

A BIT OF HISTORY

Livingston Restaurant + Bar, with its classic architecture and innovative American cuisine, is a true Atlanta landmark. While Livingston's spirit is fueled by the glamour of the early 20th century, its opulent modern décor and seasonal haute cuisine are rooted firmly in the modern age. The combination of the classic and contemporary is at the soul of Livingston and truly sets it apart.

Livingston keeps true to the memory and southern hospitality of the Atlanta mayor after which it is named, Livingston Mims. Mims was a lover of food and wine and a generous host, who extended his generosity to the office of the mayor and worked passionately for the good of Atlanta. In honor of Livingston Mims, The Georgian Terrace reinvented the neighborhood jewel where his home once stood into a polished restaurant dedicated to serving today's Atlantans. Sotherly Hotels purchased The Georgian Terrace in 2014 and has strengthened and continued Livingston Restaurant + Bar's mission and reputation for excellence.

BITES

soup of the day: -----	7
locally-sourced, chef's daily creation	
arugula salad: -----	7
sweet blue chevre, buttered walnuts, sun ripe raspberries, watermelon radish, white balsamic vinaigrette	
roasted beet salad: -----	9
local georgia field greens, candied pecans, lemon oil, burrata cheese	
smoked serrano spiced pork belly: -----	11
white balsamic vidalia onion marmalade	
bourbon glazed shrimp: -----	12
ghost pimento cheese, grit cake, green onion	
wild mushroom truffle mac & cheese: -----	9
orecchiette pasta, parmesan chive crisp, pecorino tartufo	
smoked salmon chips: -----	13
dill cream cheese, red onion, capers	
asparagus frites & cauliflower popcorn: -----	8
parmesan cheese, garlic-horseradish aioli	
crispy bbq pig wings: -----	13
fuji apple, red cabbage & celery blue cheese slaw, honey chipotle drizzle, green onion	
bangs island mussels: -----	13
house andouille, lemon caper butter, crusty bread	
duck confit sliders: -----	14
cranberry jam, fennel & celery root slaw, thyme, onion & black pepper brioche, angry cukes	

 THE GEORGIAN TERRACE
BY SOTHERLY HOTELS



GROUPS OF 6 OR MORE ARE SUBJECT TO ONE CHECK & 18% GRATUITY

ENTREES

low-country seafood boil: -----	25
cracked crab, shrimp, andouille sausage, joyce farms chicken, new potatoes, georgia sweet corn	
creole scallop carbonara: -----	30
logan turnpike grits, smokey andouille & grilled corn cream, farm fresh field peas, pecorino tartufo	
blackened carolina trout: -----	27
sauteed spinach, roasted jalapeno polenta, old bay celery root puree, grapefruit	
southern fried chicken breast : -----	22
three cheese rice & broccoli casserole, jalapeno-turkey bacon cornbread, potlikker	
handmade butternut squash agnolotti: -----	20
brown butter, crispy sage, garlic cream, candied pecans, arugula, balsamic caramel	
braised beef short rib: -----	29
jalapeno pimento cheese & grilled green onion smashed red potato, roasted brussel sprouts, pan demi, port wine red onion marmalade	
black garlic grilled veal chop: -----	33
heirloom stewed fava beans, oyster mushroom & black garlic ragout	
delmonico steak: -----	32
rib eye steak, parmesan truffle yukon potato wedges, lemon scented grilled asparagus, blistered heirloom cherry tomato	
market vegetables: -----	mkt
chef composed, locally sourced, sustainable produce	

SIDES

ROASTED JALAPENO POLENTA
RICE AND BROCCOLI CASSEROLE
LEMON SCENTED GRILLED ASPARAGUS

6

PARMESAN TRUFFLE YUKON WEDGES
ROASTED BRUSSEL SPROUTS
PIMENTO CHEESE SMASHED POTATOES

COCKTAILS

CRAFTED

The Livingston: ----- 10
edgar's truth (Sotherly Hotels private label)
bourbon infused with southern tea leaves,
muddled lemon and mint
served: rocks

Lady Rose: ----- 12
ford gin, aperol, grapefruit juice, elderflower,
st. germain, green chartreuse
served: up

The Storyteller: ----- 12
Redemtion rye whiskey,royal combier,
all dram spice,dash spanish bitters,
expressed orange peel
served: up

Frankly My Dear: ----- 11
Black cherry zodiac vodka, pomegranate
sour,royal combier top with orange mango
soda, rosemary sprig
served: rocks

The Bruja: ----- 11
blanco partida tequila, grapefruit lime sour,
strega, pinch of smoked salt, sprig of thyme
served: rocks

Madame Ching`s Rum Cocktail: 11
shipwreck rum, hudoo chicory, half and half,
simple syrup, scrappy chocolate bitters, pinch of
nutmeg
served: up

In accordance with the State of Georgia health regulations, please be advised: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, poultry, pork or shellfish may reduce the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for more information.

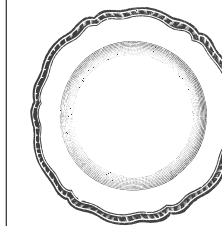
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LIVINGSTON
RESTAURANT+BAR

Dinner Menu
