What is Common Quarter?
A neighborhood restaurant that aims to provide a memorable and comfortable guest experience through the no-boundaries celebration of culinary heritage and the warm hospitality of the South.

Our Story
Common Quarter was opened in October of 2013 by Chris Talley along with Chef Chris Hall, Chef Todd Mussman, and Ryan Turner (Muss & Turner's, Eleanor's & Local Three).

For more than 20 years, Chris Talley has been fine-tuning his vision for a place of his own. He grew up along the Georgia coast and no matter how far he traveled, he always gravitated back to Southern culture and heritage. Some of his favorite memories involve driving through country back-roads and farmlands on the way to a beach vacation. Todd Mussman and Chris sat down one day and drew a map of the Gulf Coast from Texas, all the way around the panhandle, and up the east coast to Virginia. That's when it hit Chris: “I want to offer a menu influenced by the Southern coast and farms, while designing a look and feel reminiscent of those travels.” Common Quarter is the realization of this idea.

The Food
Common Quarter’s menu is inspired by the Southern Coast and changes based on the season. Executive Chef Jeffrey Gardner is committed to sourcing locally and cooking with provisions that were hooked, netted, shot, pickled, cropped, and cured as close to home as possible. Common Quarter accommodates allergies and dietary restrictions whenever possible.

The Service
Common Quarter is a place to bring family and friends (yes, that includes the kids)! It is a “come-as-you-are” restaurant. Yoga pants, tennis skirts, ties or tattoos are all suitable attire. We are thrilled to be a part of the East Cobb community and strive to become a valued and trusted neighbor for many years to come.

Learn more at commonquarter.com/story.

For more information, contact press@unsukay.com.
QUICK FACTS

Address
1205 Johnson Ferry Rd.
Suite 101
Marietta, GA 30068

Phone
678.809.4040

Website
commonquarter.com

Social Media
Twitter & Instagram: @commonquarter
Facebook.com/commonquarter

Dinner Hours
Sunday – Thursday  5:00 – 9:00
Friday – Saturday  5:00 – 10:00

Brunch Hours
Sunday  10:30 – 2:30

Owners
Chris Talley, Todd Mussman, Ryan Turner, & Chris Hall

Executive Chef
Jeffrey Gardner

Year Opened
2013

Seating
Restaurant interior seats 112
Patio seats 35
Bar seats 12
Total Seating 159

Private Events
Visit commonquarter.com/private-events
Email shannon@commonquater.com for more info

Attire
Come as you are

For more information or high-res photos, contact press@unsukay.com.
PEOPLE

Chris Talley, Operating Partner
Chris Talley is a native of what many call the ‘Low Country’. Raised around St. Simons Island, GA, he grew up washing dishes, serving, cooking, bartending, and managing restaurants from the coast, to Athens and eventually Atlanta. While attending Mercer University in Macon, Chris began writing and performing music. His most recent record ‘Marshland Melodies’ was independently released on iTunes. After nearly 10 years of touring the South Eastern states and a brief run at Nashville, he decided to settle in Smyrna, GA and return to the occupation that he loves most. Chris became the General Manager of Muss & Turner’s restaurant in Smyrna for four years, until ultimately going into partnership with Ryan Turner, Todd Mussman and Chris Hall. He decided to open a world-class neighborhood restaurant in East Cobb and built Common Quarter in October 2013.

His passion for serving others and providing enlightened hospitality runs deep. “This industry gives me fulfillment and helps sustain balance in my personal life. It’s a great feeling when you can put your overalls on every morning and be excited to go to work. I love seeing people smile and roll their eyes back in their head while enjoying their dining experience. I love how the dining room lights up when the dinner rush shuffles in. I love sharing stories about the restaurant, the staff, the wine, the food and the music.”

Time away from Common Quarter is spent working on community and philanthropic projects, exercising, hunting, fishing, playing golf, writing and recording music, and watching sports.

