

# BITES

<b>asparagus frites:</b> _____	7
<i>fiore sardo, lemon powder aioli</i>	
<b>cauliflower popcorn:</b> _____	6
<i>grana padano, dried herbs, horseradish buttermilk</i>	
<b>soup of the day:</b> _____	7
<i>locally-sourced, chef's daily creation</i>	
<b>ducktrap river smoked trout spread:</b> _____	9
<i>toasted rye</i>	
<b>crawfish &amp; sonoma jack hush puppies:</b> _____	7
<i>poblano buttermilk</i>	
<b>free-range chicken liver dumplings:</b> _____	9
<i>georgia peanut and cherry sauce, crispy kale</i>	
<b>warm arugula salad:</b> _____	9
<i>dates, pears, blue cheese, rye crouton, lemon vinaigrette</i>	
<b>local field greens:</b> _____	8
<i>seasonal apple, feta, walnut vinaigrette</i>	
<b>bangs island mussels:</b> _____	12
<i>house andouille, lemon caper butter, crusty bread</i>	
<b>fried green tomatoes:</b> _____	10
<i>white corn, piquillo peppers, cojita cheese</i>	
<b>southern oyster stew:</b> _____	12
<i>parsnip, carrot, fiore sardo country biscuit</i>	
<b>crispy smoked chicken thigh:</b> _____	11
<i>seasonal apple, red cabbage, elberton blue cheese vinaigrette</i>	
<b>jumbo lump cakes</b> _____	15
<i>turnip green chow chow, grain mustard cream</i>	
<b>six hour hangar steak frites:</b> _____	27
<i>charred onion, blistered tomatoes, watercress, roquefort aioli, peppercorn sauce</i>	
<b>ginger bbq glazed atlantic salmon:</b> _____	24
<i>charred baby bok choy, chevre pearl cous cous</i>	
<b>shrimp &amp; grits:</b> _____	22
<i>logan turnpike grits, andouille sausage, turnip greens, crispy oyster mushrooms</i>	

# SIPS



*the art and tradition of "assemblage" created the success of the champagne region where the process of second fermentation was discovered. champagne had finally found its style: sparkling. The chardonnay grape reveals both elegance and fruit, while Pinot Noir expresses its vinosity and power. different origins (crus) and vinification styles offer us a vast array of options. the sparkling wines can best be described as ○ french champagne, ● iItalian prosecco or ● spumante.*

## SPARKLING & CHAMPAGNE

○ francois montand, rose' brut, france NV	10 40
● zingara, prosecco, italy NV	9 36
○ charles ellner, champagne brut, france NV	16 64

*this selection from our master wine list will help you to choose the best wine to pair with your food. white wines are described as light ○, medium ●, or heavy ●, while red wines can best be described as medium-bodied ○ or full bodied ●.*

## WHITE WINES

○ angelini, pinot grigio, italy	8 32
● silver palm, chardonnay	10 40
● martin ray, chardonnay, russian river valley	12 48
● chateau ste michelle, riesling, california	9 36
● whitehaven, sauvignon blanc, new zealand	10 40
● pala, vermentino, italy	11 44

## RED WINES

○ murphy-goode, merlot, alexander valley	9 36
● the federalist, zinfandel, dry creek valley	9 36
● bocelli, sangiovese, italy	9 36
○ jezebel, pinot noir, oregon	11 44
○ angeline, pinot noir, russian river	12 48
● silver palm, cabernet sauvignon, north coast	10 40
● queens peak, cabernet sauvignon, sonoma county	13 52
● felino, malbec, argentina	12 48

# BEERS

<b>IN A BOTTLE</b>	<b>Bud Light:</b> _____	4	<b>Peroni:</b> _____	6	
	<b>Budweiser:</b> _____	4	<b>Fat Tire:</b> _____	6	
	<b>Michelob Ultra:</b> _____	4	<b>Yuengling Lager:</b> _____	4	
	<b>Amstel Light:</b> _____	5	<b>Guinness:</b> _____	6	
	<b>Corona:</b> _____	5	<b>Kaliber N/A :</b> _____	4	
	<b>Allagash White:</b> _____	6			
	<b>Heineken:</b> _____	5			
	<b>ON DRAFT</b>	<b>Local Seasonal Selection:</b> _____	6		
		<b>Monday Night:</b> _____	5		
		<b>SweetWater420:</b> _____	5		
		<b>Samuel Adams:</b> _____	5		
<b>Stella Artois:</b> _____		6			
	<b>Wild Heaven White Blackbird:</b> _____	6			

# CRAFTED COCKTAILS

<b>The Livingston:</b> _____	10
<i>edgar's truth (Sotherly Hotels private label) bourbon infused with southern tea leaves, muddled lemon and mint</i>	
<b>served: rocks</b>	
<b>London Calling:</b> _____	11
<i>big gin, extra dry vya, drunken tomato pickling liquid, pickled tomato</i>	
<b>served: up</b>	
<b>The Storyteller:</b> _____	12
<i>redemption rye whiskey, royal combier, all dram spice, dash spanish bitters, expressed orange peel</i>	
<b>served: up</b>	
<b>Frankly My Dear:</b> _____	11
<i>black cherry zodiac vodka, pomegranate sour, royal combier top with orange mango soda, rosemary sprig</i>	
<b>served: rocks</b>	
<b>The Bruja:</b> _____	11
<i>blanco partida tequila, grapefruit lime sour, strega , pinch of smoked salt, sprig of thyme</i>	
<b>served: rocks</b>	
<b>Madame Ching's Rum Cocktail:</b> _____	10
<i>shipwreck rum, hudoo chicory, half and half, simple syrup, scrappy chocolate bitters, pinch of nutmeg</i>	
<b>served: up</b>	

# EDGAR'S BOURBON BAR

<i>edgar's truth (sotherly hotels private label):</i> _____	10
<i>bookers:</i> _____	19
<i>few:</i> _____	12
<i>watershed:</i> _____	11
<i>eagle rare:</i> _____	9
<i>buffalo trace:</i> _____	9
<i>angel's envy:</i> _____	14
<i>four rose's small batch:</i> _____	11
<i>larceny:</i> _____	9
<i>makers mark:</i> _____	9
<i>woodford reserve:</i> _____	12
<i>widow jane:</i> _____	19
<i>the glenrothes:</i> _____	11
<i>noah's mill:</i> _____	16
<i>willet pot still reserve:</i> _____	17
<i>jefferson's ocean:</i> _____	18
<i>elijah craig:</i> _____	9



LIVINGSTON  
RESTAURANT+BAR

Bar Menu