

SALADS-----

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, classic caesar dressing

Shaved Spring Vegetables 16
carrots, radish, fennel, peas, cauliflower, spring onion, asparagus, sunflower seeds, lime, avocado green goddess

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

Watermelon & Cucumber 18
compressed watermelon, thai basil, chili, lime, shallot, crispy rice

Mojo Braised Porkbelly 16
citrus, jicama-cilantro slaw, natural jus

Spring Vegetable Tartine 12
spiced labneh, pickled cauliflower, carrots, fennel, herbs, toasted sourdough

Strawberry & Burrata 24
balsamic, pickled shallots, marcona almonds, arugula, grilled sourdough

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

Crispy Okra 12
avocado crema, lemon, chili

Pulpo 28
avocado, radish, hominy, cilantro, salsa verde, tortilla strips

Duck Fried Rice 20
spring peas, vidalia onion, bacon, egg, corn, mushroom shoyu, jasmine rice, house XO sauce

M | T 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 Espresso | 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
Bresaola | Volpi | MO. 6.75
Capocollo | Citterio | PA, 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  - green goddess 5
Chili Crisp Chicharrones - lime 4

LARGE PLATES-----

Duck Nam Tok 30
confit duck leg, nam prik sauce, cucumber, cilantro, red onion, cabbage

Georgia Mountain Trout 32
roasted cauliflower, baby carrots, fennel, crispy caper, sofrito beurre blanc

Oven Roasted Half Chicken 29
porcini cream spinach, coriander roasted carrots, cipolini onion

Pan Seared Sea Scallops 45
green pea risotto, preserved lemon, parmesan, mint pistou

Pork Tenderloin 28
mushroom and leek spoon bread, spring succotash, the champagne of mustards

Woodfire Grilled Prime Ribeye 12oz 65
beef tallow roasted red potatoes, asparagus, red chimichurri

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 cr me 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, 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.

**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.*

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

Jun 15, 2026