
A BIT OF HISTORY

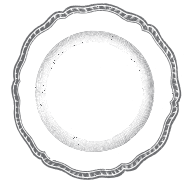
With its fresh, innovative American cuisine and sleek modern decor, Livingston Restaurant & Bar couldn't be more contemporary, yet its soul is fed by the classic architecture and glamour of early 20th-century Atlanta. The combination gives Livingston a great spirit.

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.

— all of us at Livingston

659 PEACHTREE STREET
ATLANTA, GEORGIA 30308
404 897 5000

To make reservations go to
[opentable.com](https://www.opentable.com)



LIVINGSTON
RESTAURANT+BAR

Dinner Menu

COCKTAILS

THE LIVINGSTON 15
Edgar's Truth Bourbon Infused with Southern Tea Leaves, Muddled Lemon and Mint

JACK ROSE 13
Applejack Brandy, Lemon Juice and House Made Grenadine

BEE'S KNEES 13
Hendrick's Gin, Fresh Lemon Juice, and Local Honey

MARY PICKFORD 12
Light Rum, Pineapple Juice and House Made Grenadine

NEGRONI 13
Gin, Sweet Vermouth and Campari

THE HEMINGWAY 14
Light Rum, Maraschino Liqueur, Grapefruit Juice, Fresh Lime Juice and House Made Simple Syrup

STARTERS

She Crab Soup 10
chive oil, sherry

Porcini Arancini (VG) 11
taleggio, aji verde sauce

Grilled Octopus 16
marcona almonds, romesco sauce

Charcuterie Board 24
local cheeses, cured meats, honeycomb

Baby Gem Caesar 10
shaved parmesan, focaccia croutons

Iceberg Wedge 12
asher blue cheese, bacon, tomato, house ranch

ENTREES

Pan Seared Faroe Island Salmon 33
miso-mustard glaze, sticky rice, sesame sugar snap peas

Chatel Farms Beef Short Ribs 30
root vegetables, cipolini onions, red wine demi

Cast Iron Pan Seared Sunburst Farms Trout 30
rattlesnake beans, arugula, lemon butter sauce

Char-Grilled Filet Mignon 48
crushed yukons, asparagus, peppercorn sauce

Butternut Squash Ravioli (VG) 24
kabocha squash, brown butter bourbon cream, candied pecans

Joyce Farms Chicken 29
sweet potato gnocchi, broccoli rabe

SIDES

Asparagus 10
(GF/V)

Braised Fingerling Potatoes 9
(GF/V)

Sautéed Wild Mushrooms 10
(GF/V)

Heirloom Carrots, Sumac honey 8
(VG)

VG • Vegetarian | GF • Gluten Free | V • Vegan

11.6.23

 THE GEORGIAN TERRACE
BY SOTHERLY HOTELS



DESSERTS

WARM APPLE CRANBERRY TART, BUTTERMILK ICE CREAM 10

SEASONAL FRUIT COBBLER 9

MAPLE BOURBON CRÈME BRÛLÉE 9

CHOCOLATE LAYER CAKE, HAZELNUT ANGLAISE 10

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.