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MUSS & TURNER'S

-----Pastries & Sweets-----

All our pastries and sweets use only the finest ingredients and are made daily by highly skilled and passionate pastry chefs. Making pastries in house also takes time. Unfortunately, this is becoming more and more of a rarity in restaurants. We are as committed as we were on day one (February 8, 2005) to deliver an elevated culinary experience for our guests. We encourage you to eat dessert first as they are that good and you deserve to treat yourself. Oh, and they are all *stress free*.

Goat Cheese Cheesecake

graham cracker crust | blueberry lavender compote

\$9.93

Espresso Cheesecake

Oreo cookie crust | espresso cheesecake | Dark Ganache

\$9.93

Key Lime Pie

graham cracker crust | whipped cream

\$7.93

Tres Leches Cake

Chiffon cake | chantilly cream | fresh fruit

\$8.93

Chef's Chocolate Salted Truffle

Pecan pie or maple bacon

\$2.03

Dark Chocolate Brownie

\$3.93

White Chocolate Brownie

\$3.93

Big A\$\$ Cookies 3.93

"Evil Cookie"

made with Cordillera dark & milk chocolate chips & Georgia pecans

*Named by a woman who in 2005 claimed she was possessed
and deemed in 2018 the best cookie in Georgia by the AJC.*

"Evil Cookie" no pecans

Oatmeal Raisin*

Peanut Butter

*These items contain coconut.