

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

asparagus frites: -----	7
fiore sardo, lemon powder, aioli	
cauliflower popcorn: -----	6
grana padano, dried herbs, horseradish buttermilk	
ducktrap river smoked trout spread: -----	9
toasted rye	
chicken liver torchon: -----	8
toasted brioche, seasonal jam	
crawfish & sonoma jack hush puppies: -----	7
poblano buttermilk	
free-range chicken liver dumplings: -----	9
crispy kale, georgia peanut and cherry sauce	
southern oyster stew: -----	12
parsnip, carrot, fiore sardo country biscuits	
crispy smoked chicken thigh: -----	11
seasonal apple, red cabbage, elberton blue cheese vinaigrette	
jumbo lump crab cake: -----	15
turnip green chow chow, grain mustard cream	
bangs island mussels: -----	12
house andouille, lemon caper butter, crusty bread	
fried green tomatoes: -----	10
white corn sauce, piquillo peppers, cojita cheese	
warm arugula salad: -----	9
dates, pear, blue cheese, rye crouton, lemon vinaigrette	
local field greens: -----	8
seasonal apple, feta, walnut vinaigrette	
soup of the day: -----	7
locally-sourced, chef's daily creation	

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

ENTREES

one hour angus filet: -----	32
potatoes au gratin, sea salt roasted broccolini, onion marmalade	
six hour hangar steak frites: -----	27
charred onion, blistered tomatoes, watercress, roquefort aioli, peppercorn sauce	
shrimp & grits: -----	22
logan turnpike grits, andouille sausage, turnip greens, crispy oyster mushrooms	
thick cut berkshire pork chop: -----	26
blue chesse grit souffle, seasonal local vegetables, spicy peach mustard	
ginger bbq glazed atlantic salmon: -----	24
charred baby bok choy, chevre pearl cous cous	
southern fried chicken: -----	21
stuffed with mac n' cheese, kale slaw, bacon jam	
seared maine diver scallops: -----	26
tasso and corn chowder, little neck clams, caramelized brussels sprouts	
sweet tea pressed crispy duck: -----	25
local asian greens, baby carrot, chardonnay grapefruit sauce, salted caramel	
market vegetables: -----	MKT
chef composed, locally sourced, sustainable produce	



SIDES

LOGAN TURNPIKE GRITS
HOUSE-CUT FRIES
POTATOES AU GRATIN

6

CHEVRE PEARL COUS COUS
SEASONAL LOCAL VEGETABLES
CAMELIZED BRUSSELS SPROUTS



THE GEORGIAN TERRACE
BY SOTHERLY HOTELS



COCKTAILS

CRAFTED

The Livingston: ----- 10
johnny drum private stock kentucky bourbon infused with southern tea leaves, muddled lemon and mint
served: rocks

Gatin's Legacy: ----- 10
shipwreck spiced rum, bacardi silver, spiced syrup, black pepper, ginger beer, orange juice, bitters
served: rocks

Caruso's Garden: ----- 12
bluecoat gin, fresh squeezed grapefruit, muddled lime & basil leaves
served: rocks

Marquee: ----- 12
housemade ginger purée, cranberry, champagne, grand marnier floater, candied ginger
served: fluted

The Icon: ----- 11
hendrick's gin, dolin dry vermouth cucumber
served: up

Ponce Pomm Fizz: ----- 10
van gogh pomegranate vodka, pomegranate puree, lime
served: rocks

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.



2015 Sotherly Chef Showdown Winning Dish
by Executive Chef Sylvia Richmond (Houston)

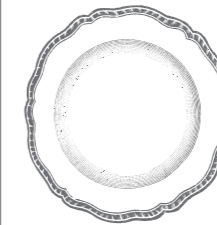
A BIT OF HISTORY

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.

659 PEACHTREE STREET
ATLANTA, GEORGIA 30308
404 897 5000

LIVINGSTONATLANTA.COM



LIVINGSTON
RESTAURANT+BAR

Dinner Menu