

A BIT OF HISTORY

Livingston Restaurant + Bar, with its classic architecture and innovative American cuisine, is a true Atlanta landmark. While Livingston's spirit is fueled by the glamour of early 20th century, its opulent modern decor and seasonal haute cuisine are rooted firmly in the modern age. The combination of the classic and contemporary is at the soul of Livingston and truly sets it apart.

Livingston keeps true to the memory and southern hospitality of the Atlanta mayor after which it is named, Livingston Mims. Mims was a lover of food and wine and generous host, who extended his generosity to the office of the mayor and worked passionately for the good of Atlanta. In honor of Livingston Mims, The Georgian Terrace reinvented the neighborhood jewel where his home once stood into a polished restaurant dedicated to serving 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.

LIQUORS

Scotches:

<i>craggamore 12</i> -----	14
<i>balvenie 12</i> -----	15
<i>glenfiddich 12</i> -----	15
<i>glenlivet 12</i> -----	15
<i>glenlivet 15</i> -----	20
<i>glenlivet 18</i> -----	25
<i>glenlivet 21</i> -----	35
<i>glenmorangie 10</i> -----	12
<i>glenmorangie 18</i> -----	18
<i>highland park 18</i> -----	20
<i>jameson caskmate</i> -----	12
<i>lagavulin 16</i> -----	16
<i>macallan 12</i> -----	18
<i>oban 14</i> -----	14
<i>talisker 10</i> -----	15

Small Batch Bourbon:

<i>edgar's truth</i> -----	10
<i>eagle rare single barrel</i> -----	9
<i>angel's envy</i> -----	14
<i>lacerny</i> -----	9
<i>noah's mill</i> -----	16
<i>basil hayden</i> -----	13
<i>elijah craig</i> -----	9
<i>watershed</i> -----	11
<i>woodford reserve</i> -----	12
<i>widow jane</i> -----	19
<i>bulleit</i> -----	9
<i>willet pot still reserve</i> -----	17

Cordials:

<i>amaretto di saronno</i> -----	9
<i>domaine de canton ginger</i> -----	10
<i>irishman irish creme</i> -----	7
<i>grand marnier</i> -----	11
<i>vieux carre absinthe</i> -----	12
<i>lillet - white</i> -----	8
<i>sambuca</i> -----	8

Brandy & Cognacs:

<i>courvoisier vs</i> -----	10
<i>e&j brandy</i> -----	8
<i>hennessy vs</i> -----	11

SWEETS

Nutella & Oreo Mississippi Mud Pie: -----	9
<i>buttered hazelnuts, banana foster ice cream</i>	
Baked Pears With Cranberry & Walnut: -----	7
<i>fig & cinnamon gelato, orange blossom honey, vanilla cream</i>	
Fuji Apple Praline Pecan Pie: -----	8
<i>sea salted caramel, vanilla bean ice cream</i>	
Peppermint Brittle Candy Sundae: -----	9
<i>mint & chocolate chip gelato, blondie bites, hot fudge, marshmallow creme, peppermint brittle crunch waffle cup</i>	

FROZEN

Sorbet Trio: -----	8
Banana Foster Ice Cream: -----	7
Vanilla Bean Ice Cream: -----	7
Fig & Cinnamon Gelato: -----	7
Peppermint & Dark Chocolate Chip Gelato: -----	7

AFTER DINNER DRINKS

Port:

<i>quinta do portal tawny, portugal</i> -----	8
<i>fonseca "bin 27" reserve, portugal</i> -----	9
<i>noval "black", portugal</i> -----	9
<i>taylor fladgate 10 yr tawny, portugal</i> -----	11
<i>sandeman lbv 2009, portugal</i> -----	12
<i>taylor fladgate 20yr tawny, portugal</i> -----	13

Madeira:

<i>rare wine co. "savannah" verdelho, portugal</i> -----	13
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THE GEORGIAN TERRACE

BY SOTHERLY HOTELS





LIVINGSTON
RESTAURANT+BAR

Dessert Menu