



## **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 next door (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 Delis by Food & Wine](#) and the [51 Best Delis in the Country by Food Network](#). Muss & Turner's is part of Unsukay 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, as well as 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.

## Smyrna Quick Facts



### Address

1675 Cumberland Parkway SE, Suite 309  
Smyrna, GA 30080

### Phone

770-434-1114

### Website

[mussandturners.com](http://mussandturners.com)

### Social Media

Twitter & Instagram: @mussandturners  
Facebook.com/mussandturners

### Hours

Sunday - Thursday 11:30 a.m. – 9:00 p.m.  
Friday – Saturday 11:30 a.m. – 10:00 p.m.

### Brunch Hours

Sunday 11:30 a.m. – 3 p.m.

### People

Partners: Todd Mussman, Ryan Turner, and Chris Hall  
More on our team at [mussandturners.com/smyrna/people](http://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/](http://mussandturners.com/group_dining/)  
Contact: [events@mussandturners.com](mailto:events@mussandturners.com) | 404-968-2063

### Attire

Come as you are



## Press Highlights



### 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.*



### 51 Best Delis in the Country [Food Network](#)

*This Smyrna neighborhood joint masterfully merges concepts and cuisines. Operating as a deli by day and a bistro by night, Muss & Turner tweaks Southern specialties with Jewish tradition. A prime example is the Bucky Goldstein, which features slow-roasted Rosewood Ranch wagyu beef brisket, pickles and onion rings piled on a mustard-slicked bun and slathered with Carolina barbecue sauce.*



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

*The people of Smyrna show allegiance to one burger—one so cheesy and juicy, you might need a bib. Grass-fed beef from Joyce Farms is crowned with a poblano pepper, all green and smoky and drenched in white cheddar cheese. A thin veneer of cilantro aioli (barely) keeps the bottom bun from turning into a soupy casualty.*



### These Kid-Friendly Restaurants in Atlanta Offer More Than Chicken Nuggets [Eater Atlanta](#)

*Muss & Turner's in Smyrna serves up sandwiches and salads with a side of sophistication. Grown-ups in the party can order classics like the reuben with corn beef brisket or a lamb and pork gyro topped with barrel aged feta paired with a local beer or a cocktail. M&T doesn't dumb down their kids menu. Little ones can dine on pulled pork, beef sliders, and seasonal vegetables, too. A solid place for a quick and easy night out with the family. On nights without the kids, check out the restaurant's speakeasy, Eleanor's, behind the cooler door.*



### 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](https://mussandturners.com/press).