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

Crispy Okra avocado crema — 12

Summer Tomato Pie whipped pecorino, bacon, shallots, ritz cracker crust, crispy greens — 16

Mezze Plate hummus, marinated olives & almonds, spiced labneh, cucumber salad, pita — 18

Heirloom Tomato & Peach fresh ricotta, balsamic reduction, pistachio, basil, focaccia — 19

Crab Fried Rice green peas, green onion, egg, mushroom, chili crisp — 22

SALADS

Summer Watermelon Salad — 18
cucumber, thai basil, fresno chilis, radish, lime, pickled shallot, crispy rice

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

Seared Tuna Salad — 22
green beans, heirloom tomatoes, castelvetrano olives, 7 minute egg , lemon vinaigrette

SIDES & ADD ONS

Creamy Dreamy Mac & Cheese — 8
no blue box here

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

Route 11 Sea Salt Chips — 2.5

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

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

+ 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, FAD bun — 21

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

Jack Talk Thai pulled springer mountain chicken salad, sweet chili, cilantro, red onion, arugula, honey wheat (Cold) — 20

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

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

Lamb Kofta hummus, cucumber-tomato salad, cucumber yogurt, pita — 23

Lobster Roll green tomato remoulade, celery, brioche roll — 42

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

Ain't That a Peach pearson farm peaches, goat cheese, baby arugula, black pepper honey, sourdough — 18

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

Heirloom Tomato Sandwich house aioli, salt & pepper, pullman loaf — 16
make it a BLT $4

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.

08/24/2026