



# DINNER MENU

Welcome to Muss & Turner's. We couldn't be happier you're here. Muss & Turner's is owned by Todd Mussman and Ryan Turner who are from New England, but have lived here in Smyrna for over ten years. We simply built the place we'd want to come to ourselves. We want you to know our philosophy:

People Matter Most, Passion Pleases, Local Is Priority, Seasonal Makes Sense, Authenticity Rules, Quality Governs, Delicious Trumps, Pretense Sucks, Comfort Feels Good, Appreciation Tastes Better, Prudence Sustains It All

## Small Plates

**Beef Tartare** - Fresh ground beef, capers, mustard, chives, shallots, and olive oil 10.53

**Spanish Mackerel**- pan seared, creamed spinach and tomatoes with whole grain mustard. 9.93

**Fig Salad**- Local Figs, Maytag blue cheese, bacon, arugula and balsamic vinaigrette 9.93

**White Oak Pastures Ribeye**- Grilled local grass fed ribeye with parsley sauce and pickled red onions 11.53

**Tomato Salad**- Local tomatoes, basil, caper shallot sauce 9.53

**Fried Okra**- Local okra breaded and fried, served with hot pepper vinegar and house made mayo 6.53

**Mussels**- Chilis, garlic, Vidalia onions and butter 11.53

**Charcuterie Plate** – Selection of cured meats, extra virgin olive oil, Parmigiano Reggiano, lemon 10.93

## Cheese Plates with paired accompaniment and artisan crackers.

6.53 each any 2 - 11.93 any 3 - 17.93 any 4 - 23.93 all 5 - 29.93

**THOMASVILLE TOMME** (Cow, Georgia) balsamic reduction

**SWEET GRASS GREEN HILL** (COW, SHEEP, GOAT, GEORGIA) EMILY G'S JAM

**FOURME D' AMBERT** (COW, FRANCE ) EMILY G'S JAM

**REYPENAER** (Cow, Netherlands) Marcona Almonds

**PECORINO** (COW, ITALY) Black Pepper Honey

## SALADS

**Greek Salad** - Hearts of romaine tossed with house red wine basil vinaigrette, cucumbers, roasted red peppers, Kalamata olives, red onion, pepperoncini and crumbled feta cheese. sm. 6.93 lg. 8.93

**Ensalada Caesar** – Hearts of romaine with classic Caesar dressing, house croutons and shaved Parmigiano Reggiano sm. 5.93 lg. 7.93

**Todd's Token Salad** – Mixed field greens, beets, goat cheese, toasted hazelnuts & balsamic vinaigrette sm. 6.93 lg. 8.93

**M O T** – Arugula, boiled egg, capers, red onions and champagne vinaigrette with Muss' Kippered (Hot smoked) Salmon sm. 7.93 lg. 9.93

**Mixed Field Green Salad** - Mixed field greens with choice of dressing. sm. 4.63 lg. 6.63

Add kamado grilled chicken breast 2.93 Leg of Crispy Duck Confit 7.93  
Two slices of Nueske's Applewood Smoked Bacon 2.43

**Antipasto Plate** - Choose 4 salads (based on availability) from our deli case served with artisan crackers 9.93

Ask your server for tonight's selection.

## Entrées

**Grilled Pork Porterhouse**- warm spicy sweet potato salad with house made lime crème fraiche 20.53

**Free Form Lasagna**- house made pasta, roasted local vegetables, goat cheese and olive oil. 15.53

**Slow Smoked BBQ Brisket**- Georgia peach BBQ sauce, grilled sweet corn and Buckeye Creek Farm grits 17.53

**Almond Crusted Georgia Trout**- frisee, bacon, chive and mascarpone cheese 18.93

**Grilled Springer Mt. Chicken Breast**- pan fried Spanish chorizo, potatoes, olives and salsa verde 16.53

**Grilled Magret Duck Breast**- Georgia peach and arugula salad, toasted pecans and goat cheese vinaigrette 21.53

## Sides & Soup

4.93

**Veggies**- Mix of veggies sautéed with butter and olive oil

**Collard Greens** – Muss's "I Can't Believe a Damn Yankee Cooked These" Recipe

**Riverview Farm Grits** – made with butter and love

**Pommes Frites** – Heaping bowl, cut fresh daily. Simply addictive! 5.23

**Side of house aioli** (Sambal, Remoulade, Red Pepper or Thyme aioli) **\$.83 each**

**Soup** All soups are home made and change daily, please ask our staff about today's selection. **Cup** 3.93 **Bowl** 5.93

# Sandwiches

**The BURGER** –Grilled Riverview Farm’s Grass fed beef burger with roasted poblano pepper, melted cheddar, red onion and house-made cilantro mayo on a challah bun. 10.93

**No Meat Please** – Thick slices of wood fire grilled seasonal vegetables with Swiss cheese, red pepper aioli and arugula on foccacia. 8.93

**Gobbler** – Shaved wood roasted turkey breast served with Bubby Muss’ Ritz cracker stuffing, lingonberry coulis and thyme aioli on a on griddled challah bun. 9.43

**Tuscan Raider**–Grilled chicken breast with prosciutto, Italian herbs, melted mozzarella & garlic crème fraiche on a foccacia. 9.93

**Insult to Philly** – Shaved House Cooked roasted beef, sautéed sweet onions, red peppers, cremini mushrooms and melted Swiss cheese on a hoagie roll, served with rosemary balsamic au jus. 10.53

**Swifty’s Dream**– Pulled Berkshire pork shoulder, slow smoked for hours, tossed in BBQ sauce Served with spicy horseradish slaw and topped with apple wood smoked bacon on a challah bun. 10.23

**Do You Have Tilapia Today?** – Lightly battered and fried tilapia filet on a soft hoagie roll with remoulade, baby arugula and red onions. 9.43

**Reason to Reuben** – NYC corned beef brisket cooked in house with Swiss cheese, M&T’s old world sauerkraut, and Russian dressing on griddled marble rye bread. 10.33

**Pommes Frites** – Heaping bowl, cut fresh daily. Simply addictive! Big Bowl 5.23 Sm. Bowl 3.23

**Side of house aioli** (Sambal, Remoulade, Red Pepper or Thyme aioli) **\$.83 each**

**Need Catering?**  
Remember Muss & Turner’s for your office luncheons, corporate events, dinner parties, heavy hors d’oeuvres, graduations and more! Ask for our Special Events Menu or just call for a consultation.

**NOW SERVING DINNER ON SUNDAYS!**

**Operating Hours** Monday – Saturday 11:30 am – 9:00 pm Sunday 11 am – 9:00 pm  
[www.mussandturners.com](http://www.mussandturners.com) tel\_770-434-1114 fax\_770-434-1194 1675 Cumberland Pkwy. Ste. 309 Smyrna, GA 30080

### Why the Number 3 on all the Pricing?

It is a constant reminder of our company mantra. A symbolic three legged stool that holds the seat of our cherished customers.

1. Serve only the Highest Quality Products
2. Maintain a Clean & Comfortable Atmosphere
3. Exhibit Gracious Hospitality that Exceeds Expectations

**Please NEVER hesitate to let us know if a “stool leg” is broken during your experience. We appreciate the opportunity to fix it.**

\*Warning: The consumption of raw or under cooked food items may contain harmful bacteria that can cause serious illness in children, the elderly, pregnant women and people with weakened immune systems\*