

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, ● Italian 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
● queens peak, 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

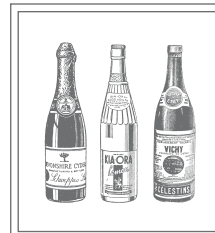
Frankly My Dear: ----- 11
black cherry zodiac vodka, pomegranate sour, royal combier top with orange mango soda, rosemary sprig
served: rocks

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

<i>edgar's truth (sotherly hotels private label):</i> -----	10
<i>bulleit:</i> -----	9
<i>e.h. taylor, jr. small batch:</i> -----	15
<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

Pre-theatre menu