

# Dinner Menu

## SNACKS

<b>House Made French Fries</b>	5.23/7.23
<b>Dippin' Sauces and Such</b> truffle, sambal, horseradish, thyme, cilantro, piquillo, or plain aioli, tzatziki sauce, garlic mud, garlic crema, remoulade, honey mustard	1.03
<b>El's Wings (GF)</b> crispy fried Springer Mountain wings, ras el hanout spice, lemon, cucumber yogurt	11.93
<b>Olives and Almonds (GF) (v)</b> thyme, garlic, orange	8.93
<b>Chicharrones</b> pepper vinegar	5.53
<b>H&amp;F Garlic Yeast Rolls</b>	5.93

## SANDWICHES AND SALADS

<b>Reason to Reuben</b> corned beef brisket, Swiss cheese, Old World sauerkraut, Russian dressing, marble rye	12.93
<b>Swiftly's Dream</b> slow-smoked local Gum Creek Farms pork shoulder, BBQ sauce, horseradish slaw, Nueske's bacon, bun	12.93
<b>The Burger*</b> Riverview Farm grass-fed beef, roasted poblano pepper, cheddar cheese, red onion, cilantro aioli, H&F bun	12.93
<b>The Gobbler</b> roasted turkey breast, Bubby Muss' Ritz Cracker stuffing, lingonberry coulis, thyme aioli, H&F bun	11.53
<b>Power Up Philly (v)</b> five varieties of oven roasted mushrooms, sweet onion, Swiss cheese, pickled jalapeno, house aioli, Cuban bread	12.93
<b>M&amp;T Foie Burger*</b> Riverview Farm grass-fed beef, "foie gras bacon", melted Swiss, sherry-vidalia jam, truffle aioli, H&F bun	19.93
<b>Todd's Token Salad (v) (GF)</b> organic mixed field greens, beets, goat cheese, toasted hazelnuts, balsamic vinaigrette	11.93
<b>MOT</b> kippered (hot-smoked in house) Skuna Bay salmon, arugula, boiled egg, capers, red onions, bagel chips, champagne vinaigrette.	14.93
<b>Options:</b> sandwiches come with choice of pickle: <b>new</b> (fresh & crunchy), <b>dill</b> , <b>old</b> (sour & garlicky), <b>green tomato</b> , or <b>house made jalapeno mix</b> .	

## Artisan Cheeses 19.93

Mobay, sheep, *goat*, Carr Valley, WI, *Emily's jam*  
 Campo, Boxcarr Creamery, cow, NC, onion jam  
 Black Truffle Chevre, *goat*, Laura Chanel, CA, *pepper honey*  
 Shakerag, *raw cow*, Sequatchie Cove, TN, *dark chocolate*

## Charcuterie 17.93

Smoked Chicken Liver Mousse, *poulet rouge*, M&T  
 Tasso, *duck*, Muss and Turners  
 Summer Sausage, *pork*, Usinger's, WI  
 Prosciutto Americano, *pork*, La Quercia, IA  
*with dijon, house pickles, and pickled mustard seed*

## ADDITIONS

<b>Duck Leg Confit</b>	12.93
<b>Big Green Egg Grilled Chicken Breast</b>	5.93
<b>Muss' Collard Greens</b>	5.53
<b>Georgia Mixed Greens</b> (choice of dressing)	4.93
<b>Mac and Cheese</b>	8.93
<b>Yesterday's Soup</b>	5.23 /7.93

## Welcome to Muss & Turner's Smyrna

We couldn't be happier you're here. We simply built the place we'd want to come to ourselves. Our philosophy towards food and people is simple:

**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!**

We believe in serving delicious food made with high quality ingredients. We source local ingredients when available, use artisan bread from H&F Bread Co., and if we can make it in-house, we do.

All grilled items proudly prepared on **The Big Green Egg**

\*THESE ITEMS ARE SERVED TO ORDER AND MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED FOODS, SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

**A gratuity of 20% will be applied to parties of ten or greater.**

## SMALL PLATES

<b>Blood Orange Salad (GF) (V)</b> baby greens, radish, pomegranate, pumpkin and sunflower seeds, pine nuts, radish sprouts	10.93
<b>Welsh Rarebit (v)</b> roasted cauliflower, panko, sage	10.93
<b>Winter Bruschetta (v)</b> pomegranate, basil, orange, fromage blanc, french baguette, balsamic reduction	8.93
<b>Cocoa Tagliatelle</b> duck confit, madeira, foie gras butter, hazelnut croquant, chives	12.93
<b>Korean Fried Quail</b> wild rice, egg, ginger, gochugaru honey	13.53
<b>Rabbit Ravioli</b> braised rabbit, sauce allemande, herbs	15.93
<b>Georgia Apple Salad</b> baby kale, toasted pecans, dried cherries, sage vinaigrette	10.93
<b>Brussel Sprout Salad</b> roasted mushrooms, pearl onion, Bella Vitano, soft baked egg, black garlic vinaigrette, hollandaise	11.93
<b>Blue Crab</b> jumbo lump crab, cilantro greens, avocado, red onion, lime, butternut squash puree, aji amarillo dust	15.93
<b>Pimento Cheese Flatbread</b> maple glazed bacon, scallion, chive, arugula	12.93
<b>LARGE PLATES</b>	
<b>Sansho Miso Noodle Bowl (GF) (V)</b> shiitake mushroom, baby bok choy, radish, rice noodle, tofu, scallion	16.93
<b>Pan Braised Cod (GF)</b> winter vegetable ratatouille, meyer lemon, chamomile	24.93
<b>Grilled Dry Aged Shoulder Steak (GF)</b> roasted fingerling potatoes, shiitake mushrooms, trippa fiorentina, parmigiano, lemon, cured egg	27.93
<b>Joyce Farm Young Red Chicken (GF)</b> poussin rouge, mashed sweet potato, braised greens, cranberry jus	19.93
<b>Wild Boar Stroganoff</b> roasted boar shoulder, gnocchi, roasted beech mushroom, red pearl onion, paprika, crema	24.93
<b>Venison Cassoulet</b> braised venison, sausage, white beans, san marzano, panko, mirepoix	24.93




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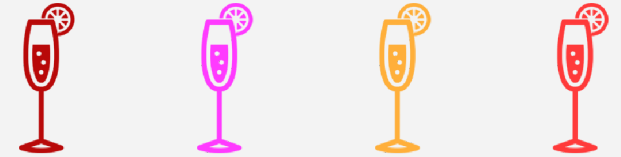
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**SUNDAY  BRUNCH**

**Every Sunday 10am - 3pm**

Sweeten Up Brunch with St. Germain Mimosas!

*First for \$8.03, \$5.03 each after*



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**TUESDAY NIGHT WINE TASTING**

Every Tuesday at 7pm

\$15 per person

[mussandturners.com/wine](http://mussandturners.com/wine)

**THE GIVING KITCHEN**

Co-founded by **Chris Hall, Ryan Turner** and **Todd Mussman**, The Giving Kitchen is a non-profit charity whose mission is to provide emergency assistance grants to those working in the restaurant community facing unanticipated crisis.

[thegivingkitchen.org](http://thegivingkitchen.org)

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Options include individual sandwiches or group options to feed the masses! Perfect for office parties!

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