

BITES & GREENS

- Burrata Roasted Peppers** ----- 14
burrata, roasted red peppers, yellow cherry tomatoes, capers, charred scallion vinaigrette, sourdough toast
- Fried Tempura Anchovies** ----- 13
mediterranean anchovies, house made tartar, frisee, citrus dill vinaigrette, cherry tomato
- Soup of the Day** ----- 7
locally-sourced, chef's daily creation
- Taproot Salad** ----- 11
roasted parsnips, carrots, celery root, and radishes; tarragon vinnigrette, watercress, chèvre
- Succotash Salad** ----- 10
cannellini beans, tomato, roasted corn, red onion, poblano, chopped herbs, mustard vinaigrette

Add protein: Chicken 5 Shrimp 5 Steak 5

SANDWICHES

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

- Smoked Trout Salad** ----- 10
ciabatta, smoked trout salad, melted brie, cured egg yolk
- Mims Burger** ----- 11
8 oz burger, brioche bun, red wine balsamic braised onions, blue goat's cheese
- Veggie** ----- 12
french batard, field pea hummus, pickled italian vegetables, mint mayo
- Cajun Andouille** ----- 12
6" hoagie, grilled local andouille, pepper relish, remoulade, cilantro
- Blackened Chicken** ----- 11
grilled blackened chicken, pimento cheese, buttermilk biscuit, honey butter

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

HEARTY

- Fried Chicken Paillard** ----- 12
arugula salad, parmesan, balsamic glaze, blistered tomatoes
- Butternut Squash Agnolotti** ----- 13
brown butter, garlic cream, crispy sage, candied pecans, watercress, balsamic caramel
- Risotto Cake Shrimp** ----- 16
grilled shrimp, crispy risotto cake, tasso ham, cajun shrimp sauce
- BBQ Pork Shoulder** ----- 14
house smoked pork, grits and greens, house bbq sauce
- Seasonal Vegetable Plate** ----- MKT
prepared daily

DESSERTS

- Peppermint Brittle Candy Sundae** ----- 7
mint & chocolate chip gelato, blondie bites, hot fudge, marshmallow crème, peppermint brittle crunch waffle cup
- Fuji Apple Praline Pecan Bar Pie** ----- 7
sea salted caramel, vanilla bean ice cream
- Nutella & Oreo Mississippi Mud Pie** ----- 7
buttered hazelnuts, banana foster ice cream

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.



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.

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LIVINGSTON
RESTAURANT+BAR

Lunch Menu