



DINNER MENU

Just So You Know. We wish we could always use only local organic & sustainable products, but often the cost, availability and consistency of product is prohibitive. We are always in pursuit to make our food better tasting and better for you. That is why our culinary team makes almost everything from scratch, maintains relationships with our local farmers and changes the menu every 4 weeks. We use product that is in season. There is no other way we'd rather do business. For some crazy reason it feels right and the food just tastes better. We hope you agree. Enjoy!

Small Plates

Heirloom Caprese Salad- Local heirloom tomatoes, basil, fresh mozzarella di bufala, evoo and balsamic vinaigrette	10.53
Baker Yard Figs and Local Melon- Citrus oil, watercress, balsamic reduction	8.93
House Made Pimento Cheese- Served with crackers and pickles	7.53
"Lettuce Wraps"- Chicken confit, Boston Bibb lettuce, red onion, local tomatoes, roasted garlic aioli *good cause cuisine, ask why	8.53
Beef Tartare- Fresh ground Certified Angus beef, capers, chives, horseradish, lemon aioli, homemade potato chips	10.93
Marinated Olives- Lemon, orange, chili flake, garlic and thyme	6.93
Charcuterie Plate- Selection of cured meats, extra virgin olive oil, Parmigiano Reggiano, fresh lemon	10.53
Antipasto Plate Choose 4 salads (based on availability) from our case served with La Panzanella crackers.	9.93
Roasted Beets with Laura Chanel Goat Cheese Collard Greens Greenless Greek Salad with Feta Cheese	
Freshly Cut Seasonal Fruit Salad Butterbean Salad Carrot Ginger Slaw Cauliflower Salad	
Domestic Jumbo Shrimp Salad Remoulade Chick Pea Salad Curry Potato Salad	

Cheese Plates

Your selection with chef's paired accompaniment.	5.53 each
Choose any 2 - 9.99 Choose any 3 - 14.99 Choose any 4 - 19.99 Choose all 5 - 24.99	
GEORGIA PECAN CHEVRE (Goat's milk, Georgia) HOUSEMADE GRAPE JELLY	
CHIMAY LA BIÈRE- (Cow's milk, Belgium) Chestnut Honey	
FOURME D'AMBERT- (Cow's milk blue, France) PICKLED BAKER YARD LFIGS	
MANCHEGO- (Cow's milk, Spain) MARCONA ALMONDS	
MUSTER GEROME (Cow's milk, Italy) BLACK PEPPER TRUFFLE HONEY	

If you try a cheese you really like, we'd be happy to cut some fresh for you to take home tonight.

Soup	Cup	Bowl
Please ask our staff about today's selection.	3.93	5.93

Salad	Side	Meal
Greek Salad- Hearts of romaine tossed with house made red wine basil vinaigrette, cucumbers, roasted red peppers, kalamata olives, red onion, pepperoncini and crumbled feta cheese	6.23	8.23
Add kamado grilled chicken breast 2.93 Leg of crispy duck confit 7.93		
Ensalada Caesar - Hearts of romaine with classic Caesar dressing, house croutons and shaved Parmigiano Reggiano	5.23	7.23
Add kamado grilled chicken breast 2.93 Leg of crispy duck confit 7.93 Applewood Smoked Bacon 2.23		
Todd's Token Salad - Organic mixed field greens, beets, goat cheese, toasted hazelnuts & balsamic vinaigrette	5.93	7.93
Add kamado grilled chicken breast 2.93 Leg of crispy duck confit 7.93 Applewood Smoked Bacon 2.23		
M O T - Spinach, boiled egg, capers, red onions and champagne vinaigrette with Muss' Kipperd Salmon	6.53	8.53
Popular Demand - Organic mixed field greens, champagne vinaigrette & Domestic Jumbo Shrimp Salad Remoulade	7.53	9.53
Add kamado grilled chicken breast 2.93		

Entrée

Steak Frites- 8oz Teres major, toasted garlic and rosemary French fries, caper mayonnaise	20.53
House Made Tagliatelle Carbonara- Sungold tomatoes, basil, parmesan cheese	16.93
North Georgia Trout- local cucumber and onion salad red wine-tarragon vinaigrette	19.53
Ashley Farms Chicken Thighs- Heirloom tomato and rattlesnake bean salad, feta vinaigrette	18.93
Sausage and Peppers- Sheep's nose pimento peppers, stuffed with Berkshire pork sausage, butter lettuce salad	18.53
Smoked Pheasant Salad- Roasted pheasant in truffle aioli with Mushroom confit, local tomatoes, frisee, bacon vinaigrette	21.93

Sides	4.63
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Veggies- Mix of veggies sautéed with extra virgin olive oil	
Oakview Farms Grits - 100 year old strain of heirloom corn. Ground fresh & possibly the best you've ever had	
Collard Greens - Muss' "I Can't Believe a Damn Yankee Cooked These" Recipe. No dirt, sweet, spicy and chock full of bacon	
Pommes Frites - House-made French fries cut fresh daily	3.93

Sandwiches

These bad boys are big, bold and beautiful. How you eat them is up to you. There are no rules.

