

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, 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, bubbly 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!

Each 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.