



What is Muss & Turner's?

Muss & Turner's is a neighborhood joint with no culinary boundaries and no pretense. Deli by day and bistro by night. Come as you are, enjoy yourself and be comfortable.

Our Story

Todd "Muss" Mussman & Ryan Turner worked together in the late nineties at The Food Studio, a part of Fifth Group Restaurants. Muss was a chef on the rise and Turner was a server seeking purpose. Turner left The Food Studio in late 2000 to take a job as Food & Beverage Manager at East Lake Golf Club, while Muss continued to climb the ladder ultimately landing as the Executive Chef at Sala.

Muss and Turner both lived in Smyrna, stayed connected and would get together with their wives to cook, eat, drink and be merry. One "Manhattan-fueled" evening in 2002, the two started talking about opening a restaurant together. After a year or so of kicking around ideas for fine dining, gourmet markets and more, they finally decided to simply build the place they'd want to go to or work for themselves. One thing led to another, and three years later – on February 8, 2005 – they opened Muss & Turner's Smyrna.

In 2010, they joined forces with Chris Hall, another local Smyrnite and celebrated chef. In 2012, the trio collaborated on kitchen renovations and the launch of Eleanor's, a hidden bar nextdoor (named for a great friend, drinking buddy, de facto Mom, in-house Sage, and the fabric that holds "it" all together: Eleanor Seale).

The "little deli that could" defied market odds over the last 12 years, growing a loyal homegrown following and catching attention nationwide named among [America's Best Deli's by Food & Wine](#). The group opened doors to its second East Cobb location in March of 2017. *Read more at mussandturners.com/story.*

The Food

Muss & Turner's menus feature dishes that are inspired by the local and seasonal availability of our ingredients. During lunch service you will find a collection of sandwiches for all tastes, soups, salads, and a prepared deli case and dessert goodies. Dinner options include sandwiches, small plates, and entrees. If we don't love it ourselves, we don't want anything to do with it. That has never changed and is the primary basis for all our decisions.

The Service

Muss & Turner's prides itself on service. A well-trained and proud staff waits on each guest as family. We provide counter service lunch and full service dinner in Smyrna. East Cobb has full table service all day. Both locations offer Sunday brunch. We strive to create a comfortable atmosphere to enjoy the simple pleasures or venture into new tastes. Our staff is extremely knowledgeable about all aspects of the sourcing, preparation, and pairings of all items on our menus.

For more information, contact francesca@zeifmanpr.com

Smyrna Quick Facts



Address

1675 Cumberland Parkway SE, Suite 309
Smyrna, GA 30080

Phone

770-434-1114

Website

mussandturners.com

Social Media

Twitter & Instagram: @mussandturners
Facebook.com/mussandturners

Dinner Hours

Sunday - Thursday 5:30 - 9:30
Friday - Saturday 5:30 - 10:30

Lunch Hours

Monday - Saturday 11:30 - 3

Brunch Hours

Sunday 10 - 3

People

Partners: Todd Mussman, Ryan Turner, and Chris Hall
More on our team at mussandturners.com/smyrna/people

Year Opened

2005



Seating

Restaurant interior: 73
Patio: 42
Eleanor's: 38
The Grog Shop: 14
Total: 153

Private Events

Visit: mussandturners.com/group-dining
Contact: events@mussandturners.com | 404-968-2063

Attire

Come as you are

East Cobb Quick Facts



Address

1205 Johnson Ferry Rd.
Marietta, GA 30068

Phone

678-809-4040

Website

mussandturners.com

Social Media

Twitter & Instagram: @mussandturners
Facebook.com/mussandturnersec

Lunch Hours

Tuesday - Saturday 11:30 - 3

Dinner Hours

Sunday - Thursday 5 - 9
Friday - Saturday 5 - 9:30

Brunch Hours

Sunday 10am - 3pm

People

Partners: Todd Mussman, Ryan Turner, and Chris Hall
More on our team at mussandturners.com/eastcobb/people

Year Opened

2017



Seating & Design

Total Seating: 140

10 synched TVs playing music videos from the 70s-90s
20x10-foot multimedia black and white mural +
30x10-foot hand-chalked color menu
designed by local artist and M&T server Rachel Bongard

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Attire

Come as you are

Press



America's Best Delis [Food & Wine](#)

Dixie flavor meets Jewish schmaltz here – a surprisingly wonderful combination. For proof, check out the Bucky Goldstein, a deli sandwich made Southern: house-smoked brisket with Carolina barbecue sauce, pickles, onion rings and spicy mustard.



Muss & Turner's East Cobb Sparks Love Affair with Sandwich [Atlanta Journal Constitution](#)

My princess calls herself Pastrami on Wry, and she's just that: a zaftig pile of thinly sliced, slow-roasted wagyu brisket tucked into a rather flashy getup of marble rye. Adorned with melting Swiss, a bit of red onion and a generous dab of prickly Dijon, she is currently holding court at the newly opened Muss & Turner's East Cobb.



The Best Burgers in Atlanta [Atlanta Magazine](#)

M&T's sits in one of those fancy mixed-use complexes Atlanta seems to love, but has a casual daytime vibe. The Burger is "Big Green Egg grilled," which gives it a great griddled char.... The French bun is soft, and perfectly toasty and buttery -- in fact, the meat is gloriously salty and buttery as well.



Stop Eating at Chain Restaurants, Smyrna [Atlanta Journal Constitution](#)

This popular deli's menu reflects the owners' commitment to local ingredients and playful sense of humor. Lunch items boast categories like "chicken and things with wings" and "divine swine," with meats sourced from Grassroots Farms and Cox Family Farm and buns from Holeman & Finch.... For dinner, choose from seasonal small plates like roasted Brussels sprout salad and lump crab arancini, entrees like South Carolina-caught grilled swordfish, plus a selection of deli items like the popular burger.



A Hidden Bar or Restaurant in Each State [USA Today](#)

Georgia has a number of hidden bars, especially in and around Atlanta. Try Eleanor's, hiding behind a freezer door at Muss & Turner's in Smyrna, for tasty snacks like chicharrones and charcuterie paired with handcrafted cocktails, wine, and beer.

To see more, visit mussandturners.com/press.