

DINNER

CHEESE & CHARCUTERIE -----

Artisan Cheeses 6.93ea
Ossau Iraty-RAW sheep, France, apple and onion jam
Green Hill-Sweet Grass Dairy cow, GA, Marcona almonds
Asher Blue-Sweet Grass Dairy, GA, RAW cow, port wine figs
Imperial Black Cheddar- cow, WI, black pepper honey

Charcuterie 16.93
Wild Boar, Olli Salumeria, VA
Finocchiona, Molinari, CA
Prosciutto Americano, La Quercia, IA
Smoked Chicken Liver Mousse, M&T
with dijon, cornichons, and pickled mustard seed

SMALL PLATES -----

Smoked Carolina Trout 14.93
apple-pickled ginger cabbage slaw, potato latkes, lemon dill crema

Jumbo Lump Crab Cake 21.93
remoulade, shaved fennel, asparagus, frisee, citrus vinaigrette

Cider Braised Gum Creek Farm Pork Belly 14.53
succotash, charred onion relish

Bruschetta 8.93
crostini, goat cheese, grape tomatoes, strawberries, mint, basil

Ceviche 13.53
shrimp and squid ceviche, avocado, citrus, cilantro

ENTREES -----

Shrimp 'n' Grits
GA shrimp, Logan Turnpike grits, Yoder's local tomatoes, house
bacon lardons, lobster cream sauce, green onion 15.93
20.93

Skuna Bay Salmon 24.93
smoked tomato butter, zucchini noodles, tarragon cream, fried
leeks

BGE Grilled Marinated Flat Iron Steak 24.53
Italian salsa verde, rapini, mushrooms, tomato escabeche

Bourbon Brine Pork Loin 24.93
whipped Yukon Gold potatoes, Chef's mushroom mix, dijon cream
sauce

Springer Mountain Chicken 21.93
braised, smoked, and deep fried chicken, roasted veggies, fingerling
potatoes, au jus

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, but 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

Swifty's Dream slow-smoked local Gum Creek Farms pork
shoulder, BBQ sauce, horseradish slaw, Nueske's bacon, bun 12.53

Aporkalypse Now roasted Cox Farm pork loin, smoked chicken
liver mousse, spicy nam prik, shredded cabbage, cucumber, red
onion, cilantro aioli, bun 11.53

Papa Max house-kipped Skuna Bay salmon, cream cheese,
boiled egg, red onion, capers, pickled green tomato, baby greens,
champagne vinaigrette, toasted sesame bagel 14.93

Baja Trout buttermilk fried trout fillet, pickled jalapeno, house
remoulade, cabbage, cilantro & red onion dressed in fresh lime
juice, bun 11.93

Wild Caught Shrimp Salad domestic shrimp tossed in our
famous remoulade, lemon dressed arugula, brioche hoagie **(cold)** 13.93

El's Wings Ras El Hanout, lemon, tzatziki sauce 10.93

M&T Foie Burger SSF grass fed beef, onion jam, swiss, truffle
aioli, bun 19.93

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

*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

SANDWICHES CONTINUED -----

Tuscan Raider brined Big Green Egg grilled chicken breast,
prosciutto, Italian herbs, melted mozzarella cheese, garlic
crema, ciabatta 11.53

The Funky Chicken brined Big Green Egg grilled chicken
breast, Nueske's bacon, provolone cheese, truffle aioli, bun 10.93

The Gobbler roasted turkey breast, Bubby Muss' Ritz Cracker
stuffing, lingonberry coulis, thyme aioli, bun 10.93

Old Faithful melted mozzarella, melted provolone, buttered
pullman loaf 4.93

The Johnny Appleseed Georgia apples, gruyere, arugula, black
pepper honey, horseradish aioli, sourdough 10.53

Hot Falafel Action spicy falafel patty, arugula, vine ripe
tomatoes, feta, tzatziki sauce, bun 9.93

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

v v See Salad Protein Additions Below v v

M O T Skuna Bay kippered 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

SIDES, SALAD & SANDWICH ADDITIONS -----

House Made French Fries heaping bowl, cut fresh daily ½ 4.83
L 6.83

Dippin' Sauces and Such truffle, sambal, horseradish,
thyme, cilantro or plain aioli, tzatziki sauce, garlic mud, garlic
crema, remoulade, honey mustard .93

Chicharonnes (aka pork rinds) with jalapeno vinegar 4.93

Muss' Collard Greens made with Nueske's Bacon 5.53

Truffleupagus- creamy dreamy mac n cheese, truffle, panko 5.93

Kippered Skuna Bay Salmon (3oz) 7.93

Poached Wild Caught Domestic Shrimp (5) 9.93

Southeast Family Farms Burger Patty Grilled on Big Green
Egg 6.93
4.53

Falafel Patty

Chicken Breast Grilled on Big Green Egg 4.53

Add a Fried Egg 1.53

Nueske's Applewood Smoked Bacon (3 slices) 4.93



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

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

Jugo de Maize 13th Colony Corn Whiskey, lemon, orgeat, Orpheus Transmigration IIPA

