

BITES & GREENS

Market Soup of the Day: -----	6
Fried Tempura Anchovies: -----	13
<i>mediterranean anchovies, house made tartar, frisée, citrus vinaigrette, cherry tomato</i>	
Taproot Salad: -----	11
<i>roasted parsnips, carrots, celery root, and radishes; tarragon vinaigrette, watercress chèvre</i>	
Burrata Roasted Peppers : -----	14
<i>burrata, roasted red peppers, yellow cherry tomatoes, capers, charred scallion vinaigrette, sourdough toast</i>	
Succotash Salad : -----	10
<i>cannellini beans, tomato, roasted corn, red onion, poblano, chopped herbs, mustard vinaigrette</i>	

ADD CHICKEN (\$4), SHRIMP (\$5) OR OYSTERS (\$5)

SANDWICHES

SERVED WITH YOUR CHOICE OF
FRIES, HOUSE SALAD, HOUSE FRIED CHIPS, OR SOUP

Mims Burger: -----	11
<i>8 oz burger, brioche bun, red wine balsamic braised onions, blue goat's cheese</i>	
Bagel and Lox: -----	10
<i>smoked salmon, pickled onions, fried egg, dill, capers, red onion</i>	
Cajun Andouille: -----	12
<i>6" hoagie, grilled local andouille, pepper relish, remoulade, cilantro</i>	
Blackened Chicken: -----	11
<i>grilled blackened chicken, pimento cheese, buttermilk biscuit, honey butter</i>	

GROUPS OF 5 OR MORE ARE SUBJECT TO ONE CHECK & 18% GRATUITY

SOUTHERN CLASSIC

Seasonal Quiche: -----	11
<i>chef's daily preparation</i>	
Tasso Hash: -----	12
<i>potatoes, onions, peppers, poached eggs, whipped crème fraiche</i>	
Creole Breakfast: -----	16
<i>crawfish, two eggs any style, creamy grits, étouffée sauce, , scallions</i>	
Crab Cake Benedict: -----	16
<i>poached eggs, breakfast potatoes, hollandaise</i>	
Barbeque Breakfast: -----	15
<i>house smoked pulled pork, two eggs any style, creamy grits</i>	
Crispy Chicken & Waffle: -----	14
<i>apple fennel slaw, blueberry bbq</i>	

TRADITIONAL BREAKFAST

Livingston Omelette: -----	11
<i>bacon, onion, peppers, cheddar, breakfast potatoes</i>	
Veggie Omelette: -----	11
<i>baby spinach, mushroom, tomato, onion, gruyere, breakfast potatoes</i>	
French Toast: -----	11
<i>grand marnier batter, warm vermont maple syrup</i>	
The American Breakfast: -----	9
<i>two eggs any style served with breakfast potatoes, toast and your choice of meat</i>	

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.

 THE GEORGIAN TERRACE
BY SOTHERLY HOTELS



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 decor 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 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.

659 PEACHTREE STREET
ATLANTA, GEORGIA 30308
404 897 5000

WWW.LIVINGSTONATLANTA.COM



LIVINGSTON
RESTAURANT+BAR

Brunch Menu