

Lunch Menu

Served Monday - Saturday 11:30am -5:30pm
Sunday 11:00am - 5:30pm
Dinner - Monday thru Sunday 5:30pm - 9:00pm

Receive Daily Special Updates
Twitter.com/mussandturners



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 let us know if a "stool leg" is broken during your experience. We appreciate the opportunity to fix it

AVISO In a big hurry? Please let us know. Since we have a small kitchen and don't believe in pre-cooking, heat lamps or microwaves to prepare our food, some items like grilled chicken or a burger may take longer than others to cook. We'll guide you & do our best to expedite our 'slow food' experience for you

Sandwiches come with choice of pickle: old (sour & garticky) **new** (less sour crunchy) **green tomato jalapeno mix**
(C) = cold (W) = warm (H) = hot

House-made French Fries!

cut fresh daily and simply addictive
Small Bowl \$3.23
Big Bowl \$5.23

Add any side of house made aioli
Sambal, Remoulade
or Thyme aioli
\$.83 each

CHICKEN & Things with Wings

Now Open On Sunday (H) – Buttermilk marinated crispy fried chicken breast with house-made aioli and sour pickles on challah bun. Simple goodness! Reg. 8.53 (We were closed on Sunday for four years, but now we are not. How many times have you had a hankering for this on a Sunday morn?)

Q-Bird (H) – A Kamado-grilled chicken breast with M&T's Carolina Style BBQ sauce and melted white cheddar on a soft challah bun. Reg. 8.53 (The Civil War is over. This sandwich shows just how well the North and South are now getting along.)

Tuscan Raider (H) – Kamado-grilled chicken breast with prosciutto ham, tossed Italian herbs, melted mozzarella and garlic crème fraiche on foccacia bread. Reg. 9.93 (Why is the chicken so juicy? We brine it.)

The Funky Chicken (H) – Kamado-grilled chicken breast with applewood smoked bacon, melted provolone cheese and truffle aioli on a challah bun. (was the best selling special we've ever had and needed to be on the menu.) Reg. 9.93

Thai Chili Turkey Salad (C) – House-roasted pulled turkey with sweet chilli, cilantro, red onion and fresh arugula on multi grain bread. (This has become a staff favorite with sweet, spice and everything nice.) Reg. 8.93 LG 9.93

Jajah Reuben (H) – Shaved house-roasted turkey breast with swiss cheese, M&T's horseradish slaw and Russian dressing on griddled marble rye bread. Reg. 10.53 LG 12.53 (This is a must have for the serious 'Healthy Reuben' connoisseur.)

Gobbler (W) – Shaved house-roasted turkey breast served with Bubby Muss' Ritz cracker stuffing, Swedish lingonberry coulis and thyme aioli on a toasted challah bun. Reg. 9.43 LG 10.43 (This is "the" sandwich. You know the one...at 7pm on Thanksgiving night. We roast whole turkeys daily. Yum.)

Basic Turkey (C) – Shaved house-roasted turkey breast with Swiss cheese, lettuce and choice of spicy Dijon or red pepper aioli on whole wheat bread. Reg. 8.73 LG 10.73 (For the 'Non-Thanksgiving crowd. We roast whole turkeys on the Big Green Egg and slice the breast. More flavor and tender.)

Dedos de Pollo (H) – Buttermilk marinated crispy fried chicken fingers (2 whole breasts) with choice of honey mustard or M&T's Carolina style BBQ sauce with choice of freshly cut, seasonal fruit salad or pickle. Reg 6.93

Leg of Crispy Duck Confit Add as an option to any salad or just to munch on. (Turner's dream of having duck confit available every day has been realized. Possibly the best preparation of any type of food EVER. So good!!!) Reg 7.93

Have You Been Here For Dinner? It's a different ball game.

We become a full service bistro at night. Ask to see our current Dinner Menu as it is seasonal and changes every four weeks. We offer over 25 wines by the glass and 60 beers.

