

SALADS-----

Mercier Apple Salad blue cheese, smoked pecans, baby spinach, sherry-maple vinaigrette	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
Greek Salad Greek salad stuff	18
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
Mushroom Toast herb roasted maitake mushrooms, taleggio, sherry reduction, crispy kale, sourdough	20
Roasted Porkbelly apple, soy, ginger, green onion, coriander	21
Confit Duck & Dumplings sage & brown butter veloute, peas, carrots, drop biscuit, crispy duck skin	21
El’s Wings ras el hanout spice, lemon, parsley, olive oil, tzatziki sauce	17
Yellowfin Tuna Tataki mojo dressed cabbage, citrus, crispy plantain	22
Crispy Brussels Sprouts salsa macha, cotija, roasted pineapple, lime crema	16
Roasted Fall Beets whipped mascarpone, basil, cinnamon spiced apple saba, pistachio crunch	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 Campo Boxcarr NC 6.75 Taleggio Ca De Ambros Italy 6.75 Wild Boar Deer Creek Creamery WI 6.75
Charcuterie - served with dijon, house pickles and lavosh Soppressata Molinari & Sons CA 6.75 Gin And Juice Smoking Goose IN 6.75 Calabrese Creminelli UT 6.75
Assorted Provisions Sweet Potato Hummus - toasted pita Salmon Dip - fresh herbs, capers, house crackers 6 Marinated Olives & Almonds – citrus, rosemary 6 Seasonal Crudit� – avocado crema 5 Muhammara - feta, pita

LARGE PLATES-----

Toasted Fregola & Root Vegetables roasted sweet potato, parsnip, heirloom carrots, kale, miso-tahini	24
Prawns & “Potstickers” bok choy, carrot, shoyu, ginger, green onion	32
Jerked Half Chicken stewed pigeon peas, coconut callaloo, gower’s jerk sauce	25
Seafood Brodo spicy hondashi-tomato broth, smoked mussels, shaved brussels, squid ink pasta	30
Grilled Campo herbed farro, roasted fennel, persimmon agrodolce	38
Braised Beef Short Rib coffee-anchro rub, roasted parsnip puree, grilled broccolini	44

SANDWICHES-----

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