

TODAY -----

Roasted Wild Mushroom Ragù Four Cheese Heirloom Grit, Prosciutto di Parma, Truffle Oil	11.93
Za'atar Seared Salmon roasted cauliflower and brussels sprouts, pickled red onion, herbed tahini	20.53

CHEESE & CHARCUTERIE -----

Artisan Cheeses Griffin- Sweet Grass Dairy Raw cow, GA, Emily G's Triple Berry XO Gouda 26 month- cow, Holland, black pepper honey St. Andre's cows milk, France, Marcona Almonds Asher Blue- RAW cow GA. brandied figs	6.93ea
Charcuterie Board Wild Boar, Olli Salumeria, VA Finocchiona, Molinari, CA Prosciutto Americano, La Quercia, IA Bresaola Punta D'anca, Uruguay with dijon, cornichons, and pickled mustard seed	16.93

SMALL & SHARED PLATES -----

Poblano Pimento Cheese Saltines	6.93
El's Wings Moroccan spices, lemon, tzatziki sauce	10.93
Brussel Sprouts maple and bacon vinaigrette, red onion, lardon	9.93
Blue Cheese Dip house made chips, green onions	7.93
PEI Mussels white wine, court bouillon, crispy potatoes, herbs, sourdough	12.93
Chicharrones (aka pork rinds) jalapeno vinegar	4.93

ENTREES -----

Shrimp 'n' Grits GA shrimp, Logan Turnpike grits, sweet peppers, bacon lardons, white wine butter sauce, green onion	16.93 20.93
Springer Mountain Chicken Pot Pie veloute, carrots, green peas, puff pastry	17.93
Braised Lamb Shank spiced brown butter sweet potato mash, sauteed winter greens	28.53
Linguine ai Frutti di Mare shrimp, calamari, PEI Mussels, squid ink linguine, uni butter	22.53
Puttanesca bucatini pasta, puttanesca sauce, shaved parmesan, bread crumbs	18.93
Big Green Egg Grilled Beef Filet herb roasted potatoes, sauteed green beans, black garlic butter	33.93



mussandturners.com | 678.809.4040

Welcome to Muss & Turner's East Cobb

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!

Why all the 3's on the menu? It represents the three legged stool (#3) that holds the seat of our cherished customers.

1. Serve only the Highest Quality Products that we can find or make ourselves
2. Maintain a Clean & Comfortable Atmosphere
3. Exhibit Gracious Hospitality that Exceeds Expectations. Please let us know if one of the "legs" is ever broken.

Catering Available!

Ask your server, or visit mussandturners.com

DINNER SIDES -----

House Made French Fries heaping bowl, cut fresh daily	½ 4.83 L6.83
Dippin' Sauces and Such truffle, sambal, horseradish, thyme, cilantro or plain aioli, tzatziki sauce, garlic crema, remoulade, honey mustard	.93
Muss' Collard Greens made with Nueske's bacon	4.93
Truffleupagus creamy dreamy mac n cheese, truffle, panko	5.93
Garlicky Green Beans	4.93

SANDWICHES -----

Options: sandwiches come with choice of pickle: new (fresh & crunchy), dill, old (sour & garlicky), green tomato, or house made jalapeno mix.
+Gluten Free: We do not carry gluten free bread, However; we can provide options.

The Burger* Big Green Egg grilled SFF beef, roasted poblano pepper, melted cheddar cheese, red onion, cilantro aioli, bun	12.53
Reason to Reuben house-steamed corned beef brisket, Swiss cheese, Old World sauerkraut, Russian dressing, marble rye	11.93
"The Bucky Goldstein" slow roasted Rosewood Ranch Wagyu beef brisket (nothing lean about it!), Carolina BBQ demi glace, sliced sour pickle, tobacco cut onion rings, Dijon, bun (spicy)	10.93
Pastrami on Wry low and slow smoked Rosewood Ranch Wagyu brisket pastrami (nothing lean about it!), melted swiss, red onion and Dijon mustard or horseradish aioli, marble rye	11.93
The Gobbler roasted turkey breast, Bubby Muss' Ritz Cracker stuffing, lingonberry coulis, thyme aioli, bun	10.93

