<table>
<thead>
<tr>
<th>Small Plates</th>
<th>Sandwiches</th>
<th>Entrees</th>
</tr>
</thead>
<tbody>
<tr>
<td>artisan charcuterie &amp; cheese board</td>
<td>$24.93</td>
<td>grilled little bird</td>
</tr>
<tr>
<td>dijon, cornichon, pepper honey, fruit preserves, black pepper lavosh</td>
<td></td>
<td>half cornish hen, peach barbeque, spinach, corn cakes</td>
</tr>
<tr>
<td>el’s wings</td>
<td>$24.93</td>
<td>pan seared loch etive steelhead trout (gf)</td>
</tr>
<tr>
<td>ras el hanout spice, lemon, parsley, olive oil, tzatziki sauce</td>
<td></td>
<td>heirloom cherry tomatoes, green beans, mmm, white miso</td>
</tr>
<tr>
<td>watermelon salad (gf)</td>
<td>$14.93</td>
<td>chilled korean noodle bowl (v)</td>
</tr>
<tr>
<td>chipotle yogurt, chorizo, cotija, cilantro</td>
<td></td>
<td>cabbage, cucumber, daikon, 6 minute egg, ginger, buckwheat, noodle</td>
</tr>
<tr>
<td>cauliflower 65 (v)</td>
<td>$17.93</td>
<td>wood-grilled red duroc pork tenderloin (gf) ***</td>
</tr>
<tr>
<td>lemon, mint, red curry, coconut raita</td>
<td></td>
<td>bacon, summer squash, potato, corn puree</td>
</tr>
<tr>
<td>blistered padron peppers (gf)</td>
<td>$14.93</td>
<td>chipotle-grilled flank steak (gf) ***</td>
</tr>
<tr>
<td>boquerone aioli, preserved cherry tomatoes, marcona almond</td>
<td></td>
<td>grilled corn esquites, peach and black bean salsa, avocado mousse</td>
</tr>
</tbody>
</table>

Salads

<table>
<thead>
<tr>
<th>Corn Palace</th>
<th>$23.93</th>
<th>Sides</th>
</tr>
</thead>
<tbody>
<tr>
<td>timmy's tybee island poached shrimp, sweet corn, baby arugula, sweet onion, sherry vinagrette</td>
<td></td>
<td>wood-grilled springer mountain chicken breast</td>
</tr>
<tr>
<td>Todd's token salad (v)(gf)</td>
<td>$16.93</td>
<td>wood-grilled riverview farms' grass-fed beef patty***</td>
</tr>
<tr>
<td>organic mixed field greens, beets, goat cheese, toasted hazelnuts, balsamic vinagrette</td>
<td></td>
<td>house-kipered salmon (3oz)</td>
</tr>
<tr>
<td>Greek Salad (v)(gf)</td>
<td>$13.93</td>
<td>two strips of nueske's bacon</td>
</tr>
<tr>
<td>romaine, cucumbers, roasted red peppers, kalamata olives, sun dried tomatoes, red onion, pepperoncinis, feta, red wine vinagrette</td>
<td></td>
<td>mussman's &quot;damn yankee&quot; collard greens</td>
</tr>
<tr>
<td>Caesar</td>
<td>$12.93</td>
<td>creamy dreamy (not kraft) mac and cheese yesterday's soup</td>
</tr>
<tr>
<td>romaine hearts, croutons, parmagiano, traditional caesar dressing</td>
<td></td>
<td>$6.93 / $9.93</td>
</tr>
</tbody>
</table>

Sides

| Big Bowl of our hand cut french fries         | $7.93                                | Fries & Sauces                   |
| House made dipping sauces & aioli             | $10.93                               | garlic crema • tzatiki sauce • truffle aioli • horseradish aioli • szechuan chile garlic • sambal aioli • honey mustard • thyme aioli • remoulade • cilantro aioli |

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**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

 Ain’t that a peach? (v) $13.93
Georgia peaches, laura chene's goat's cheese, baby arugula, 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 $16.93
Roasted turkey breast, bubbly muss’s ritz cracker stuffing, lingonberry coulis, thyme aioli, bun

Funky chicken $14.93
Braised and wood-grilled chicken breast, nueske's bacon, provolone cheese, truffle aioli, bun

Swifts’ 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 poblan pepper, melted cheddar, red onion, cilantro aioli, bun

Reason to reuben $17.93
Muss' corned beef brisket, swiss cheese, old world sauerkraut, bacon, russian dressing, marble rye

**STEP 3**

DON'T FORGET THE FRIES

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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.
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
APPLY ONLINE TODAY
unsukay.com/join-our-team

catering & events
LET US BRING THE SANDWICHES TO YOU
mussandturners.com/catering

brunch
EVERY SUNDAY
11:30 AM - 3:00 PM
reserve a table online

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NAMED ONE OF THE BEST BOURBON BARS IN AMERICA
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