

SALADS-----

Summer Watermelon Salad cucumber, thai basil, chilis, radish, lime, pickled shallots, crispy rice paper	18
Todd’s Token Salad organic mixed field greens, roasted beets, goat cheese, toasted hazelnuts, balsamic vinaigrette	15
Caesar Salad hearts of romaine, croutons, shaved parmigiano-reggiano, classic caesar dressing	14
Seared Tuna Salad haricot vert, heirloom tomatoes, castelvetrano olives, 7 minute egg, lemon vinaigrette	22
M. O. T. housemade kippered salmon, hard boiled egg, red onion, capers, baby arugula, romaine, champagne vinaigrette, bagel chips	20

SMALL PLATES-----

Yesterday’s Soup is always better the next day. ask your server for today’s offerings!	8 12
Summer Tomato Pie whipped pecorino, bacon, shallots, ritz cracker crust, crispy greens	16
Korean Pork Belly (Bossam) ssam sauce, summer white kimchi, moo kimchi, napa cabbage	21
Crispy Okra avocado crema	12
El’s Wings ras el hanout spice, lemon, parsley, olive oil, tzatziki sauce	17
Blistered Shishitos gochujang honey, togarashi, pickled ginger	12
Crab Fried Rice green peas, onion, egg, corn, mushroom, tamari, chili crisp	22
Heirloom Tomato & Peach fresh ricotta, balsamic reduction, pistachio, basil, herb focaccia	19

Dinner Menu

SNACKS-----

Build your own board from our selection of artisan cheeses, cured meats, and seasonal provisions, or let us assemble a full grazing board to enjoy - 65	
Cheese - served with house jam and lavosh Shepherd’s Blend Carr Valley WI 6.75 Sartori Merlot Bella Vitano Chilton WI 6.75 Original Blue Point Reyes CA. 6.75	
Charcuterie - served with dijon, house pickles and lavosh Mortadella Molinari & Son CA 6.75 Gin & Juice Smoking Goose IN. 6.75 Genoa Le Stelle CA, 6.75	
Assorted Provisions Pimento Cheese – house crackers 6 Salmon Dip - fresh herbs, capers, house crackers 6 Marinated Olives & Almonds – citrus, rosemary 6 Seasonal Crudit� – avocado crema 5 Chili Crisp Chicharrones – lime 4	

LARGE PLATES-----

Charred Corn & Tomato Gnocchi beurre monte, fresh herbs	22
Pan Seared Market Fish summer vegetable cous cous, chickpeas, charred tomato chimichurri	32
Smoked BBQ Chicken Plate baked beans, coleslaw, doux south 'angry cukes', white bread	25
Fish & Shrimp Creole tomato, okra, trinity, carolina gold rice	28
Grilled Campo Grande summer succotash	38
Wood-fired NY Strip Steak poblano cream corn, black bean puree, queso fresco	48

SANDWICHES-----

Reason to Reuben mussy’s corned beef brisket, swiss cheese, old world sauerkraut with bacon, russian dressing, marble rye	21
Swifty’s Dream slow-smoked local riverview farm berkshire pork shoulder, bbq sauce, horseradish slaw, nueske’s bacon, bun	19
The Burger* wood-grilled beef, roasted poblano pepper, melted cheddar, red onion, cilantro aioli, bun	21
The Tuscan Raider brined & wood-grilled chicken breast, prosciutto ham, tossed italian herbs, melted mozzarella, roasted garlic cr�me fraiche, focaccia	21
Power-Up Philly five varieties of roasted mushrooms, sweet onion, pickled jalapeno, house aioli, swiss cheese, cuban bread	20

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

-----SIDES & ADD-ONS-----

House Made French Fries a heaping bowl, cut fresh daily small - 5 large - 8	
Dippin’ Sauces and Such 1.50 ea truffle, sambal, horseradish, thyme, cilantro, house aioli, tzatziki sauce, garlic mud, garlic crema, russian dressing, honey mustard	
Muss’ Yankee Collard Greens - 8 Georgia Mixed Greens (choice of dressing) - 5 Creamy Dreamy Mac N Cheese - 8 Veg of Day - 8 Route 11 Sea Salt Chips - 2.5 Pickle Plate - 4 Nueske’s Bacon (2 slices) - 4 Fried Egg - 2 Prestige Farm Chicken Breast - 7 Kippered Salmon - 10 Burger Patty - 9 Confit Duck Leg - 15	

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.

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**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.*

Jul 10, 2026