

A BIT OF HISTORY

With its fresh, innovative American cuisine and sleek modern decor, Livingston Restaurant and Bar couldn't be more contemporary, yet its soul is fed by the classic architecture and glamour of early 20th-century Atlanta. The combination gives Livingston a great spirit.

Atlanta mayor, Livingston Mims, built his house on this corner of Peachtree in 1879. A lover of food and wine, Mims was a generous host, and he extended that generosity to the office of the mayor, working passionately for the good of his city. In honor of Livingston Mims, we've reinvented an iconic neighborhood jewel where his home once stood, polishing it with a modern sensibility and dedicating ourselves to the pleasure of today's Atlantans.

In accordance with the State of Georgia health regulations, please be advised: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, poultry, pork or shellfish may reduce the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for more information.

SMALL PLATES

Asparagus Frites: <i>fiore sardo, lemon powder, aioli</i>	5
Cauliflower Popcorn: <i>grana padano, dried herbs, horseradish buttermilk</i>	6
Seasonal Roasted Beets: <i>fresh chevre, grapefruit, (savannah) tupelo honey-</i>	7
Chicken Liver Torchon: <i>toasted brioche, seasonal jam</i>	6
Country Ham Croquette: <i>hot mustard, bourbon currants</i>	7
Quick Fried Cage-Free Egg: <i>baby spinach, gt bacon, p&p mustard vinaigrette</i>	7

STARTERS

Free-Range Chicken Liver “Gyoza”: <i>georgia peanut and cherry sauce, crispy kale</i>	8
Grilled Oysters: <i>smithfield ham, horseradish hot sauce</i>	10
Crispy Smoked Chicken Thigh: <i>seasonal apple, red cabbage, elberton blue cheese vinaigrette</i>	11
Cast Iron Oxtail Marmalade: <i>crispy potatoes, raclette cheese</i>	8
Bangs Island Mussels (ME): <i>house andouille, lemon caper butter, crusty bread</i>	12
Grilled Rabbit Wings: <i>blue cheese grits, jicama, seasonal pickled melon</i>	11
Pear & Watercress: <i>endive, blue cheese, crispy pork skin, hard cider vinaigrette</i>	8
Local Lettuce: <i>seasonal apple, feta, walnut vinaigrette</i>	7
Seasonal Soup: <i>locally-sourced, prepared daily</i>	7

ENTREES & PLATTERS

Sweet Tea Pressed Crispy Duck: <i>baby carrot, mizuna, red mustard, tatsoi, grapefruit sauv-blanc, salted caramel</i>	25
Crackling Pork Shank: <i>crispy potatoes, sauerkraut, calvados poached apple, brown ale mustard sauce</i>	23
Sorghum & Sea Salt Brick Chicken: <i>white beans, chorizo sausage, turnip greens, smoked ham hock consommé</i>	21
Searred Maine Diver Scallops: <i>tasso and corn chowder, little neck clams, caramelized brussels sprouts</i>	26
The GTB: <i>10 oz. joyce farms (ga) grassfed angus beef, cipollini onion rings, elberton blue cheese cream, house-cut fries, wild mushroom gravy</i>	15
One Hour Angus Filet: <i>grilled white asparagus, chateau potatoes, caramelized onions, sauce foyot</i>	28

SIDE DISHES

BLUE CHEESE GRITS
HOUSE-CUT FRIES
CHATEAU POTATOES

6

GRILLED WHITE ASPARAGUS
WHITE BEANS W/ CHORIZO
CAMELIZED BRUSSELS SPROUTS

Here at Livingston, we are proud of what we do and of the community that we belong to, and we love supporting folks who put passion into their work. So with no further ado, here are some shout-outs to our friends; Smithfield Ham (VA), Savannah Bee Company (GA), Joyce Farms (GA), Niman Ranch (IA), Southeast Family Farms (GA, AL), Farmer Bobby Britt (GA), Logan Turnpike (GA) and Sweet Grass Dairy (GA)

GROUPS OF 5 OR MORE ARE SUBJECT TO ONE CHECK & 18% GRATUITY

COCKTAILS

CRAFTED

The Livingston: 10
johnny drum private stock kentucky bourbon infused with southern tea leaves, muddled lemon and mint; served: rocks

Harvest Moon: 10
eagle rare single barrel bourbon, disaronno amaretto, pineapple juice, pecan orgeat; served: up

Gatin's Legacy: 10
shipwreck spiced rum, silver rum, spiced syrup, black pepper, ginger beer, orange juice, bitters; served: rocks

Caruso's Garden: 12
bluecoat gin, fresh squeezed grapefruit, muddled lime & basil leaves; served: rocks

Marquee: 12
housemade ginger purée, cranberry, champagne, splash of prunier liqueur d'orange, candied ginger; served: rocks

The Icon: 11
hendrick's gin, dolin dry vermouth; cucumber; served: up

Ponce Pomm Fizz: 10
grey goose vodka, pomegranate, lime; served: rocks

Cooley's B-Side: 10
plymouth gin, cointreau, lillet, matcha tea, ginger, absinthe rinse; served: up

BARREL-AGED

Rye Manhattan: 12
redemption rye, sweet vermouth, bitters; served: up

Livingston's “Cagliostro” Negroni: 13
bluecoat gin, hum botanical liqueur, giuseppe carpano sweet vermouth; served: rocks