

## TODAY -----

<b>Wellfleet Oysters- Cape Cod, MA</b> mignotte, cocktail, saltines	11.93
<b>Seared Striped Black Bass</b> roasted broccoli, fennel, calabrian chiles, golden raisins, celery root puree, saffron beurre blanc	23.93

## CHEESE & CHARCUTERIE -----

<b>Artisan Cheeses</b>	6.93ea
Griffin*- Sweet Grass Dairy Raw cow, GA, Emily G's Triple Berry XO Gouda 26 month- cow, Holland, black pepper honey St. Andre's- cow, France, Marcona Almonds Asher Blue*- Raw cow, GA, brandied figs	

<b>Charcuterie Board</b>	17.93
Wild Boar, Olli Salumeria, VA Finocchiona, Molinari, CA Prosciutto Americano, La Quercia, IA Bresaola Punta D'anca, Uruguay <i>with dijon, pickles, and pickled mustard seed</i>	

## SMALL & SHARED PLATES -----

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

## ENTREES -----

<b>Springer Mountain Chicken Pot Pie</b> veloute, carrots, green peas, puff pastry	17.93
<b>Za'atar Seared Salmon*</b> roasted cauliflower and brussels sprouts, pickled red onion, herbed tahini	20.53
<b>Bucatini ai Frutti di Mare*</b> shrimp, calamari, PEI mussels, crawfish butter, fresh herbs	21.53
<b>B.G.E. Grilled Filet Mignon*</b> herb roasted potatoes, sauteed green beans, black garlic butter	33.93
<b>Butternut Squash Risotto</b> roasted squash, shaved parmesan, crispy leeks, parsley gremolata	16.53
<b>B.G.E. Grilled Shrimp</b> char sui, napa cabbage, cucumber, spinach, pickled carrot, macerated red onion, candied pecan, crispy wontons, sesame seed, yuzu-ginger vinaigrette	19.93



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

## DINNER SIDES -----

<b>House Made French Fries</b> heaping bowl, cut fresh daily	1/2 5.23 L 7.23
<b>Dippin' Sauces and Such</b> truffle, sambal, horseradish, thyme, cilantro or plain aioli, tzatziki sauce, garlic crema, remoulade, honey mustard	.93
<b>Muss' Collard Greens</b> made with Nueske's bacon	5.53
<b>Truffleupagus</b> creamy dreamy mac n cheese, truffle, panko	5.93
<b>Blistered Green Beans</b>	4.93
<b>Sauteed Greens</b> confit garlic	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.

<b>The Burger*</b> Big Green Egg grilled SFF beef, roasted poblano pepper, melted cheddar cheese, red onion, cilantro aioli, bun	12.93
<b>Reason to Reuben</b> house-steamed corned beef brisket, Swiss cheese, Old World sauerkraut, Russian dressing, marble rye	12.93
<b>Pastrami on Wry</b> low and slow smoked Rosewood Ranch Wagyu brisket pastrami ( <b>nothing lean about it!</b> ), melted swiss, red onion and Dijon mustard or horseradish aioli, marble rye	12.93
<b>"The Bucky Goldstein"</b> slow-roasted Rosewood Ranch Wagyu beef brisket ( <b>nothing lean about it!</b> ), Carolina BBQ demi glace, sliced sour pickle, tobacco cut onion rings, Dijon, bun, ( <b>spicy</b> )	12.53

<b>The Gobbler</b> roasted turkey breast, Bubby Muss' Ritz Cracker stuffing, lingonberry coulis, thyme aioli, bun	11.33
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## SOUP & SALADS -----

<b>Yesterday's Soup</b> always better the next day...ask your server for today's offerings!	5.23 7.93
<b>Bubby Muss' Matzo Ball Soup</b> made with homemade chicken stock, celery, carrots, and schmaltzy matzo balls	5.23 7.93
<b>Greek Salad</b> hearts of romaine, cucumbers, roasted red peppers, Kalamata olives, sun dried tomatoes, red onion, pepperoncinis, feta, red wine vinaigrette	8.93 10.53
<b>Caesar Salad</b> hearts of romaine, croutons, shaved Parmigiano-Reggiano, classic Caesar dressing	7.93 8.53
<b>Todd's Token Salad</b> organic mixed field greens, beets, goat cheese, toasted hazelnuts, balsamic vinaigrette	9.93 11.53
<b>M O T</b> kippered 60 South salmon, arugula, boiled egg, capers, red onions, bagel chips, champagne vinaigrette	12.93 14.93
<b>Mixed Organic Field Green</b> choice of dressing	4.93 6.93

## SALAD & SANDWICH ADDITIONS -----

<b>Kippered 60 South Salmon</b> (3 oz)	8.53
<b>SFF Burger Patty</b> Grilled on Big Green Egg to temp	6.93
<b>Falafel Patty</b>	4.93
<b>Chicken Breast</b> Grilled on Big Green Egg	4.93
<b>Add a Fried Egg</b>	1.53
<b>Nueske's Applewood Smoked Bacon</b>	(2)3.93 (3)4.93
<b>House Braised Pork Belly</b> (2 slices)	5.93

**\*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

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

**The Sun Almond Rises** Bacardi, lemon, pineapple, orgeat, rhubarb bitters

## BEER LOCAL DRAFTS -----

**Pilsner** Terrapin SoundCzech GA 5.2% 16oz. 7.03

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

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

**Sneaky Wheat** Scofflaw, Atlanta Ga. 8.5% 13 oz. 6.23

**Rye Amber** Creature Comforts Reclaimed Rye, GA 5.5%, 16oz. 6.53

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

## BOTTLES & CANS -----

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

**Lager** Bud Light, USA 4.3% 4.03

**Lager** Miller Lite, WI 4.2% 4.03

**Lager** Red Hare Long Day Lager, GA 5% 5.03

**Belgian Pilsner** Stella Artois, Belgium 5.2% 5.03

**Pilsner** Creature Comforts Bibo, GA 5.2% 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

**IPA** Second Self Triforce, GA 6.1% 6.03

**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

**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 Private Barrel Selection -----

**The Full Nelson:** Belle Meade bourbon, orange honey syrup, cardamom, grapefruit 20.93

**Bourbon Flight:** Sample 3 of our custom bourbon barrels 25.93

## 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 '16 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

**Malbec Blend:** Achaval Ferrer 'AF', Mendoza, Argentina '16 9.03  
Full bodied, very fruity wine with taste of dark plums, black cherries and currants with oak and hidden tannins. 35.03

**Valpolicella Classica:** Allegrini Palazzo Della Torres, Italy '13 12.53  
Full flavoured red with layers of blackberries and dark cherry with notes of earth and roasted herbs in the finish. 47.33

**Crianza:** Bujanda, Rioja, Spain '14 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

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