

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 Imperial Black Cheddar- cow, WI, black pepper honey Asher Blue- RAW cow GA. brandied figs	
Charcuterie Board	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 & SHARED PLATES

El's Wings Ras El Hanout, lemon, tzatziki sauce.	10.93
Fried Red Fish Curry green coconut curry, sticky rice cake, shiitake, Fresno peppers, cilantro	14.93
Cacio E Pepe spaghetti, pecorino romano, black peppercorn	7.53
Gum Creek Farms Pork Belly corn cakes, bacon jalapeno jam and garlic crema	14.53
Smoked Oysters herbs, hot sauce, coriander cilantro crema, Old Bay saltines	14.93
Mussels white wine, herbs, crispy potato	11.93
Brussel Sprouts maple and bacon vinaigrette, red onion, lardon	9.93
Crab Cake arugula slaw, Dijon remoulade	21.93

ENTREES

Braised Pot Roast whipped yukon gold potatoes, swiss chard, horseradish cream, natural jus	22.93
Shrimp 'n' Grits GA shrimp, Logan Turnpike grits, local tomatoes, house bacon lardons, lobster cream sauce, green onion	15.93 20.93
Springer Mountain Fried Chicken Thighs buttermilk and hot sauce brined thighs, cheddar polenta, sauteed green beans, tasso gravy	19.93
Big Green Egg Long Bone Pork Chop spicy mango salsa, twice fried plantains, ancho chili sauce, caribbean rice	27.53
The Noodle Bowl mushroom dashi, pork, shiitake, bok choy, soft boiled egg, green onion, cilantro, mint	16.93
Pappardelle Spanish chorizo grilled tomato sauce, house made ricotta, basil	16.53



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

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

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
Chicharones (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
Whipped Yukon Gold Potatoes and Tasso Gravy	5.93
Kippered Skuna Bay Salmon (3oz)	7.93
Southeast Family Farms 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

09.18.17 *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

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

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

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

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

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

BEER LOCAL DRAFTS -----

Berliner-Weisse Creature Comforts Paradiso, GA 4.4% 13oz. 6.53

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

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

IIPA Scofflaw Double Jeopardy, GA 10.5% 13oz. 7.63

Witbier Southbound Scattered Sun, GA 5.2% 16oz. 7.03

Pilsner Terrapin Sound Czech, GA 5.5% 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

Pilsner Creature Comforts Bibo, GA 5% 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 Nitro Ode to Mercy, GA 8.2% 7.03

IPA Three Taverns A 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

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

Gluten Free Widmer Brothers Omission pale ale, 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: 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 -----

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

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 7.03
Pale gold with glints of quince and pear, clean floral notes 24.03

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 39.03
By tastes of pineapple, vanilla and lemon.

ROSE -----

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

RED -----

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

Pinot Noir: Boedecker Cellars, Willamette Valley, OR, '14 12.03
Juicy and floral with intense fruit and an earth finish 42.03

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

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

Zinfandel: Mauritsen, Dry Creek Valley, CA '13 12.03
Floral, raspberry, spice, cinnamon and fresh sage. 41.03

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

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

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

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 -----

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.