Jeffrey Gardner, Executive Chef
Like all good southern boys, Jeffrey developed his passion for food through the talents of his mother and grandparents while growing up in Natchez, MS. After graduating from Millsaps College and Johnson & Wales University, Jeffrey settled in Atlanta and served as sous chef for Fifth Group Restaurants at South City Kitchen Midtown and Alma Cocina. Jeffrey has appeared on Food Network’s Chopped and Cooking Channel’s How to Live to 100. He’s thrilled to have found a home at Common Quarter, where he hopes to bring his sense of fun and irreverence to his new friends in East Cobb. In his spare time, he enjoys offal, applying for game shows, and collecting bootleg concert recordings.

Lindsay Ferdinand, Assistant General Manager & Beverage Director
Lindsay grew up in a family that has always been involved in hospitality in some sort of way, which led to her deep rooted love for the restaurant industry. She’s worked almost every position and says that she still loves it. “Coming from a big Italian family, where all my favorite memories involve family, friends, food, and drinks, how could I not want a career where I get to surround myself with the same things?” She joined Common Quarter as a bartender, and it quickly became a home and a place where she wanted to learn and grow.

Shannon Saunders, Events Manager
Shannon is just a good ol’ farm girl from Michigan – the oldest of four children with an extended family larger than she can count! She’s married to the man of her dreams and they have two amazing children. Shannon says her family is her heart and soul, and why she pushes herself everyday. “I am passionate about everything I do: family, raising responsible children, being a good wife, cooking, gardening, making a comfy home and my career. I spent many years in outside sales and as well as within just about every aspect of the restaurant industry. I live for making people happy, finding that special need to make everything perfect for them.”

For Todd Mussman, Ryan Turner, and Chris Hall bios visit unsukay.com/partners.

For more information or high-res photos, contact press@unsukay.com.
PRESS

Marietta’s Common Quarter Strikes a Fine and Fun Balance  
*Atlanta Journal Constitution*

There is an upscale-but-casual, Charlestonian vibe here. There’s a cornhole game in the waiting area, a shelf full of trucker hats featuring the restaurant’s barn light logo, and hurricane shutters angled over the bar…. It’s duskily lit and chicly appointed enough for a date night, but there’s also a happy, chill feeling in the air that’ll suit those who want to saunter in for a beer and burger in their workout clothes, or with their kids.

Photo by Becky Stein

Dining in Marietta, GA: The 10 Best Local Restaurants & Diners  
*The Culture Trip*

With over 20 years’ experience in the field, Talley knows the importance of listening to customers. The atmosphere of Common Quarter, therefore, is relaxed and casual, making sure diners old and young feel welcome and at home. Since its opening, Common Quarter has received a number of awards and accolades, and has made the list of *OpenTable’s top 100 Best Neighbourhood Gem Restaurants in America*.

Where to Nab an After-Work Drink  
*Atlanta Journal Constitution*

Fostering a rustic, come-as-you-are atmosphere, this East Cobb spot from the guys behind Muss & Turner’s and Local Three features high-end comfort food, including spaghetti squash carbonara and garlic roasted cauliflower, paired with sophisticated cocktails such as the Axl Rose, made with Four Roses Single Barrel, Pur blood orange and balsamic-brown sugar syrup.

Axl Rose, photo by Renee Brock

Stop Eating at Chain Restaurants, East Cobb  
*Atlanta Journal Constitution*

They were right. Nothing too common about Common Quarter, led by Chef Jeffrey Gardner, Chris Talley, Chris Hall, Todd Mussman and Ryan Turner. Their American comfort food menu focuses on locally-sourced and seasonal ingredients, creating their dishes “as close to home as possible.” We loved the low country shrimp and grits with roasted tomato, sweet corn, pickled chiles and parsley. The “secret sauce” on the “Look West” burger knocked me over!

12 Female Bartenders in Atlanta You Need to Know  
*Thrillist*

“*I love concocting shrubs, syrups, and tinctures with fresh seasonal produce (herbs, fruits, spices, vegetables) to create fun cocktails and enhance different spirits.***” - Lindsay Ferdinand, Assistant General Manager and Beverage Director

To see more, visit [commonquarter.com/press](http://commonquarter.com/press).

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