LIVINGSTON RESTAURANT+BAR

BREAKFAST MENU

Greek Yogurt Parfait (V,VG) 12 fresh berries, local honey drizzle

Seasonal Fruit Plate (V,VG) 14 melons, pineapple & ripe berries

Steel Cut Oatmeal (V,VG) 10 candied pecans, dried fruit, brown sugar

Cold Smoked Atlantic Salmon 18 toasted bagel, tomatoes, capers, bermuda onions, cream cheese

All-American 20 two free range eggs, any style with breakfast potatoes, sausage or bacon and toast

Garden Omelet 18
wild mushrooms, peppers, onions & fontina
cheese, breakfast potatoes & toast

Avocado Toast (V) 16 crisped semolina bread, burrata, roma tomato, evoo

Egg White Omelet (V) 18 spinach, feta and egg white omelet, breakfast potatoes & toast

Bistro Burrito (V) 16 scrambled eggs with black beans, pico, chihuahua cheese & avocado, breakfast potatoes

Broken Egg Sandwich 14
free range eggs with smoked bacon, aged
cheddar on sourdough toast,
breakfast potatoes*

SIDES

Logan Turnpike Grits (V) 6

Local Pork Fennel Sausage 7

Turkey Sausage 7

Applewood Smoked Bacon 7

Side Two Eggs (V) 6

Wheat, Marble Rye or White Toast (V) 5

House Made Jumbo Muffin,

Blueberry, Banana or Cranberry (V) 7

Bagel with Cream Cheese (V) 8

BEVERAGES

Brewed Coffee 6

Tazo Tea Selection 6

Orange, Grapefruit, Cranberry or Tomato Juice 6

Milk, Soy Milk, Almond Milk, Oat Milk 6

consuming raw or uncooked meats, poultry, eggs may increase your risk of food bourne illness

