

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	13
Watermelon Salad compressed watermelon, heirloom tomatoes, cucumbers, pickled shallots, cornbread croutons, arugula, white balsamic	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
Grilled Pearson Peaches & Burrata almond pesto, hot honey, pea tendrils, grilled sourdough	17
Poblano Pimento Cheese white cheddar, crostini	11
BBQ Corn “Rib’s” M&T BBQ Rub, Alabama white BBQ sauce, white cheddar, cornbread crumble	13
Confit Tomato Hummus roasted garlic, ricotta salata, EVOO, pita	13
Yellowfin Tuna Crudo Tostada* avocado, red onion, “juanzu”, cherry tomato, chipotle crema, cilantro	20

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.*

M&T
Dinner Menu

Kimchi Pasta Alfredo grilled chili rubbed salmon, Flat noodles, Timmy Shrimp	38
Shrimp Remoulade heirloom tomato, arugula, green tomato remoulade, fresh peppers	19

Artisan Charcuterie & Cheese Board - 27
Wensleydale Honey & Lemon, *cow*, England
Shepherd’s Blend,cow,sheep, goat Wisconsin
Soppressata, *pork, Olli* , California
Prosciutto Americano, *pork*, La Quercia, IA
Served with dijon, cornichon, black pepper honey, jam, crostini

LARGE PLATES-----

Grilled Pork Tenderloin* heirloom grits, peach & mustard glaze, crispy vidalia onion, chow chow	32
“Stuffed” Summer Peppers cous cous, squash, tomato, chickpea, feta cheese, roasted garlic yogurt, mint zhug	25
Oven Roasted Chicken Breast gnocchi, blistered cherry tomatoes, confit garlic, grilled squash & zucchini	28
Lobstah Roll choice of Connecticut (hot) or Maine (cold) style, Route 11 chips	MKT
Carne Asada Fries* 8 oz flat iron steak, pickled jalapeno pico de gallo, cilantro, garlic crema, cotija, salsa verde	40

North Georgia Trout summer corn succotash, basil oil	29
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SANDWICHES-----

Reason to Reuben mussy’s corned beef brisket, swiss cheese, old world sauerkraut with bacon, russian dressing, marble rye	18
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	18
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	17

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

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.