Zagat 2007 /2008/2009 Top Food Rating, Service Rating & Bangs for the Buck in Atlanta

www.mussandturners.com to make online reservations

*'Foie gras in your flip flops'
'fine dining food sans pretense'*

BEEF & Things That Eat Grass

Romanian Drip (H) – A pile of Romanian style pastrami with earth-shaking Dijon mustard on a challah bun. Reg. 8.93 LG 10.93 (Simple goodness! Muss' grandfather served this at his deli in Boston.)

The Dooley (H) – Pile of Romanian style pastrami, melted Swiss cheese, Russian dressing and horseradish slaw on a challah bun. Reg. 9.93 LG 11.93 (A true gut bomb invented by the best drummer to ever take a pay check from us.)

The Burger (H) – Kamado-grilled Riverview Farms Grass-fed Beef Burger with roasted poblano pepper, melted cheddar, red onion and house-made cilantro mayo on a challah bun. 10.93 (This beef is organically raised in N. Georgia and in our opinion has a distinct, delicious flavor that can't be beat.)
*Add 2 slices of applewood smoked bacon 2.43

Grass Fed Sloppy Joe (H) – Sauteed Riverview Farms Grass-fed Ground Beef in M&T's 'Manwich' sauce with melted provolone on a soft challah sponge, we mean bun. (Why did it take us 3 years to come up with this one...?.. This will make you want to slap your mama!) Reg. 9.93

Insult to Philly (H) – House-roasted Certified Angus beef, sautéed sweet onions, red peppers, cremini mushrooms and melted Swiss cheese on a hoagie roll with rosemary balsamic au jus. (Balsamic au jus takes 60 hours to make.) Reg. 10.53 LG 12.53

Basic Beef (C) – House-roasted Certified Angus beef (cooked rare-med rare), with Swiss cheese and choice of rosemary aioli or Dijon on country white bread. Reg. 9.53 LG 11.53 (You can taste the great wood flavor in the beef. Yummy factor is high!)

Reason to Reuben (H) – M&T's Corned Beef Brisket with Swiss cheese, our Old World recipe for sauerkraut and Russian dressing on griddled marble rye bread. Reg. 10.33 LG 12.33 (This is a must have for the serious Reuben connoisseur. It has brought tears of joy to some from NYC.)

"Miles" High (C) – Romanian Style Pastrami piled high with choice of Dijon or Russian dressing on marble rye bread. Reg. 9.23 LG 11.23 (Named after little Muss, but really for Grandpa's favorite)

"The Bucky Goldstein" (H) – Smoked beef brisket tossed in BBQ demi glace with sliced sour pickle, fried tobacco onion rings and Dijon on a challah bun. Reg. 9.93 ****Fair Warning:** If you want a 'lean sandwich' this is not the one.

WE CATER & DELIVER. LET US BRING LUNCH TO YOU AT THE OFFICE!

FISH & Things That Swim

NoMama Tuna Salad (H) – Albacore tuna tossed with lemon aioli, kalamata olives, fresh oregano and sun dried tomatoes served open face with melted provolone cheese on whole wheat bread. Reg. 8.93 LG 10.93 (One of Turner's only recipes on the menu.)

Do You Have Tilapia Today? (H) – Lightly battered and fried tilapia filet on a soft hoagie roll with house-made remoulade, baby arugula and red onions. Reg. 9.43 (We ran this as a special a dozen times and people kept calling for more. Audition is over.)

SBLR (C) – Muss' Kippered (Hot smoked)Salmon (3oz), applewood smoked bacon, lettuce and red pepper on wheat with caper dill spread. Reg. 11.43 (Kipperring is lightly curing and hot smoking the salmon. Nueske's is some of the best bacon available in the U.S.)

Divine SWINE

BLR (C) – Nueske's applewood smoked bacon, lettuce and red pepper on country white bread with a red pepper aioli. 7.73 (Nueskes is some of the best bacon \$ can buy. There is no such thing as bad bacon, but you'll understand the difference when you try the good stuff.)

