

## SALADS & STARTERS

Market Soup of the Day: -----	6
Tasso & Corn Chowder: ----- <i>tybee shrimp</i>	8
Local Field Greens: ----- <i>candied georgia pecan, crumbled blue cheese, herb vinaigrette</i>	6
Truffle Chicken Salad: ----- <i>local field greens, crusty french baguette</i>	12
Crispy Tofu: ----- <i>asian greens, orange segments, crispy noodles, ginger sesame dressing</i>	12
Grilled Hearts of Romaine: ----- <i>shaved asiago, brioche croutons, horseradish buttermilk dressing</i> ADD CHICKEN (\$4), SHRIMP (\$5) OR OYSTERS (\$5)	10

## TRADITIONAL BREAKFAST

Livingston Omelette: ----- <i>bacon, onion, peppers, cheddar, breakfast potatoes</i>	11
Vegetable Omelette: ----- <i>baby spinach, mushroom, tomato, onion, gruyere, breakfast potatoes</i>	11
French Toast: ----- <i>grand marnier batter, warm vermont maple syrup</i>	11

**The American Breakfast: ----- 9**  
*two eggs any style served with breakfast potatoes, toast and your choice of meat*

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

## SANDWICHES

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

New Orleans Style Po Boy: ----- CHOICE OF; SHRIMP OR OYSTERS <i>french batard, creole remoulade</i>	12
Lox, Eggs & Onion: ----- <i>smoked salmon, pickled onions, fried egg, dill, bagel</i>	10
P&P Grilled Cheese: ----- <i>fontina, pecorino spread, truffle butter; bourbon barrel aged bacon, add \$3</i>	8
Joyce Farms Burger: ----- <i>sweet pickles, lettuce, red onion, tomato</i>	11
Slow Roasted Beef Brisket: ----- <i>blue cheese coleslaw</i>	10

## SOUTHERN CLASSICS

Shrimp & Grits: ----- <i>logan turnpike grits, andouille sausage, turnip greens, caramelized onion</i>	16
Chorizo Hash: ----- <i>potatoes, onions, peppers, poached eggs, whipped creme fraiche</i>	12
Butcher's Breakfast: ----- <i>bavette steak, two eggs any style, hand cut fries, red eye gravy</i>	20
Crab Cake Benedict: ----- <i>poached eggs, hollandaise, breakfast potatoes</i>	16
Crispy Chicken & Waffle: ----- <i>apple fennel slaw, blueberry BBQ</i>	14
Seasonal Quiche: ----- <i>chef's daily preparation</i>	12

 THE GEORGIAN TERRACE  
BY SOTHERLY HOTELS



## A BIT OF HISTORY

With its fresh, innovative American cuisine and sleek modern decor, Livingston Restaurant and Bar couldn't be more contemporary, yet its soul is fed by the classic architecture and glamour of early 20th-century Atlanta. The combination gives Livingston a great spirit.

Atlanta mayor, Livingston Mims, built his house on this corner of Peachtree in 1879. A lover of food and wine, Mims was a generous host, and he extended that generosity to the office of the mayor, working passionately for the good of his city. In honor of Livingston Mims, we've reinvented an iconic neighborhood jewel where his home once stood, polishing it with a modern sensibility and dedicating ourselves to the pleasure of today's Atlantans.

— all of us at Livingston

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LIVINGSTONATLANTA.COM



LIVINGSTON  
RESTAURANT+BAR

Brunch Menu