Dinner Menu

SERVED NIGHTLY STARTING AT 5 PM

SALADS

Mercier Apple Salad 18
baby spinach, point reyes blue cheese, smoked pecans, sherry-maple vinaigrette

Todd's Token Salad 15
organic mixed field greens, roasted beets, goat cheese, toasted hazelnuts, balsamic vinaigrette

Caesar Salad 14
hearts of romaine, croutons, shaved parmigiano-reggiano

Greek Salad 18
romaine, cucumbers, roasted red peppers, kalamata olives, preserved tomatoes, red onion, pepperoncinis, feta, red wine vinaigrette

M. O. T. 20
housemade kippered salmon, hard boiled egg, red onion, capers, baby arugula, romaine, champagne vinaigrette, bagel chips

SMALL PLATES

Yesterday's Soup is always better the next day. 8
ask your server for today's offerings! 12

Mushroom Toast 20
herb roasted maitake mushrooms, taleggio, sherry reduction, crispy kale, sourdough

Roasted Porkbelly 21
apple, soy, ginger, green onion, coriander

Confit Duck & Dumplings 23
sage & brown butter veloute, peas, carrots, drop biscuit, crispy duck skin

El's Wings 17
ras el hanout spice, lemon, parsley, olive oil, tzatziki sauce

Yellowfin Tuna Tataki 22
mojo dressed cabbage, citrus, crispy plantains

Crispy Brussels Sprouts 16
salsa macha, cotija, roasted pineapple, lime crema

Roasted Fall Beets 19
whipped mascarpone, basil, cinnamon spiced apple saba, pistachio-pepita brittle

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.*

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
- Midnight Moon | Cypress | CA 6.75
- Balsamic Onion Cheddar | Fiscalini | CA 6.75
- Taleggio | Italy 6.75

Charcuterie - served with dijon, house pickles and lavosh
- Nduja | Vernon Hills | IL 6.75
- Coppa| Molinari & Sons | CA 6.75
- Cheese & Chardonnay Salami| Foris| OH 6.75

Assorted Provisions
- Sweet Potato Hummus - toasted pita 6
- Salmon Dip - fresh herbs, capers, house crackers 6
- Marinated Olives & Almonds – citrus, rosemary 6
- Seasonal Crudité – avocado crema 5
- Muhammara - feta, pita 6

LARGE PLATES

Toasted Fregola & Root Vegetables 24
roasted sweet potato, parsnip, heirloom carrots, kale, miso-tahini

Prawns & "Potstickers" 32
bok choy, carrot, shoyu, ginger, green onion

Jerked Half Chicken 25
stewed pigeon peas, coconut callaloo, gower's jerk sauce

Seafood Brodo 30
spicy hondashi-tomato broth, smoked mussels, tybee island shrimp, lump crab, shaved brussels, squid ink pasta

Grilled Campo Pork Chop 46
herbed farro, roasted fennel, persimmon agrodolce

Braised Beef Short Rib 45
coffee-ancho rub, roasted parsnip puree, grilled broccolini

Oct 17, 2026

SANDWICHES

Reason to Reuben 21
mussy's corned beef brisket, swiss cheese, old world sauerkraut with bacon, russian dressing, marble rye

Swifty's Dream 19
slow-smoked local riverview farm berkshire pork shoulder, bbq sauce, horseradish slaw, nueske's bacon, bun

The Burger* 21
wood-grilled beef, roasted poblano pepper, melted cheddar, red onion, cilantro aioli, bun

The Tuscan Raider 21
brined & wood-grilled chicken breast, prosciutto ham, tossed italian herbs, melted mozzarella, roasted garlic crème fraiche, focaccia

Power-Up Philly 20
five varieties of roasted mushrooms, sweet onion, pickled jalapeno, house aioli, swiss cheese, cuban bread

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, honey mustard, green tomato remoulade

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

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.