Swiftly's Dream (H) – Local and Organic Berkshire Pork Shoulder from Riverview Farms, slow smoked for hours, pulled and tossed in our house BBQ sauce, then topped with spicy horseradish slaw and Nueske's applewood smoked bacon on a challah bun. Reg. 10.33 LG 12.33 (Only the best pork and of course topped with some of best bacon \$ can buy as an homage to our friend and great chef Jay Swift, aka "The Sultan of Swine" or "Prince of Pork.")

VEG & other

*Add 2 slices of Nueske's applewood smoked bacon 2.43

Darn Good Egg Salad (C) – House-made remoulade egg salad with arugula on country white bread. Reg. 6.53 LG 8.53 (It's hard for anyone to get excited about egg salad, but this one does the trick.)

The Hummer (C) – Smooth house made basil hummus, thinly sliced shoestring carrots, roasted red bell peppers, cucumber, red onion and arugula tossed in a simple vinaigrette on whole wheat bread. Reg. 8.93 (It's the GED's stunt double for the colder season)

No Meat Please (H) – Thick slices of Kamado-grilled vegetables with Swiss cheese, red pepper aioli and arugula on foccacia. Reg. 8.93 LG 10.93 (Rest assured, we take our veggies as seriously as our meats.)

Old Faithful (W) – Sliced provolone and mozzarella cheese on griddled challah bread with choice of freshly cut fruit salad or pickle. 5.63 (We have been told by many mothers that this sandwich is a safety net for the 'developing palate.' Don't worry, it's safe for adults too.)

Chocolate Elvis (H) – Peanut butter, melted couverture chocolate and sliced bananas on griddled challah bread. 5.93 (This sandwich is just RIDICULOUS! Order this one to split for dessert if you can't handle it on your own.)

SOUP

Yesterday's Soup – All soups and sauces are better with one day's rest. Our selection is always changing and always made from house-made stocks, and the season's best ingredients. Please ask our staff about today's soup. Cup 3.93 Bowl 5.93

SALADS

*Add Kamado-grilled chicken breast 2.93 *Leg of crispy duck confit 7.93 *Add 2 slices of Nueske's applewood smoked bacon 2.43

Greek Salad- Hearts of romaine tossed with house-made red wine vinaigrette, cucumbers, roasted red peppers, kalamata olives, red onion, pepperoncinis and crumbled feta cheese. Reg. 6.93 Entrée 8.93

Caesar Salad - Hearts of romaine topped with classic house-made Caesar dressing with house-baked croutons and shaved Parmigiano-Reggiano* Reg. 5.93 Entree 7.93

Todd's Token Salad - Organic mixed field greens tossed with beets, goat cheese, toasted hazelnuts and shallot balsamic vinaigrette. Reg. 6.93 Entree 8.93 (This is the salad you would likely enjoy as a guest at Muss' house.)

M O T- Arugula with hard boiled eggs, capers, red onions, bagel chips and champagne vinaigrette topped with Kippered (Hot smoked) Salmon. Reg. 7.93 Entree 9.93 (Kipperring is lightly curing and hot smoking the salmon. Are you MOT?)

Mixed Green Salad - Organic mixed field greens with choice of dressing. Champagne vinaigrette, balsamic vinaigrette, red wine vinagrette or Caesar. Reg. 4.63 Entrée 6.63

Antipasto Plate- Choose 4 salads (based on availability) from our deli case with a choice of any hand-cut bread on our menu. 9.93

Please ask our deli guide for today's selection.

M&T COMBOS

Soup / Salad / Half Sandwich 9.93

Pick any two

Salad-see descriptions above

Yesterday's Soup- changes daily

Token Caesar

Greek

Sub MOT or \$1.23

Add Grilled Chicken Breast \$2.93

Sandwiches

Basic Beef

Basic Turkey

Old Faithful

Tuna (closed faced)

Miles High

Hummer

Egg Salad

Add Any Small Cup of Deli Salad

(except shrimp & Thai Turkey salad) Please refer to back of menu Antipasto Plate for options

4oz cup 1.83 8oz cup 3.73

or

Route 11 or Madhouse Chips for \$1.73

We are unfortunately not able to provide all our sandwich options as halves.

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.

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