE
Rich dark chocolate cake with chocolate ganache.

STRAWBERRY SHORTCAKE
Shortcake layered with sweet macerated strawberries and fresh whipped cream.

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

Specialthank you to our sponsors!

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"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

AtSEAT Center,we believe there are multiple pathways to success. We train emerging workers for 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 and 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.