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Brunch Menu

Saturday & Sunday from 10AM until 3PM

BRUNCH

Crepes peach compote, powdered sugar, vanilla pastry cream	11
Berry Parfait housemade granola, strawberry, blueberry	10
The S.E.C. shaved ribeye, sunny side up egg, caramelized onions, yellow american, roasted garlic smear, everything bagel	18
Chicken Biscuit fried springer mountain chicken breast, jon’s buttermilk biscuit choice of: butcher’s gravy or chili honey <i>Add Nueske’s Bacon (2 slices)</i> 4 <i>Add Fried Egg</i> 2	16
Mornin’ Sunshine scrambled eggs, multi-grain toast, nueske’s bacon, heirloom grits or hash browns	17
The Papa Max 4oz of house smoked salmon, cream cheese, pickled green tomato, boiled egg, capers, red onion, mixed greens, champagne vinaigrette, everything bagel	20
Shrimp & Grits house-made andouille gravy, scallions +Fried Egg 2	24
The Norteño Burrito scrambled eggs, chorizo, potato, chihuahua cheese, salsa verde, salsa de avocado, flour tortilla	21
Let’s Hash It Out pastrami , crispy potatoes, caramelized onion, green pepper, sunny side eggs	20
French Toast chef's seasonal topping, real maple syrup	17

SOUP, SNACKS & SALADS

Yesterday’s Soup is always better the next day. Ask your server for today’s offerings! <i>Small</i> 6 <i>Large</i> 10	
Pimento Cheese white cheddar, lavosh	11
Todd’s Token Salad (v)(gf) organic mixed field greens, beets, goat cheese, hazelnuts, balsamic vinaigrette	9 15
Greek Salad (v)(gf) romaine, cucumbers, roasted red peppers, kalamata olives, preserved tomatoes, red onion, pepperoncinis, feta, red wine vinaigrette	8 14
Caesar Salad hearts of romaine, croutons, shaved parmigiano-reggiano, classic caesar dressing	8 14

ADD ONS

Kippered Verlasso Salmon (3oz)	9
Riverview Farms’ Burger Patty (6oz)	11
Grilled Chicken Breast (6oz)	7
Confit Duck Leg	15

Please Note: A 20% gratuity is automatically added to parties of 8 or more.

*THESE ITEMS ARE SERVED TO ORDER AND MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED FOODS, SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

*The following major food allergens are used as ingredients: Milk, Eggs, Fish, Shellfish, Tree Nuts, Wheat, Soybeans, Sesame, Peanuts. Please notify staff for more information about these ingredients.

LUNCH

All sandwiches come with **fries** and a **choice of pickle**.
Options: new (fresh & crunchy), dill, old (sour & garlicky), green tomato, or house made jalapeno mix.

Swiftly’s Dream slow-smoked local riverview farm berkshire pork shoulder, bbq sauce, horseradish slaw, nueske’s bacon, bun <i>Add Fried Egg</i> 3.00	19
The Gobbler roasted turkey breast, bubbly mussy’s ritz cracker stuffing, lingonberry coulis, thyme aioli, bun	18
Reason To Reuben mussy’s corned beef brisket, swiss cheese, old world sauerkraut with bacon, russian dressing, marble rye	21
The Burger* wood-grilled beef, roasted poblano pepper, melted cheddar, red onion, cilantro aioli, bun <i>Add Nueske’s Bacon (2 slices)</i> 4.00 <i>Add Fried Egg</i> 3.00	21

SIDES

Logan Turnpike Grits	4
Nueske’s Bacon (3 slices)	6
Chicken Sausage (2 links)	5
2 Eggs, any style	4
Today’s Fruit	4
Hash Browns	4
Mussman’s “Damn Yankee” Collard Greens made with nueske's bacon	8
Creamy Dreamy Mac n Cheese	8
House Made French Fries a heaping bowl, cut fresh daily	5 8
Dippin’ Sauces and Such truffle, sambal, horseradish, thyme, cilantro, house aioli, tzatziki sauce, garlic mud, garlic crema, russian dressing, honey mustard	1.50

Brunchy Beverages

We have full wine, beer & spirit lists available upon request.

Big Ole Bloody Mary or Maria

Your choice of vodka or tequila with Charleston Bros. Bloody Mix, lime, olives, celery and house pickled jalapenos

Add Nueske’s Bacon

Maria Ahumada Upgrade

Del Maguey Vida Classico Mezcal

Bellini

bubbles and your choice of pineapple or guava liqueur

Megamosa

bubbles, oj, your choice of mango or elderflower liqueurs

\$5.50 per refill

Not Your Average Joe

buffalo trace bourbon and bourbon cream, rev coffee hot or iced!

El’s Espresso Martini

vodka, coffee liqueur, cold brew, demerara

For nearly two decades, Unsukay has strived to provide fantastic food and drinks, clean and comfortable atmosphere, and gracious hospitality. We care deeply about your experience. It’s what has kept us in business for many years. We encourage you to share with a manager or team member if we have not met or exceeded your expectations. Also feel free to email feedback@mussandturners.com and share your experience with us.

08/16/2026