

# BITES

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

# ENTREES

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

# SIDES

- |                                 |          |                                 |
|---------------------------------|----------|---------------------------------|
| ROASTED JALAPENO POLENTA        | <b>6</b> | 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 ----- 9 36
- 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
- frelander, cabernet sauvignon, california ----- 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
- Terrapin Sound Czech ----- 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