

# BITES

<b>soup of the day</b> -----	7
<i>locally-sourced, chef's daily creation</i>	
<b>arugula salad</b> -----	7
<i>sweet blue chevre, buttered walnuts, sun ripe raspberries, watermelon radish, white balsamic vinaigrette</i>	
<b>roasted beet salad</b> -----	9
<i>local Georgia field greens, candied pecans, lemon oil, burrata cheese</i>	
<b>asparagus frites &amp; cauliflower popcorn</b> -----	8
<i>parmesan cheese, garlic wild mushroom truffle</i>	
<b>wild mushroom truffle mac &amp; cheese</b> -----	9
<i>orecchiette pasta, parmesan chive crisp, pecorino tartufo</i>	
<b>crispy bbq pig wings</b> -----	13
<i>fuji apple, red cabbage &amp; celery blue cheese slaw, honey chipotle drizzle, green onion</i>	
<b>smoked salmon chips</b> -----	13
<i>dill cream cheese, red onion, capers</i>	
<b>smoked serrano spiced pork belly</b> -----	11
<i>white balsamic vidalia onion marmalade</i>	
<b>bangs island mussels:</b> -----	13
<i>house andouille, lemon caper butter, crusty bread</i>	
<b>bourbon glazed shrimp</b> -----	12
<i>ghost pimento cheese, grit cake, green onion</i>	
<b>duck confit sliders</b> -----	14
<i>cranberry jam, fennel &amp; celery root slaw, thyme, onion &amp; black pepper brioche, angry cukes</i>	
<b>delmonico steak</b> -----	32
<i>rib eye steak, parmesan truffle yukon potato wedges, lemon scented grilled asparagus, blistered heirloom cherry tomato</i>	
<b>blackened carolina trout</b> -----	27
<i>sautéed spinach, roasted jalapeno polenta, old bay celery root puree, grapefruit</i>	
<b>southern fried chicken breast</b> -----	22
<i>three cheese rice &amp; broccoli casserole, jalapeno-turkey bacon cornbread, potlikker</i>	
<b>braised beef short rib</b> -----	29
<i>jalapeno pimento cheese &amp; grilled green onion smashed red potato, roasted brussel sprouts, pan demi, port wine red onion marmalade</i>	

# 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
- napa cellars, chardonnay, napa valley ----- 10 40
- raeburn, chardonnay, russian river valley ----- 12 48
- chateau ste michelle, riesling, california ----- 9 36
- whitehaven, sauvignon blanc, new zealand ----- 10 40
- matanzas creek, sauvignon blanc, alexander valley ----- 10 40

## 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

<b>Bud Light:</b> -----	4	<b>Peroni:</b> -----	6
<b>Budweiser:</b> -----	4	<b>Fat Tire:</b> -----	6
<b>Michelob Ultra:</b> -----	4	<b>Yuengling Lager:</b> -----	4
<b>Amstel Light:</b> -----	5	<b>Guinness:</b> -----	6
<b>Corona:</b> -----	5	<b>Kaliber N/A :</b> -----	4
<b>Allagash White:</b> -----	6	<b>Blue Moon:</b> -----	5
<b>Heineken:</b> -----	5	<b>3 Taverns Night on Ponce:</b> --	6

ON DRAFT

<b>Local Seasonal Selection:</b> -----	6
<b>Terrapin Sound Czech</b> -----	5
<b>SweetWater420:</b> -----	5
<b>Gate City:</b> -----	5
<b>Stella Artois:</b> -----	6
<b>Wild Heaven White Blackbird:</b> -----	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  
 gin, aperol, grapefruit juice, elderflower, st germain, green chartreuse  
**served: up**

**The Storyteller:** ----- 12  
 rye whiskey, royal combier, all dram spice, dash spanish bitters, expressed orange peel  
**served: up**

**Frankly My Dear:** ----- 11  
 black cherry vodka, pomegranate sour, royal combier top with orange mango soda, rosemary sprig  
**served: rocks**

**The Bruja:** ----- 11  
 blanco tequila, grapefruit lime sour, strega , pinch of smoked salt, sprig of thyme  
**served: rocks**

**Madame Ching's Rum Cocktail:** ----- 10  
 rum, hudoo chicory, half and half, simple syrup, scrappy chocolate bitters, pinch of nutmeg  
**served: up**

# EDGAR'S BOURBON BAR

<i>edgar's truth (sotherly hotels private label):</i> -----	10
<i>bookers:</i> -----	19
<i>few:</i> -----	12
<i>watershed:</i> -----	11
<i>eagle rare:</i> -----	9
<i>buffalo trace:</i> -----	9
<i>angel's envy:</i> -----	14
<i>four rose's small batch:</i> -----	11
<i>larceny:</i> -----	9
<i>makers mark:</i> -----	9
<i>woodford reserve:</i> -----	12
<i>widow jane:</i> -----	19
<i>the glenrothes:</i> -----	11
<i>hillrock:</i> -----	16
<i>willet pot still reserve:</i> -----	17
<i>jefferson's ocean:</i> -----	18
<i>elijah craig:</i> -----	9





LIVINGSTON  
RESTAURANT+BAR

Bar Menu