

BITES

| | |
|---|----|
| arugula salad ----- | 7 |
| <i>sweet blue chevre, buttered walnuts, sun ripe raspberries, watermelon radish, white balsamic vinaigrette</i> | |
| roasted beet salad ----- | 9 |
| <i>local Georgia field greens, candied pecans, lemon oil, burrata cheese</i> | |
| smoked serrano spiced pork belly ----- | 11 |
| <i>white balsamic Vidalia onion marmalade</i> | |
| bangs island mussels: ----- | 13 |
| <i>house andouille, lemon caper butter, crusty bread</i> | |
| wild mushroom truffle mac & cheese ----- | 9 |
| <i>orecchiette pasta, parmesan chive crisp, pecorino tartufo</i> | |
| smoked salmon chips ----- | 13 |
| <i>dill cream cheese, red onion, capers</i> | |
| asparagus frites & cauliflower popcorn ----- | 8 |
| <i>parmesan cheese, garlic-horseradish aioli</i> | |
| crispy bbq pig wings ----- | 13 |
| <i>fuji apple, red cabbage & celery blue cheese slaw, honey chipotle drizzle, green onion</i> | |
| bourbon glazed shrimp ----- | 12 |
| <i>ghost pimento cheese, grit cake, green onion</i> | |

ENTREES

| | |
|---|----|
| creole scallop carbonara ----- | 30 |
| <i>logan turnpike grits, smokey andouille & grilled corn cream, farm fresh field peas, pecorino tartufo</i> | |
| delmonico steak ----- | 32 |
| <i>rib eye steak, parmesan truffle yukon potato wedges, lemon scented grilled asparagus, blistered heirloom cherry tomato</i> | |
| blackened carolina trout ----- | 27 |
| <i>sautéed spinach, roasted jalapeno polenta, old bay celery root puree, grapefruit</i> | |
| southern fried chicken breast ----- | 22 |
| <i>three cheese rice & broccoli casserole, jalapeno-turkey bacon cornbread, potlikker</i> | |
| braised beef short rib ----- | 29 |
| <i>jalapeno pimento cheese & grilled green onion smashed red potato, roasted brussel sprouts, pan demi, port wine red onion marmalade</i> | |
| black garlic grilled veal chop ----- | 33 |
| <i>heirloom stewed fava beans, oyster mushroom & black garlic ragout</i> | |

SIDES

| | | |
|---------------------------------|---|---------------------------------|
| ROASTED JALAPENO POLENTA | 6 | PARMESAN TRUFFLE YUKON WEDGES |
| RICE AND BROCCOLI CASSEROLE | | ROASTED BRUSSEL SPROUTS |
| LEMON SCENTED GRILLED ASPARAGUS | | PIMENTO CHEESE SMASHED POTATOES |

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 ----- 10 40
- 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, north coast ----- 10 40
- raeburn, chardonnay, russian river valley ----- 12 48
- chateau ste michelle, riesling, california ----- 9 36
- whitehaven, sauvignon blanc, new zealand ----- 10 40
- oyster bay, sauvignon blanc, new zealand ----- 9 36

RED WINES

- murphy-goode, merlot, alexander valley ----- 9 36
- terra d'oro, zinfandel, california ----- 9 36
- frescobaldi-castiglioni, chianti classico, italy ----- 9 36
- jezebel, pinot noir, oregon ----- 11 44
- angeline, pinot noir, russian river valley ----- 12 48
- oberon, cabernet sauvignon, napa valley ----- 13 52
- sivas-sonoma, cabernet sauvignon, sonoma county ----- 12 48
- felino, malbec, argentina ----- 12 48

BEERS

IN A BOTTLE

| | | | |
|------------------------------|---|-------------------------------|---|
| Bud Light: ----- | 4 | Peroni: ----- | 6 |
| Budweiser: ----- | 4 | Fat Tire: ----- | 6 |
| Michelob Ultra: ----- | 4 | Yuengling Lager: ----- | 4 |
| Amstel Light: ----- | 5 | Guinness: ----- | 6 |
| Corona: ----- | 5 | Kaliber N/A : ----- | 4 |
| Allagash White: ----- | 6 | | |
| Heineken: ----- | 5 | | |

ON DRAFT

| | |
|---|---|
| Local Seasonal Selection: ----- | 6 |
| Monday Night: ----- | 5 |
| SweetWater420: ----- | 5 |
| Samuel Adams: ----- | 5 |
| Stella Artois: ----- | 6 |
| Wild Heaven White Blackbird: ----- | 6 |

CRAFTED COCKTAILS

The Livingston: ----- 10
edgar's truth (Sotherly Hotels private label) bourbon infused with southern tea leaves, muddled lemon and mint
served: rocks

Lady Rose: ----- 12
ford gin, aperol, grapefruit juice, elderflower, st germain, green chartreuse

The Storyteller: ----- 12
redemption rye whiskey, royal combier, all dram spice, dash spanish bitters, expressed orange peel
served: up

Frankly My Dear: ----- 11
black cherry zodiac vodka, pomegranate sour, royal combier top with orange mango soda, rosemary sprig
served: rocks

The Bruja: ----- 11
blanco partida tequila, grapefruit lime sour, strega , pinch of smoked salt, sprig of thyme
served: rocks

Madame Ching's Rum Cocktail: ----- 10
shipwreck rum, hudoo chicory, half and half, simple syrup, scrappy chocolate bitters, pinch of nutmeg
served: up

EDGAR'S BOURBON BAR

| | |
|---|----|
| edgar's truth (sotherly hotels private label): ----- | 10 |
| bulleit: ----- | 9 |
| e.h. taylor, jr. small batch: ----- | 15 |
| watershed: ----- | 11 |
| eagle rare: ----- | 9 |
| buffalo trace: ----- | 9 |
| angel's envy: ----- | 14 |
| four rose's small batch: ----- | 11 |
| larceny: ----- | 9 |
| makers mark: ----- | 9 |
| woodford reserve: ----- | 12 |
| widow jane: ----- | 19 |
| the glenrothes: ----- | 11 |
| noah's mill: ----- | 16 |
| willet pot still reserve: ----- | 17 |
| jefferson's ocean: ----- | 18 |
| elijah craig: ----- | 9 |



LIVINGSTON
RESTAURANT+BAR

Pre-theatre menu