SOUP & SALADS -----

Yesterday's Soup always better the next day...ask your server for today's offerings!	4.93 7.93
Bubby Muss' Matzo Ball Soup made with homemade chicken stock, celery, carrots, and schmaltzy matzo balls	4.93 7.93
Greek Salad hearts of romaine, cucumbers, roasted red peppers, Kalamata olives, sun dried tomatoes, red onion, pepperoncinis, feta, red wine vinaigrette	8.53 9.93
Caesar Salad hearts of romaine, croutons, shaved Parmigiano-Reggiano, classic Caesar dressing	7.53 8.93
Todd's Token Salad organic mixed field greens, beets, goat cheese, toasted hazelnuts, balsamic vinaigrette	9.53 10.93
M O T Kippered Skuna Bay salmon, arugula, boiled egg, capers, red onions, bagel chips, champagne vinaigrette	12.93 14.53
Mixed Organic Field Green choice of dressing	4.53 6.93

SALAD & SANDWICH ADDITIONS -----

Kippered Skuna Bay Salmon (3 oz)	7.93
SFF Burger Patty Grilled on Big Green Egg	6.93
Falafel Patty	4.53
Chicken Breast Grilled on Big Green Egg	4.53
Add a Fried Egg	1.53
Nueske's Applewood Smoked Bacon (3 slices)	4.93

***THIS ITEM IS SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED FOODS, SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

*A 20% gratuity may be applied to groups of 10 or larger.

DRINKS

COCKTAILS M&T GO-TOS ----- 8.93

Manhattan: What we were drinking when M&T was conceived. rye or bourbon *skinny = no vermouth, add burnt orange peel.

Negroni / Boulevardier: the floral, bitter & sweet. YUM!! gin or bourbon, st. George Bruto, vermouth (1,1,1 on the rocks)

Muss's Margarita: We love tequila. We go to Mexico to buy it. El Jimador blanco or reposado *skinny = tequila, lime, rocks

Mama's Milk: Mama Turner's favorite "make it better" pill. gin or vodka, elderflower, tonic, lime *skinny= sub soda for tonic

In-A-Van: Our rocket fuel from GDL to Fiesta Americana. El Jimador, Grapefruit soda, lime, orange, rocks. Pinche bueno!

B.A. Martini: vodka or gin *add blue cheese olives + \$1

HEY MRS. MIXOLOGIST ----- 9.93

Playing with Fire bourbon, suze, ginger lime syrup, Reaper water, bruleéd orange, ginger beer

The Berry White Cathead Vodka, pomegranate seeds, cranberry, lime, mint, egg white

Spiced Pear Daiquiri In-house spiced rum, pear syrup, lime

Fizzy Lifting Drink Absolut Elyx, grapefruit, lime, Cocchi Rosa, sparkling wine

Apple of My Rye Dickle Rye, allspice, apple, cinnamon, maple

BEER LOCAL DRAFTS -----

Pilsner Terrapin SoundCzech GA 5.2% 16 oz. 7.03

Belgian-Style Tripel Reformation Jude, GA 9.2% 13oz. 8.03

Pale Ale Sweetwater 420, GA 5.7% 16 oz. 5.03

Stout Orpheus Ferryman Imperial Coffee, GA 8.5% 13oz. 7.23

IPA Creature Comforts Tropicalia, GA, 6% 16oz. 7.03

IIPA Sweetwater Second Helping, 6.5% 16oz. 10.00
Bright strawberry, honeysuckle & zesty acidity