	Reg	Large
The BURGER – Kamado grilled Riverview Farm’s Grass Fed Beef Burger with roasted poblano pepper, melted Cabot 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 gooey fontina cheese, red pepper aioli, and spicy greens on foccacia.	8.63	10.63
Gobbler – Shaved Wood Roasted Turkey Breast served with Bubby Muss’ Ritz cracker stuffing, Swedish Lingonberry coulis and thyme aioli on a toasted challah bun. (We roast whole turkeys daily)	9.03	10.93
Tuscan Raider –Brined and kamado grilled chicken breast with prosciutto ham, tossed Italian herbs, melted mozzarella & garlic crème fraiche on a foccacia bun.		9.33
Insult to Philly – Shaved Wagyu (American Kobe) Kamado Roasted Beef, sautéed sweet onions, red peppers, shiitake mushrooms & melted Swiss cheese on a hoagie roll. Served with rosemary balsamic au jus.	10.53	12.53
Swifty’s Dream – Pulled Pork Shoulder, slow smoked for hours, tossed in M&T’s Carolina Style BBQ Sauce Served with spicy horseradish slaw and topped with apple wood smoked bacon on a challah bun.	9.93	11.93
Do You Have Tilapia Today? – Lightly battered and fried tilapia filet on a soft hoagie roll with remoulade, baby arugula and red onions.	9.23	
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	12.33

House Made French Fries!
cut fresh daily & are simply addictive
Large Bowl \$3.63
Add any 2oz portion of house made sauce
Sriracha aioli, Remoulade or Thyme aioli
\$.83 each

Add Any Small Cup of Deli Salad
(except shrimp salad) Please refer to front
of menu Antipasto Plate for options
4oz portion 1.83 8oz portion 3.63

Upcoming Events

\$15 BEER TASTINGS

- Aug 14- Highland Brewing Company
- Aug 21- Guest (Bob Townsend)
- Aug 28- Belgian Abbey Flight

Come learn from and taste with Jessica Moss, our resident "beer maestro", who has an unrivaled passion for beer. You will taste at least 6 beers. reservations@mussandturners.com
6:30pm -8:00pm
20 slots available.

\$15 WINE TASTINGS

- Aug 12 Big Reds
- Aug 19 Fabulous Food Wines
- Aug 26 Australia

Come learn more about the world of wine in a comfortable setting around our community table. Each week our resident wine geek, Iris Kampbell, will focus on one of the best wine making regions or a unique theme and you will get a chance to sample 5 wines from that region or theme along with some artisan cheese to gnosh on. Call 770-434-1114 or e-mail: reservations@mussandturners.com

He'Brew Beer Dinner

Monday, August 18th

Go figyah.... the Jewish kid was all about doing this beer dinner. Besides the religious affiliation we all think this is one of the best breweries yet to show up in Georgia. 5 courses paired with 5 beers. Hebrew will have their Southeast rep present to talk about the beers and of course Jess will host and answer all your questions pertaining to beer and life if you buy her a beer.

Menu

1. Coney island lager- "lobster roll" Traditional style
2. Coney island albino python- "merguez sausage" cous cous salad
3. He'brew origin- "fish & chips" pomegranate vinegar
4. He'brew rejwevinator- "baker yard figs" grilled and wrapped in duck ham
5. He'brew lenny's RIPA double rye- "cinnabon mussy style"

\$49 per person plus tax and gratuity Starts @ 6:30pm
Only 30 seats available. Call 770.434.1114 or e-mail
reservations@mussandturners.com

You Might Ask 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.

Good Cause Cuisine : Fisher House

Our neighbor upstairs, Mike Gompers, had this idea of paying it forward and we liked it. He has committed for the run of this current menu that he will match every dollar spent on the 'Lettuce Wrap' small plate and donate that amount to The Fisher House .

Fisher House is a home-away-from-home for the families of seriously ill or injured patients receiving treatment at Wilford Hall Medical Center, a major Air Force medical facility.

For more information contact:
<http://www.fisherhouseinc.org>

We cater and deliver!

Ask for a copy of our catering menu or go to our website www.mussandturners.com

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