

BREAKFAST

breakfast served monday – sunday 6:00 am – 10:30 am

QUICK START

yogurt, granola & fresh berries 8.

low-fat yogurt, house made granola, chef's seasonal selection of berries

cold cereals 6.

an assortment of cold cereals and milk

steel-cut oats 7.

dates and spiced walnuts

FROM THE BAKERY

the continental 15.

choice of two breakfast pastries
served with butter, preserves and fresh fruit
chilled juice and coffee or hot tea

toasted bagel 4.

buttery croissant 4.

fruit muffins 4.

toast 3.

biscuits 3.

8% sales tax, 22% gratuity and a \$3.50 delivery fee. Prices do not include 3% excise tax for liquor.

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HOT OFF THE GRIDDLE

homemade buttermilk waffle 9.

applewood smoked bacon, grilled ham or house sausage

eggs benedict 12.

poached eggs on a toasted english muffin, canadian bacon,
hollandaise sauce, breakfast potatoes

the terrace breakfast 11.

two eggs, choice of applewood smoked bacon, sausage or grilled ham, breakfast potatoes,
toast

vegetable omelet 11.

sautéed mushrooms, spinach, onions, swiss cheese, breakfast potatoes

the georgian terrace omelet 11.

bacon, onions, peppers, cheddar, breakfast potatoes

ON THE SIDE

grilled ham, applewood smoked bacon, pork sausage 4. ea
breakfast potatoes, southern grits, toast 3. ea

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BREAKFAST BEVERAGES

juices 3.

orange
grapefruit
apple
tomato
v8
cranberry

milk & hot chocolate 3.

whole
2%
skim
hot chocolate

coffee & tea

small pot 4. / large pot 6.

freshly brewed french roasted coffee
decaffeinated coffee
assorted teas

water

330 mL 3. / 1.0 mL 6.
fiji water / still
250 mL 3. / 1.0 mL 6.
san pellegrino / sparkling

soda 4.

355 mL
coca-cola
diet coke
sprite
fanta
schweppes, tonic water (296 mL)
schweppes, club soda (296 mL)

energy drinks 5.

red bul, energy drink (250 mL)
red bull, sugar free energy drink (250 mL)

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TERRACE SNACKS

sunday – thursday 5:00 pm – 11:00 pm / friday – saturday 5:00 pm – 12:00 midnight

sliced prosciutto 10.

fresh pears, balsamic, grilled ciabatta

artisan cheeses 11.

fruit preserves, grilled ciabatta

fried jumbo shrimp 12.

cocktail & grain mustard dipping sauces

crispy chicken fingers & fries 9.

honey dijon & bbq sauces

terrace club 10.

smoked turkey, applewood bacon, pepper jack cheese,
lettuce, tomato, mayonnaise

angus cheeseburger 12.

aged cheddar, lettuce, tomato, onion, pickle, fries
add bacon **1.** / add mushrooms **1.**

grilled chicken sandwich 10.

caramelized onions, provolone cheese, red chili mayo

12" pizza pie

choice of toppings:

mozzarella, sausage, pepperoni, chicken, mushrooms, peppers, onions

1 topping **12.** / 2 toppings **14.**

3 toppings **16.** / 4 toppings **18.**

desserts 8.

chocolate temptation

peanut butter pie

southern pecan pie

traditional n.y.-style cheesecake

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DINNER STARTERS

served sunday – thursday 5:00 pm – 11:00 pm / friday – saturday 5:00 pm – 12:00
midnight

chef's seasonal soup 7.

chilled jumbo shrimp 15.

served with spicy cocktail sauce

spinach salad 8.

gorgonzola cheese, vidalia onions, candied bacon vinaigrette

jumbo lump crab cake 12.

gaufrette potatoes, mustard crème fraîche

chopped salad 9.

seasonal vegetables, sweet onion dressing

caesar salad 8.

romaine heart, parmesan dressing, focaccia croutons

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LIVINGSTON
RESTAURANT+BAR

DINNER ENTRÉES

(served sunday – thursday 5:00 pm – 11:00 pm
friday – saturday 5:00 pm – 12:00 midnight)

-please select your sauce and 2 sides-

pan-roasted salmon 24.

george's bank scallops 28.