BOTTLES & CANS -----

Pabst Blue Ribbon Milwaukee, WI 4.74% 16oz. 4.03

Lager Miller Lite, USA, 4.2% 4.03

Lager Bud Light, USA, 4.3% 4.03

Lager Red Hare Long Day Lager, GA 5% 5.03

Berliner Weisse Creature Comforts Athena, GA 4.5% 5.03

Tripel Victory Golden Monkey, PA 9.5% 6.03

Golden Belgian Huyghe Brewer, Delirium Tremens, BEL 8.5% 12.03

Quad St. Bernardus Abt 12, Belgium 10% 12.03

Pale Ale Back Forty Naked Pig, AL 6% 5.03

Pale Ale Wicked Weed Napoleon Complex, NC 5.2% 6.03

Amber Gate City Copperhead, GA 5.2% 5.53

Brown/Coffee Ale Wild Heaven Ode to Mercy, GA 8.2% 7.03

IPA 3 Taverns Night on Ponce, GA 7.5% 5.03

IPA Sweetwater IPA GA 6.3% 5.03

Scotch Ale Monday Night Brewing Drafty Kilt, GA 7.2% 5.03

Porter Founders, MI, 6.5% 5.03

Porter Second Self Mole, GA 6.5% 5.03

Stout Young's Dbl Chocolate stout, UK 5.2% 7.93

Sour Rodenbach Grand Cru, Belgium 6% 9.03

NA Beck's Non-Alcoholic, Germany 4.03

GF Widmer Brothers Omission Pale Ale, OR 4.6% 5.03

Cider Treehorn Dry Cider, GA 5.9% 5.03

M&T's Special Barrel Bourbon Cocktail ----- 20.93

The Full Nelson: M&T's Belle Meade bourbon, orange vanilla syrup, cardamom, grapefruit

SPARKLING WINE -----

Prosecco: Millesimato Lovo, Italy, NV 8.03
Small batch produced with a mineral-laden crisp taste 26.03

Pinot Noir/Chardonnay: Gruet Brut Rose, NM 10.03
Bright strawberry, honeysuckle & zesty acidity 35.03

WHITE WINE -----

Pinot Grigio: Tiefenbrunner, Italy, '16 9.53
Delicate and crisp with nice acidity and a hint of white flowers 33.03

Sauvignon Blanc: Domaine Octavie, Touraine, France '16 9.03
Great value! Quality that rivals Sancerre. An RT go to 33.03

Sauvignon Blanc: Fernlands, Marlborough, New Zealand '16 8.03
Herbal aromatics, passion fruit, gooseberry, and pepper 26.03

Verdejo: Torres, Spain '15 7.53
Pale gold with glints of quince and pear, clean floral notes 25.03

Riesling: Dr. Pauly 'Noble House', Mosel, Germany '15 8.03
Semi-dry, lemon & full of sweet stone fruits w/ a hint of minerality 26.03

Chardonnay: Joseph Drouhin LaForet, Burgundy, France '14 10.03
Limestone minerality, spicy vibrant citrus & a touch of a yeast 35.03

Chardonnay: Morgan, Monterey, CA '14 12.03
Aromas of creme brulee, asian pear and hazelnut are accompanied by tastes of pineapple, vanilla and lemon 39.03

ROSÉ -----

Cabernet Grenache Blend: Bieler Pere & Fils, France '16 9.03
Handcrafted in Provence. Delicate fruit, Provencal herbs 33.03

RED WINE -----

Pinot Noir: Writer's Block, Lake County, CA '14 9.53
Light pinot with dark fruit flavors and hint of spice 33.03

Pinot Noir: Anne Amie, Willamette Valley, OR '15 14.03
Flavors of dark cherries and berries w/ soft lithe tannins 48.03

Cabernet Blend: La Maialina 'Gertrude', Tuscany '14 9.03
Plush, bold, jammy, spicy with a hints of savory herbs & earth 33.03

Cabernet Sauvignon: Twenty Bench, Napa, CA '14 10.03
Juicy berries, dark chocolate, rich espresso & black pepper 33.03

Crianza: Bujanda, Rioja, Spain '13 10.03
Silky w/structured complex, ripe berry and fruit flavors 33.03

Petit Verdot/Malbec/Petit Syrah: Cosentino 'The Dark' Lodi '15 10.03
Lush flavors of currants and plum with a touch of chocolate 33.03

Red Blend: Truchard 'The Shepherd', Carneros '13 11.03
Deep black cherry, raspberry jam, sandalwood and violets with a bit of Indian spice 36.03

Zinfandel: Madrigal Family Winery, Napa Valley, CA '13 12.53
Rich candied fruit, ripe cherries, black peppercorns & allspice 45.03

M&T Guest Choice-----

Cabernet Sauvignon: Daou Estate, Paso Robles, CA '16 15.03
Bright acidity, blackcurrant, and cooked blueberry fruit 55.03

Nero d'Avola: Tasca, Regaleali, Sicily '14 8.03
Ripe berry flavors, silky tannins, a delicious Sicilian red 26.03

KIDDIE COCKTAILS ----- 3.03

Vanilla Coke-Tail vanilla turbinado, cream, Mexican Coca-Cola

Tirley Semple grenadine, Mexican Sprite

Orange Creamsicle orange, cream, vanilla, soda

NON-ALCOHOLIC -----

We have a large selection of unique tasty drinks to choose from!