

small plates

artisan charcuterie & cheese board	\$24.93
dijon, cornichon, pepper honey, fruit preserves, black pepper lavosh	
el's wings	\$19.93
ras el hanout spice, lemon, parsley, olive oil, tzatziki sauce	
fall orecchiette	\$16.93
italian sausage, roasted broccoli, baby spinach, red bell peppers, sweet onions	
duck and dumplings	\$23.93
braised duck leg, roasted mirepoix, black pepper veloute, buttermilk biscuits	
crispy brussels sprouts (v)	\$12.93
whiskey-mustard glaze, granny smith apples, roasted pecans	
mussels in fennel cream	\$14.93
nueske's bacon, fennel pollen, cream, crusty bread	
spicy pumpkin hummus (v)	\$12.93
pomegranate, pepitas, sage, chili salt, pomegranate gastrique	

salads

roasted broccoli salad (gf)	\$19.93
baby spinach, warm bacon vinaigrette, candied bacon, red onion, toasted pecan, dried cranberries	
todd's token salad (v)(gf)	\$16.93
organic mixed field greens, beets, goat cheese, toasted hazelnuts, balsamic vinaigrette	
greek salad (v)(gf)	\$13.93
romaine, cucumbers, roasted red peppers, kalamata olives, sun dried tomatoes, red onion, pepperoncinis, feta, red wine vinaigrette	
caesar	\$12.93
romaine hearts, croutons, parmigiano, traditional caesar dressing	
m o t	\$24.93
house kippered (hot smoked) salmon, hard boiled egg, red onion, capers, baby arugula, champagne vinaigrette, bagel chips	

sandwiches

STEP 1

CHOOSE YOUR PICKLE

you have 5 pickle options. choose wisely.

new (fresh & crunchy)
dill
traditional old (new york sour & garlicky)
house-pickled jalapeno pepper mix
pickled green tomato

STEP 2

CHOOSE YOUR SANDWICH

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: **greatest hit of the week!** \$16.53
: **bucky goldstein**
: house smoked sliced brisket, carolina bbq, tobacco onions, sour
: pickles, dijon mustard, brioche bun
:

reason to reuben \$17.93
muss' corned beef brisket, swiss cheese,
old world sauerkraut with bacon, russian dressing, marble rye

la bodega \$17.53
riverview farms' grass-fed beef, sweet onion, peppadews, american
cheese sauce, roasted red pepper, romaine, ketchup, sambal, hoagie

johnny appleseed (v) \$13.93
granny smith apples, swiss cheese, baby arugula, horseradish aioli, black
pepper honey, sourdough

power up Philly (v) \$14.93
Five varieties of roasted mushrooms, sweet onion, pickled jalapeno,
house aioli, melted swiss cheese, hoagie roll

the gobbler \$15.93
roasted turkey breast, bubbly muss's ritz cracker stuffing, lingonberry
coulis, thyme aioli, bun

funky chicken \$14.93
brined and wood-grilled chicken breast, nueske's bacon,
provolone cheese, truffle aioli, bun

swifty's dream \$16.93
slow-smoked local riverview farm berkshire pork shoulder,
bbq sauce, horseradish slaw, nueske's bacon, bun

the burger*** \$16.93
wood-grilled riverview farms' grass-fed beef, roasted poblano pepper,
melted cheddar, red onion, cilantro aioli, bun

STEP 3 DON'T FORGET THE FRIES ⇨

entrees

pork bolognese \$25.93
pappardelle pasta, riverview farms' pork shoulder, italian sausage, cream,
herb

wood-grilled italian eggplant (v)(gf) \$20.93
heirloom carrots, roasted pumpkin, mushroom sauce, pickled fennel

pan seared market fish (gf) \$39.93
striped bass, pomme puree, radish, turnips, parsnips, capers, brown butter
balsamic

wood-grilled shoulder steak*** \$59.93
creamed kale, herb roasted potatoes, mushroom butter

sides

wood-grilled springer mountain chicken breast \$7.93
wood-grilled riverview farms' grass-fed beef patty*** \$9.93
house-kippered salmon (3oz) \$12.93
two strips of nueske's bacon \$3.93
mussman's "damn yankee" collard greens \$6.93
creamy dreamy (not kraft) mac and cheese \$9.93
yesterday's soup \$6.93 / \$9.93

fries & sauces

big bowl of our hand cut french fries \$7.93
house made dipping sauces & aiolis \$1.03ea
garlic crema • tzatziki sauce • truffle aioli • horseradish aioli
szechuan chile garlic mud • honey mustard • thyme aioli •
remoulade • cilantro aioli

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

*** These items are served to order and may be raw or undercooked.
Consuming raw or undercooked foods, such as meat, poultry, fish,
shellfish, or eggs may increase your risk of foodborne illness.

monday, december 5

MUSS & TURNER'S

welcome

we genuinely appreciate that you have many options on where to dine and you've chosen us. since february 8, 2005 we have never wavered from our commitment in only serving delicious food made with high quality ingredients, made by skilled culinary professionals and to treat our guests like gold. we realize our food is not cheap, but as you know, nor is sourcing and properly cooking great ingredients as well as attracting and retaining talented people who care. working with quality products & people is the path we've chosen and with nearly two decades, a great recession and pandemic behind us, we forge ahead eternally grateful for those who've seen the value in what we do and supported us along the way through thick and thin.

our guiding principles towards food and people:

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!

our company's purpose is to make people feel good and our community a better place. we care deeply that you have an exceptional experience and we thank you again for choosing us.

todd mussman, ryan turner & chris hall

work with us!

WE'RE ALWAYS HIRING
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unsukay.com/join-our-team

catering & events

LET US BRING THE
SANDWICHES TO YOU

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brunch

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11:30 AM - 3:00 PM

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