

# LIVINGSTON

RESTAURANT+BAR

## BRUNCH MENU

### STARTERS

Crab Cake 15

house remoulade, arugula salad

Smoked Salmon 18

capers, onions, tomato, boiled egg

Sliced Seasonal Fruit Plate 14

greek yogurt

Fried Green Tomatoes 12

pimento cheese, bacon jam

Avocado Toast 15

semolina bread, burrata, evoo

Irish Steel-Cut Oatmeal 10

candied pecans, brown sugar, dried fruit

Coconut Cream Pie French Toast 16

raspberries, maple syrup

Egg White Frittata 20

goat cheese, feta, spinach,  
home fries

Chuck, Brisket and Short Rib Burger 18

potato bun, fries

Eggs Benedict 19

smoked ham, english muffin, home fries

Shrimp and Grits 26

tasso ham, creole gravy

Marjorie's Spinach & Mushroom Quiche 18

arugula salad

Crab Cake Benedict 24

english muffin, dill hollandaise, home fries

Biscuits & Gravy 14

sawmill cracked black pepper sausage

### SWEET ENDINGS

Meyer Lemon Meringue Tart 8

Berry Crème Brûlée 7

Mason Jar Banana Pudding 8

Individuals with certain health conditions may be a higher risk if these foods are consumed raw or undercooked. Consult your physician for more information.

V - Vegan VG - Vegetarian

A 20% gratuity will be added to all checks.



@thegeorgianterracehotel | The Georgian Terrace Hotel



# LIVINGSTON

RESTAURANT+BAR

## BRUNCH LIBATIONS

Not available on show nights events & Holidays

**GEORGIAN SANGRIA | \$10 Pitcher | \$32**  
rum fresh pineapple juice, lime and red wine

**TERRACE TEA | \$9 Pitcher | \$30**  
modern spin on a classic mimosa + edible glitter  
pineapple, cranberry & blackberry

**LIV 75 | \$10 Pitcher | \$32**  
gin, fresh lemon, simple,  
champagne with cotton candy

**GEORGIAN BLOODY | \$10 PITCHER | \$32**  
choose spicy or not so much  
custom blended secret mix with vodka

## SPIRITLESS COCKTAILS

**MARG NO RITA | \$10**  
garden seedlip 108, lime, agave and salt

**PA NO MA | \$10**  
grove seedlip 42, grapefruit,  
lime, agave and club soda

**ESPRESSO MARTINO | \$10**  
spice seedlip 94, espresso, simple syrup,  
coffee bean sprinkle