



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 15 years, growing a loyal homegrown following and catching attention nationwide named among [America's Best Deli's by Food & Wine](#) and the [51 Best Deli's in the Country by Food Network](#). Muss & Turner's is part of Unskay Concepts -- a celebrated restaurant group founded by Mussman, Turner and Hall -- parent company of Local Three Kitchen & Bar and MTH Pizza.

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

