M | T

Lunch Menu

Served M-F from 11:30AM until 3PM

SMALL PLATES

Yesterday's Soup is always better the next day. Ask your server for today's offerings! — 6 / 10

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

Mushroom Toast herb roasted maitake mushrooms, taleggio, sherry reduction, crispy kale, sourdough — 20

Roasted Fall Beets whipped mascarpone, basil, cinnamon-apple saba, pistachio-pepita brittle — 19

Mezze Plate sweet potato hummus, marinated olives & almonds, dried cranberry, muhammara, spiced labneh, toasted pita — 18

Crispy Brussels Sprouts salsa macha, roasted pineapple, cotija, lime crema — 16

Peppadew Pimento Cheese lavosh — 11

Confit Duck & Dumplings sage & brown butter veloute, peas, carrots, drop biscuit, crispy duck — 23

SALADS

Mercier Apple Salad baby spinach, point reyes blue cheese, smoked pecans, maple-sherry vinaigrette — 18

Todd's Token Salad organic mixed field greens, roasted beets, goat cheese, toasted hazelnuts, balsamic vinaigrette — 9 / 15

Greek Salad romaine, cucumbers, roasted red peppers, kalamata olives, preserved tomatoes, red onion, pepperoncinis, feta, red wine vinaigrette — 8 / 14

Caesar Salad hearts of romaine, croutons, shaved pecorino, classic caesar dressing — 8 / 14

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

SIDES & ADD ONS

Creamy Dreamy Mac & Cheese no blue box here — 8

Mussy' "Damn Yankee" Collard Greens made with nueske's bacon — 8

Veg of the day ask your server — 8

Pickle Plate our daily assorted pickles — 4

Sea Salt Chips — 2.5

House Made French Fries a heaping bowl, cut fresh daily, cooked to order — 5 / 8

Dippin' Sauces and Such housemade aioli (truffle, sambal, horseradish, thyme, cilantro) tzatziki, garlic mud, garlic crema, spicy honey mustard — 1.5

+ 3oz kippered salmon — 10
+ burger patty — 9
+ grilled chicken breast — 7
+ Nueske's bacon (2 slices) — 4
+ fried egg — 2

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

SANDWICHES

All sandwiches come with french fries and a choice of pickle.
Options: **new** (fresh & crunchy), **dill**, **old** (sour & garlicky), **green tomato**, or **house made jalapeno mix**.

The Burger* wood-grilled beef, roasted poblano pepper,melted cheddar, red onion, cilantro aioli, brioche bun — 21

Swifty's Dream slow-smoked riverview farm's pork shoulder, western carolina bbq sauce, horseradish slaw, nueske's bacon, brioche bun — 19

Reason to Reuben mussy's corned beef brisket, swiss cheese, old world sauerkraut with bacon, russian dressing, marble rye — 21

Power-Up Philly five varieties of roasted mushrooms, sweet onion, pickled jalapeno, house aioli, swiss cheese, cuban bread — 20

The Jerk pulled jerk chicken salad, jerk sauce, pineapple slaw, brioche bun (Cold) — 20

The Gobbler roasted turkey breast, bubby mussy's ritz cracker stuffing, lingonberry coulis, thyme aioli, brioche bun — 18

The Funky Chicken brined & wood-grilled chicken breast, nueske's bacon, provolone cheese, truffle aioli, brioche bun — 18

Broad Street Bully shaved ribeye, sweet peppers, fried onions, white american, house aioli, hoagie roll — 23

Louisiana Shrimp Roll cajun boiled peanut remoulade, shredded lettuce, brioche bun — 22

Jojah Reuben roasted turkey breast, slaw, swiss cheese, russian dressing, marble rye — 18

Johnny Appleseed granny smith's, gruyere, horseradish aioli, arugula, black pepper honey, sourdough — 18

Tuscan Raider grilled chicken breast, prosciutto ham, italian herbs, melted mozzarella, roasted garlic crème fraiche, focaccia — 21

SBLR green tomato remoulade, kippered salmon, roasted red pepper, nueske's bacon, multi grain — 20

Events & Happenings

STREET FOOD SUNDAYS!

E*ach month, we'll transport you to a new region through the vibrant flavors of street cuisine. Join us on a culinary trip around the world, and prepare to indulge every Sunday night.* ***Visit mussandturners.com/events*** *to check out our current and upcoming Street Food Sunday menus and make your reservations today!*

TUESDAY TASTINGS!

Did you know that Muss & Turner's offers bi-weekly in-person tastings? Our bi-weekly tastings will focus on different themes from various regions, wineries or varietals to exciting cocktails created by our talented bar team. Visit **mussandturners.com/events** to check out our upcoming tastings and to reserve your seats today!

*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.

10/20/2026