6 oz. filet mignon 30.

grilled 8 oz. flank steak 25.

buttermilk fried chicken breast 19.

sautéed north GA trout 22.

grilled berkshire pork chop 25.

SIDES

(ala carte pricing - 6. each)

potato puree

roasted mushrooms

sautéed spinach

french fries

grilled asparagus

honey glazed carrots

sauces:

madeira sauce

citrus butter sauce

brandy cream sauce

vidalia onion gravy

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CUTWATER CLASSIC COCKTAILS

(355 mL / can)

GLUTEN FREE HAND-MADE SINGLE-SERVED

"just add rocks and roll"

RUM & COLA **12.**

our smooth **white rum** blends with earthy cardamom in our house-made cola to create a uniquely exotic, yet inviting flavor

TEQUILA MARGARITA **11.**

the **tequila** agave nectar gives a floral aroma with a smooth finish that complements our home-made mix of tart lime, pure-cane sugar, and subtle hint of orange

VODKA MULE **12.**

vodka, natural ginger, a splash of bitters and hint of lime, makes for an unforgettable Moscow Mule. lit straight from our copper colored can

GIN & TONIC **11.**

we blended our London Dry **gin** with our house-made grapefruit cucumber tonic for a modern spin on a classic

WHISKEY HIGHBALL **12.**

we blend our black skimmer **bourbon** with our house-made soda and a dash of mint to create a refreshing new twist on a classic cocktail

WHISKEY LEMON TEA **12.**

we blend our black skimmer **bourbon** with subtle herbal tea notes and sweet lemon to create a refreshingly bright cocktail

TEQUILA PALOMA **12.**

the **tequila** agave nectar gives a floral aroma with a smooth finish that complements the sweet flavors of our house-made grapefruit soda

BLOODY MARY **12.**

this veggie-forward cocktail features ripe tomatoes and exotic spices for a classic **bloody mary** that is dangerously drinkable

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HALF BOTTLE WINE SELECTION

(375 mL)

CHAMPAGNE & SPARKLING

the art and tradition of "assemblage" has 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 o french champagne, o italian prosecco or spumante.

- o tiamo valdobbiadene, prosecco, italy (187 mL) **11.**
 - o cinzano, asti spumante, italy **15.**
 - o lallier, grand cru reserve 92 ws, france **30.**
 - o nicolas feuillate, "rose" champagne, france **35.**

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 o, medium o , or heavy o, while red wines can best be described as medium-bodied o or full bodied o.

WHITES

- o lageder, pinot grigio, italy **17.**
- o collet, chablis, france **23.**
- o la crema, chardonnay, california **23.**
 - o a to z, chardonnay, oregon **25.**
- o martin ray, chardonnay, russian river **22.**
- o matanzas creek, sauvignon blanc, california **23.**

REDS

- o kendall-jackson, merlot, california **25.**
- o martin ray, pinot noir, russian river **25.**
- o castellare, chianti classico, italy **23.**
 - o catena, malbec, argentina **22.**
- o kendall-jackson vinter's reserve, cabernet sauvignon, california **25.**
 - o arrowood, cabernet sauvignon, california **29.**

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BEER SELECTION

DOMESTIC BEER 5.

bud light
bud weisserner
michelob ultra
yuengling
blue moon
samuel adams
sweetwater 420

PREMIUM & IMPORTED BEER 6.

fat tire	heineken
corona	guinness "pub can"
peroni	amstel light

AFTER DINNER DRINKS

PORT

quinta do portal tawny, portugal **8.**
fonseca "bin 27" reserva, portugal **9.**
naval "black", portugal **9.**
taylor fladgate 10 yr, portugal **11.**
sandeman lbv, portugal **12.**
taylor fladgate 20 yr tawny, portugal **13.**

MAIDEIRA

rare wine co. 'savannah' verdelho, portugal **13.**

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