

SNACKS-----

House Made French Fries	5.23/7.23
Dippin' Sauces and Such truffle, sambal, horseradish, thyme, cilantro, piquillo, or plain aioli, tzatziki sauce, garlic mud, garlic crema, remoulade, honey mustard	1.03
El's Wings crispy fried Springer Mountain wings, ras el hanout spice, lemon, cucumber yogurt	11.93
Olives and Almonds (GF) (v) thyme, garlic, orange	8.93
Chicharrones (GF) pepper vinegar	5.53
SPECIAL: Rooster's Rockefeller absynthe cream, spinach, bacon, parmigiano, panko	8.93
SPECIAL!! Hidi's Beef Tartare mustard oil, dijon, shallot, chive, caper, black pepper lavosh	13.53

SANDWICHES AND SALADS-----

Reason to Reuben corned beef brisket, Swiss cheese, Old World sauerkraut, Russian dressing, marble rye	12.93
Swift's Dream slow-smoked local Riverview Farm pork shoulder, BBQ sauce, horseradish slaw, Nueske's bacon, bun	12.93
The Burger* Riverview Farm grass-fed beef, roasted poblano pepper, melted white cheddar, red onion, cilantro aioli, H&F bun	12.93
M&T Foie Burger* Riverview Farm grass-fed beef, foie gras "bacon," sherry-vidalia jam, melted swiss cheese, truffle aioli, H&F bun	19.93
The Gobbler roasted turkey breast, Bubby Muss' Ritz Cracker stuffing, lingonberry coulis, thyme aioli, H&F bun	11.53
Power Up Philly (v) five varieties of oven roasted mushrooms, sweet onion, Swiss cheese, pickled jalapeno, house aioli, Cuban bread	12.93
Todd's Token Salad (v) (GF) organic mixed field greens, beets, goat cheese, toasted hazelnuts, balsamic vinaigrette	11.93
M O T kippered (hot-smoked in house) Skuna Bay salmon, arugula, boiled egg, capers, red onions, bagel chips, champagne vinaigrette	14.93
Options: sandwiches come with choice of pickle: new (fresh & crunchy), dill , old (sour & garlicky), green tomato , or house made jalapeno mix .	

Dinner Menu

Artisan Cheeses 19.93

Lindale Gouda, *cow*, The Goat Lady, *champagne grapes*
 Smoky Mountain Round, *goat*, Goat Lady, *NC, black currant jam*
 Mobay, *sheep, goat*, Carr Valley, WI, *pepper honey*
 Stilton Blue, *cow*, England, *pan de higo*

Charcuterie 17.93

Nduja, *pork*, La Quercia, IA
 Dodge City Salami, *pork*, Smoking Goose, IN
 Saucisson Rouge, *pork*, Smoking Goose, IN
 Summer Sausage, *beef*, Usinger's, WI
with dijon, house pickles, and pickled mustard seed

----- **ADDITIONS** -----

Duck Leg Confit	12.93
Big Green Egg Grilled Chicken Breast	5.93
Muss' Collard Greens	5.53
Georgia Mixed Greens (choice of dressing)	4.93
Mac and Cheese	8.93
Yesterday's Soup	5.23 /7.93

Welcome to Muss & Turner's Smyrna

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!

We believe in serving delicious food made with high quality ingredients. We source local ingredients when available, use artisan bread from H&F Bread Co., and if we can make it in-house, we do.

All grilled items proudly prepared on **The Big Green Egg**

*THESE ITEMS ARE SERVED TO ORDER AND MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED FOODS, SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

A gratuity of 20% will be applied to parties of ten or greater.

February 19, 2019

SMALL PLATES-----

Oyster Chowder in the Half Shell* apalachicola oysters, cream, potato, leek, bacon fat, panko, chives	11.93
Poke* (GF) ahi tuna, grilled pineapple, limu, fresno chili, sesame, soy, scallion	14.93
Masala Salad (GF) (v) curry roasted cauliflower, marble potatoes, pomegranate seed, cilantro, neer more	10.93
Grain Salad* farro, bulgar, celeriac, fennel, radish, parsley, soft boiled egg, white balsamic	9.53
Bone Marrow Toast roasted marrow, grass fed butter, sourdough, parsley, shallot, caper, balsamic vinegar	10.53
Royal Red Shrimp n' Grits Riverview Farm grit cake, andouille sausage, poblano trinity, Grafton pepper cheddar, cream, scallion	14.93
Buttermilk Fried Pork Tenderloin* parsnip puree, spiced apple chutney, sage	13.93
Spanish Tortilla (GF) potato, caramelized onion, chevre, radish sprout, smoked paprika aioli	10.53
Roasted Heirloom Sweet Potatoes (GF) (v) baby kale, Karst cave-aged cheddar, toasted pecans, pomegranate, mustard vinaigrette	10.93
Duck Egg Shakshuka harissa-tomato sauce, feta, parsley, lemon oil	9.93

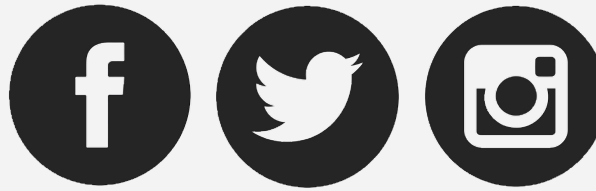
LARGE PLATES-----

Tofu ala Brasa (GF) (v) aji panca pepper grilled aged tofu, marble potatoes, salsa criolla, aji verde sauce, aji amarillo sauce	16.93
Caldo Peixe monkfish, Royal Red shrimp, mussels, tomatillo, marble potato, kale, chorizo butter, crusty bread	28.93
Kung Pao Beef Snake River Farm wagyu skirt steak, dry fried brussel sprouts, Szechuan peppercorn, peanuts, chili oil	25.93
Hudson Valley Duck* crispy duck breast, braised duck leg, wild rice, black pepper candied baby carrot, wilted green, spiced jus	26.93
Dry Aged Bone in Pork Chop* smoked farro risotto, roasted mushrooms, bordeaux broth, basil	29.93
Milk, Fennel, and Lavender Braised Lamb porcini pappardelle, rapini, sheep's milk cheese	24.93



DID YOU KNOW THAT WE HAVE A LOYALTY CARD?

As you spend, we will reward you with credit on your Loyalty Card for you to spend on our lunch, dinner or brunch menus. Ask your server for details.



Follow us! Tag us!
@mussandturners

SUNDAY  BRUNCH

Every Sunday 10am - 3pm
Sweeten Up Brunch with St. Germain Mimosas!
First for \$8.03, \$5.03 each after



FOOD & WINE

Voted us among
AMERICA'S BEST DELIS

Our Private Room, **The Grog Shop**, seats up to 14. We also have semi-private spaces available at our Community Table & inside Eleanor's.



mussandturners.com/group-dining

TUESDAY NIGHT  WINE TASTING

Every Tuesday at 7pm
\$15 per person
mussandturners.com/wine

THE GIVING KITCHEN

Co-founded by **Chris Hall, Ryan Turner** and **Todd Mussman**, The Giving Kitchen is a non-profit charity whose mission is to provide emergency assistance grants to those working in the restaurant community facing unanticipated crisis.

thegivingkitchen.org

ALLOW US TO CATER YOUR NEXT EVENT!



Options include individual sandwiches or group options to feed the masses! Perfect for office parties!

404.968.2063 | EVENTS@MUSSANDTURNERS.COM

local three KITCHEN & BAR

Named one of the **best bourbon bars in America** "Brunch in the Kitchen" every Saturday & Sunday

3290 Northside Pkwy | Atlanta, GA 30327 | localthree.com