Honeysuckle Mule Cathead Honeysuckle Vodka, lime, vanilla, ginger beer

PCH 13th Colony Gin, Cocchi Rosa, orange honey syrup, lemon

Ghost in a Nutshell Blackwell Rum, orgeat, apricot, lime, pecan shavings, basil

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

BEER LOCAL DRAFTS -----

Gose Creature Comforts Tritonia, GA 4.5% 13oz 6.03

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

Pale Ale Sweetwater 420, GA 5.7% 16oz 5.03

Pilsner Terrapin Sound Czech, GA 5.5% 16oz 7.03

Double IPA Orpheus Transmigration of Souls, GA 10% 13oz 7.03

Hefeweizen Eventide Citrus Grove, GA 5.7 % 16oz 7.53

BOTTLES & CANS -----

Miller Lite Miller Brewing, WI 4.17% 4.03

Pabst Blue Ribbon Milwaukee, WI 4.74% 16oz 4.03

Lager Red Hare Long Day Lager, GA 5% 5.03

Pilsner Creature Comforts Bibo, GA 5% 5.03

Wheat Second Self Thai Wheat, GA 5.1% 5.03

Berliner Weisse Creature Comforts Athena, GA 4.5% 5.03

Tripel Victory Golden Monkey, PA 9.5% 6.03

Quad St. Bernardus Abt 12, Belgium 10% 12.03

Pale Ale Back Forty Naked Pig, AL 6% 5.03

Oatmeal Stout Good people, AL 6% 5.03

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

IPA Three Taverns A Night on Ponce, GA 7.5% 5.03

IPA Wicked Weed Pernicious, NC 7.3% 7.03

IPA Sweetwater IPA, GA 6.3% 5.03

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

Porter Founders Porter, MI 6.5% 5.03

Sour Rodenbach Grand Cru, Belgium 6% 9.03

NA Beck's Non-alcoholic, Germany 4.03

Gluten Free Widmer Brothers Omission IPA, OR 4.6% 6.03

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

WINE SPARKLING -----

Prosecco: LaLuca, Veneto Italy NV 9.03
Lemon curd, crisp pear and a touch of minerality. 31.03

WHITE -----

Pinot Grigio: Tiefenbrunner, Italy, '15 9.53
Delicate and crisp with nice acidity and a hint of white flowers. 32.03

Sauvignon Blanc: Echo Bay, Marlborough, New Zealand '15 8.53
Clean & refreshing with zesty grapefruit, and passionfruit. 31.03

Sauvignon Blanc: Domaine Octavie, Touraine, France '14 9.03
Great value! Quality that rivals Sancerre. An RT go to. 33.03

Garganega: Sartori di Verona "Ferdì", Veneto, Italy '13 9.03
Sexy & voluptuous yet dry with aromas of apricot and ripe pears. 33.03

Chardonnay: Cave de Lugny, Macon-Villages, France '14 8.03
Subtle minerality, fresh citrus and white peach. True Burgundy. 26.03

Chardonnay: Raeburn, Russian River Valley, CA '15 12.03
Full bodied favorite with tropical fruit, oak and butter. 39.03

ROSÉ -----

Syrah/Grenache/Carignan: Moulin de Gassac Guilhem 2016 7.03
Quaffable with or without food. Ripe berries, minerality, acid. 23.03

RED -----

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

Merlot: Alcance Gran Reserva, Maule, Chile '14 9.53
Chocolate covered cherries, soft tannins, lush finish. 33.03

Italian Red Blend: G.D. Vajra Rosso, Langhe, Italy '14 10.03
Fresh with bright fruit, delicate and great with food 33.03

Grenache/Syrah: Morgan Cotes du Crow's, Monterey, CA '14 10.03
Soft tannins with nice combo of earth and fruit. Love this! 35.03

Malbec: Punto Final, Mendoza, Argentina '15 8.03
Smooth. Blackberries, light oak, spice & vanilla. 26.03

Crianza: Prado Rey, Ribera del Duero, Spain '11 12.53
Great deal! Ripe fruit, smoke and little dusty tannins. 45.03

Zinfandel: Mauritson, Dry Creek Valley, CA '15 12.03
Floral, raspberry, spice, cinnamon and fresh sage. 41.03

Cabernet Sauvignon: Uppercut, Napa Valley, CA '15 10.03
Killer deal for Napa! Bold, complex, black fruit, mocha, tannins. 33.03

Cabernet Sauvignon: the 75 Wine Co 'The Sum', CA '13 12.03
Beckstoffer fruit. Notes of blueberry, espresso and chocolate. 41.03

Syrah/Petite Sirah Blend: Pessimist, Paso Robles, CA '15 11.53
Big boy wine! Black fruit, pepper, ripe tobacco & sweet oak. 39.03

BIG BOY REDS *Not cheap but great value* -----

Pinot Noir: Hilliard Bruce, Sta. Rita Hills, CA '12 15.03
Intense fruit, spice, violet. We locked up all remaining in Atlanta. 52.03

Syrah: Bedrock Wine Co, North Coast, CA '14 16.03
Limited production. Pepper, spice, smoke & violets. 60.03

KIDDIE COCKTAILS -----

Vanilla Coke-Tail vanilla turbinado, cream, Mexican Coca-Cola 3.03

Tirley Semple house pomegranate grenadine, Mexican Sprite

Orange Creamsicle Orange, Cream, Vanilla, Soda

NON-ALCOHOLIC -----

We have a large selection of unique tasty drinks to choose from in the red counter beverage cooler or please ask your server.

