



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!

GRILLED ROMAINE HEART

With grilled Roma tomatoes, shaved parm, garlic rubbed crostini with a lemon parmesan vinaigrette.

ENTRÉES

HATTIE'S FAMOUS FRIED CHICKEN

Our signature dish! Juicy, perfectly seasoned chicken, brined and double-battered for an irresistible crunch, then fried to mouthwatering perfection. Served hot, fresh, and unforgettably delicious.

SHORT RIBS

Fork-tender short ribs, slow-braised until meltingly rich, draped in a roasted shallot demi-glace. Accompanied by a silky potato and crowned with delicate ribbons of crispy fried shallots.

PAN-SEARED AIRLINE CHICKEN

Sauteed Chicken with castelvetrano olives, onions and mushrooms, served with a lemon butter sauce.

RATATOUILLE PROVENÇAL

A French classic reimagined—tender zucchini, yellow squash, and eggplant gently simmered in our house-made marinara. Layered with sweet caramelized onions and savory mushrooms for a soulful celebration of the season's best vegetables.

\$32.95

Includes a starter, entree, and side.

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

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

FLOURLESS CHOCOLATE TORTE

KEYLIME PIE

APPLE GALETTE WITH CINNAMON BROWN SUGAR ICE CREAM

SIDES

MASHED POTATOES

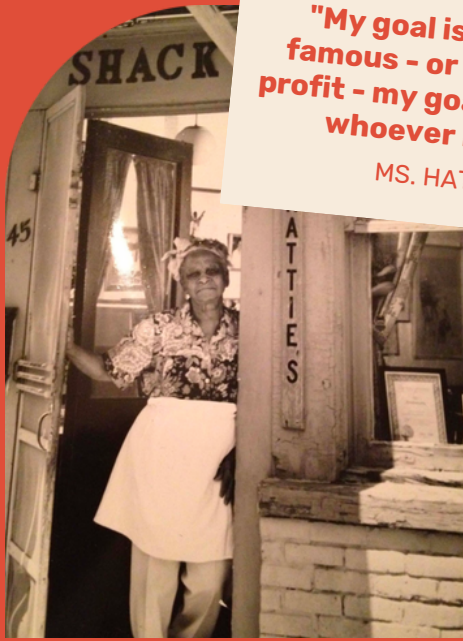
TAGLIATELLE

GREEN BEANS



This restaurant is a **training center for SEAT Center culinary students**, where every meal supports their education and career readiness. For safety and efficiency, we proudly operate as a **cashless restaurant**.





"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.

