

DINNER

CHEESE & CHARCUTERIE

Artisan Cheeses	6.93ea
Griffin- Sweet Grass Dairy Raw cow, GA, Emily G's Triple Berry XO Gouda 26 month- cow, Holland, black pepper honey Smoked Moody Blue, WI. brandied figs St. Stephen Triple Cream, NY, Marcona Almonds	
Charcuterie Board	16.93
Spanish Chorizo, Spain Finocchiona, Molinari, CA Prosciutto Americano, La Quercia, IA Smoked Chicken Liver Mousse, M&T <i>with dijon, cornichons, and pickled mustard seed</i>	

SMALL & SHARED PLATES

Pimento Cheese black pepper lavosh	6.93
El's Wings Ras El Hanout, lemon, tzatziki sauce	10.93
Roasted Baby Carrots tahini yogurt, watermelon radish, pomegranate, carrot pesto, watercress	9.93
Gum Creek Farms Pork Belly corn cakes, bacon jalapeno jam and garlic crema	14.93
Warm Bleu Cheese Dip with potato chips	6.93
Fried Fish Curry green coconut curry, sticky rice cake, shiitake, Fresno peppers, cilantro	14.93
Smoked Gulf Oysters herbs, hot sauce, coriander cilantro crema, Old Bay saltines (chilled)	14.93
PEI Mussels white wine, herbs, crispy potato, grilled sourdough	11.93
Brussel Sprouts maple and bacon vinaigrette, red onion, lardon	9.93

ENTREES

Braised Pot Roast whipped yukon gold potatoes, swiss chard, horseradish cream, natural jus	22.93
Shrimp 'n' Grits GA shrimp, Logan Turnpike grits, charred corn, house bacon lardons, white wine butter sauce, green onion	15.93 19.93
Springer Mountain Fried Chicken Thighs buttermilk and hot sauce brined thighs, cheddar polenta, sauteed green beans, tasso gravy	19.93
Pork Schnitzel breaded pork loin, root vegetable au gratin, apple cider braised red cabbage, dijon dill cream sauce	19.93
Sugo local beef and pork, olives, capers, San Marzano tomatoes, red wine bucatini, housemade ricotta, mint	18.93
Seared Carolina Trout crimson lentils, tuscan kale, curried sweet potato puree, brown butter	19.93

M | T

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

Please ask about our lunch menu!

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 mud, garlic crema, remoulade, honey mustard	.93
Chicharones (aka pork rinds) with jalapeno vinegar	4.93
Muss' Collard Greens made with Nueske's Bacon	4.93
Truffleupagus creamy dreamy mac n cheese, truffle, panko	5.93
Whipped Yukon Gold Potatoes and Tasso Gravy	5.93
Sauteed Green Beans with garlic and shallots	5.53

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
Swiftly's Dream slow-smoked local Gum Creek Farms pork shoulder, BBQ sauce, horseradish slaw, Nueske's bacon, bun	12.53
The Gobbler roasted turkey breast, Bubby Muss' Ritz Cracker stuffing, lingonberry coulis, thyme aioli, bun	10.93
The Funky Chicken brined Big Green Egg grilled chicken breast, Nueske's bacon, provolone cheese, truffle aioli, bun	10.93
Hot Falafel Action spicy falafel patty, arugula, roasted red peppers, 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
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 (3oz)	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

*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

Jamaican Me Crazy Blackwell Jamaican rum, lime, pineapple, Velvet Falernum, hibiscus, island spices, ginger lime syrup

Re'gin'erator 13th Colony Gin, Campari, sweet vermouth rosemary, cardamom

2 Tickets to Paradiso Denizen rum, passion fruit, guava, apricot, cranberry

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 Sound Czech GA 5.2% 16oz. 7.03

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

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

Stout Southbound Moonlight Drive, GA 9% 13oz. 8.53

Kolsch Eventide Kolsch, GA 5.3% 16oz. 6.03

IPA Scofflaw Basement, GA, 7.5%, 16oz 7.03

BOTTLES & CANS -----

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

Lager Miller Lite, WI 4.2% 4.03

Lager Red Hare Long Day Lager, GA 5% 5.03

Pilsner Stella Artois, Belgium 5.2% 5.03

Berliner Weisse Creature Comforts Athena, GA 4.5% 5.03

Wheat Second Self Thai Wheat, GA 5.1% 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

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 Porter, MI 6.5% 5.03

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

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

The Full Nelson: M&T's Belle Meade bourbon, orange vanilla syrup, cardamom, grapefruit 20.93

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 '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 lithic tannins 48.03

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

Valpolicello Ripasso: Recchia Le Murainé, Veneto '13 12.03
Earthy and black cherry aroma, black-fruit and almond notes 42.03

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

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

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

KIDDIE COCKTAILS ----- 3.03

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

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.