

SOUP & SALADS-----

Yesterday’s Soup is always better the next day. Ask your server for today’s offerings!	7 10
Todd’s Token Salad organic mixed field greens, roasted beets, goat cheese, toasted hazelnuts, balsamic vinaigrette	14
Caesar Salad hearts of romaine, croutons, shaved parmigiano-reggiano, classic caesar dressing	15
Mercier Orchard Apple Salad fall greens, clothbound cheddar, dried cranberries, spiced pecans,, burnt honey vinaigrette	16
M. O. T. housemade kippered salmon, hard boiled egg, red onion, capers, baby arugula, romaine, champagne vinaigrette, bagel chips	20

SMALL PLATES-----

Chicharrones crispy pork rinds, hot vinegar, garlic crema	8
El’s Wings ras el hanout spice, lemon, parsley, olive oil, tzatziki sauce	17
Cajun Mussels andouille, trinity, potato, zatarain’s, crusty bread	16
Beets & Burrata arugula, whiskey-fig agrodolce, toasted pistachio, rye bread	21
Poblano Pimento Cheese white cheddar, lavash	10
Crispy Brussels Sprouts asian pear, gochujang, sesame	11
Sweet Potato Hummus moroccan spiced sultanas, crispy chickpea, chermoula, lavash	12

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.*

Dinner Menu

Artisan Charcuterie & Cheese Board 27 Lamb Chopper, sheep, Cypress Grove, Holland Thomasville Tomme, cow, Sweet Grass, GA Smoked Beef & Pepper Salami, beef, Spotted Trotter, GA Spicy Chupacabra Salami, goat/beef, Spotted Trotter, GA <i>Served with dijon, cornichon, black pepper honey, jam, lavosh</i>	
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LARGE PLATES-----

Smoked Brisket Meatloaf caramelized cipollini, carrot, rutabega, golden yukon potato, rosemary glaze	29
Butternut Squash Farrotto crispy brussels sprouts, roasted parsnip, sage-pepita gremolata, pomegranate molasses	24
Porchetta riverview farm’s pork belly, apple-fennel slaw, pickled mustard seed vinaigrette	25
Roasted Bone In Monkfish green thai curry, coconut milk, bok choy, turnip, red bell pepper, maitake mushroom, chili crunch <i>*contains shellfish & treenuts</i>	25
Confit Duck Leg Cassoulet cannellini beans, white wine, mirepoix, saucisson, herbed breadcrumbs	29
Timmy’s Shrimp Japchae glass noodles, soy, maitake mushroom, spinach, bell pepper, sesame seed, soy marinated egg, scallion	28

SANDWICHES-----

Reason to Reuben mussy’s corned beef brisket, swiss cheese, old world sauerkraut with bacon, russian dressing, marble rye	19
Swift’s Dream slow-smoked local riverview farm berkshire pork shoulder, bbq sauce, horseradish slaw, nueske’s bacon, bun	17
The Burger* wood-grilled riverview farms’ grass-fed beef, roasted poblano pepper, melted cheddar, red onion, cilantro aioli, bun	19
The Funky Chicken brined & wood-grilled chicken breast, nueske’s bacon, provolone cheese, truffle aioli, bun	17
Power-Up Philly five varieties of roasted mushrooms, sweet onion, pickled jalapeno, house aioli, swiss cheese, cuban bread	18

All sandwiches come with 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 truffle, sambal, horseradish, thyme, cilantro, house aioli, tzatziki sauce, garlic mud, garlic crema, russian dressing, honey mustard 1.50 ea	
Muss’ Yankee Collard Greens - 7 Georgia Mixed Greens (choice of dressing) - 5 Creamy Dreamy Mac N Cheese - 10 Pickle Plate - 4 Nueske’s Bacon - 4 Fried Egg - 3 Prestige Farm Chicken Breast- 7 Kippered Salmon - 10 Riverview Farms’ 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.