

SOUP & SALADS-----

Yesterday’s Soup is always better the next day. 7
Ask your server for today’s offerings! 10

Todd’s Token Salad 14
organic mixed field greens, roasted beets, goat cheese, toasted hazelnuts, balsamic vinaigrette

Caesar Salad 15
hearts of romaine, croutons, shaved parmigiano-reggiano, classic caesar dressing

Mercier Orchard Apple Salad 16
fall greens, clothbound cheddar, dried cranberries, spiced pecans,, burnt honey vinaigrette

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

SMALL PLATES-----

Buffalo Spiced Chicharrones 8
blue cheese powder, celery buttermilk dip

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

Steamed Mussels 16
miso cream, roasted garlic, nueske's bacon, shiso furikake

Beets & Burrata 21
winter citrus, arugula, honey-walnut gremolata, toasted sourdough

Poblano Pimento Cheese 10
white cheddar, lavash

Crispy Brussels Sprouts 11
asian pear, gochujang, sesame

Sweet Potato Hummus 12
spiced sultanas, crispy chickpea, chermoula, lavash

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

Ewephoria, **Sheep**, Rouveen, Holland
Midnight Moon, **Goat**, Cypress Grove, CA
Prosciutto, **Pork**, Salumi Italiani, Italy
Spicy Chupacabra Salami, **Goat/Beef**, Spotted Trotter, GA

Served with dijon, cornichon, black pepper honey, jam, lavash

LARGE PLATES-----

Smoked Brisket Meatloaf 29
caramelized cipollini, carrot, rutabega, golden yukon potato, rosemary glaze

Butternut Squash Farrotto 24
crispy brussels sprouts, roasted parsnip, sage-pepita gremolata, pomegranate molasses

Bone-in Pork Chop 32
sweet potato fondant, braised red cabbage, apple-pecan saba

Pan Seared Yellowfin Tuna 36
green thai curry, coconut milk, bok choy, turnip, red bell pepper, maitake mushroom, chili crunch
**contains shellfish & tree nuts*

Confit Duck Leg Char Siu 29
kimchi forbidden fried rice, sesame, scallion

Pan Seared Crab Cakes 38
bravas potatoes, olive tapenade, romesco, frisse salad

SANDWICHES-----

Reason to Reuben 20
mussy's corned beef brisket, swiss cheese, old world sauerkraut with bacon, russian dressing, marble rye

Swift’s Dream 17
slow-smoked local riverview farm berkshire pork shoulder, bbq sauce, horseradish slaw, nueske’s bacon, bun

The Burger* 19
wood-grilled riverview farms’ grass-fed beef, roasted poblano pepper, melted cheddar, red onion, cilantro aioli, bun

The Funky Chicken 17
brined & wood-grilled chicken breast, nueske's bacon, provolone cheese, truffle aioli, bun

Power-Up Philly 19
five varieties of roasted mushrooms, sweet onion, pickled jalapeno, house aioli, swiss cheese, cuban bread

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.

Feb 6, 2026