

BEER

- DRAFT -

3 FLOYDS DELUXE LAGER ~ \$7

HIGHLAND HAZE IPA ~ \$8

MUSIC CITY AMBER ~ \$8

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4

MONTUCKY COLD SNACK (16oz) ~ \$6

HUTTON & SMITH BASECAMP BLONDE ~ \$7.5

HUTTON & SMITH PEACH SOUR ~ \$8

3 FLOYDS LIME LAGER ~ \$6

ODDSTORY CLOUDWALKER APA ~ \$7

GOOD PEOPLE IPA ~ \$8

HALF BATCH BACKSEAT IPA ~ \$8

WISEACRE GOTTA GET UP TO GET DOWN ~ \$8

SHACKSBURY DRY CIDER ~ \$10

- WEEKLY TIPPLE -

3 FLOYDS DELUXE LAGER

FOUR ROSES ~ \$8

WINE

- SPARKLING -

GRUET BRUT ~ \$12/gl \$59/bt

CHANDON BRUT ROSÉ ~ \$69/bt

ARGYLE EXTENDED TIRAGE '13 ~ \$165/bt

- WHITE -

SOKOL BLOSSER SAUVIGNON BLANC '24 ~ \$13/gl \$65/bt

MATTHEW FRITZ CHARDONNAY '24 ~ \$10/gl \$48/bt

MAIDENSTOEN "ZABALA" RIESLING '19 ~ \$65/bt

JOLIE-LAIDE MELON DE BOURGOGNE '25 ~ \$79/bt

MATTHIASSEN "LINDA VISTA" CHARDONNAY '21 ~ \$99/bt

KISTLER CHARDONNAY LES NOISETTIERS '22 ~ \$135/bt

- ROSE -

CHEHALEM ROSÉ '24 ~ \$12/gl \$60/bt

- RED -

HEDGES "CMS" CABERNET SAUVIGNON '22 ~ \$12/gl \$55/bt

WANDERING STONE PINOT NOIR '24 ~ \$13/gl \$62/bt

OUEST RED BLEND '24 ~ \$14/gl \$69/btl

MATRE DE CHAI RED TABLE WINE '24 ~ \$78/bt

TURLEY ESTATES ZINFANDEL JUVENILE '22 ~ \$79/bt

EMMITT SCORSONE OLD VINE GRENACHE '22 ~ \$86/bt

ROBERT SINSEY PINOT NOIR '18 ~ \$115/bt

EYRIE VINEYARDS PINOT NOIR '22 ~ \$133/bt

HETZ CELLARS NAPA CABERNET SAUVIGNON '22 ~ \$140/bt

PLUMJACK MERLOT '22 ~ \$185/bt

MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~ \$230/bt

PLUMJACK CABERNET '22 ~ \$345/bt



-FEATURED FLIGHT-

New Riff Flight

New Riff BIB

Balboa Rye

100 Proof (1 oz)

New Riff BIB

Malted Rye

100 Proof (1 oz)

New Riff SB

"Sweep The Leg"

116.3 Proof (1 oz)

\$29

Chef De Cuisine: Zack Burton
Sous Chefs: Ryan Locke, Justin Williams

Kitchen Open Daily

Sunday - Thursday 12pm - 9pm

Friday - Saturday 12pm - 10pm

Online Ordering & Delivery

www.mainstreetmeatschatt.com

(423) 602-9568

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**Contains Nuts/Seeds

Please alert your server to any food allergies

LUNCH

- STARTERS -

DAILY CURED MEAT SELECTIONS** (1) \$9 / (3) \$26 / (5) \$42

DAILY CHEESE SELECTIONS** (1) \$9 / (3) \$27

HOUSE SAUSAGE, House Mustard & Pickles ~ \$14

PORK RINDS, House made with Harissa Aioli ~ \$8.5

PURPLE HULL PEA HUMMUS** Eggplant, Tomato, Cucumber, Pesto Yogurt, Garlic Flatbread ~ \$16.5

- SALAD -

LOCAL TOMATOES, Torpedo Onions, Basil, Oregano, Chives, Parmigiano Reggiano, Croutons, Champagne Vinaigrette ~ \$16

+ Grilled Chicken \$26 / + Smoked Trout \$29 / + Steak Tips \$31

- SANDWICHES -

LOCAL BEEF BURGER*, House Pickles, Mustard, Duke's Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ \$19

WARM SMOKED TURKEY SANDWICH**, Bacon, White Cheddar, Pesto, Duke's Mayo, Mixed Greens, Avocado, Sourdough ~ \$17

PASTRAMI REUBEN, Sour Cabbage, Swiss, Snake Island Dressing, Dijon, Cornichon, Marble Rye ~ \$21.5

BLT, Heirloom Tomato, Bacon, Lettuce, Ramp Mayo, Pioneer White ~ \$17

- BUTCHER'S CUTS* -

House Bordelaise, House Made Fries

Villari Pork Coppa ~ \$23.5

Bear Creek (TN) Pork Porterhouse ~ \$28

Bear Creek (TN) 28 Day Dry Aged Pork Porterhouse ~ \$45

Niman Ranch Teres Major ~ \$31

Niman Ranch New York Strip ~ \$58

Niman Ranch Ribeye ~ \$60

Niman Ranch Filet ~ \$65

Bear Creek (TN) 48 Day Dry Aged KC Strip ~ \$84

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ \$89

Bear Creek (TN) 48 day Dry Aged Porterhouse ~ \$115

- SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$7.5

POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$9.5

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10.5

LOCAL MELONS, Honey Dew Mignonette, Mint, Tasso Ham, Apricot Vinaigrette, Chili Oil ~ \$10.5

- DESSERTS -

DARK CHOCOLATE GELATO, Chocolate Shell, White Chocolate Crumble ~ \$9

COOKIES & CREAM, Bacon Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Crisp Pearls ~ \$8

STONE FRUIT COBBLER, Peaches, Pluots, Green Tea & Sakura Honey, Vanilla Gelato ~ \$15

COCKTAILS

- DRAFT -

MSM OLD FASHIONED: New Riff BIB Bourbon, Orange Oleo, Bitters ~ \$16

MANGO, NOT A PALOMA: Corazon Blanco, Ancho Reyes, Lime, Mango Syrup, Grapefruit Juice, Tajin ~ \$14

- FROZEN -

GIN & TONIC: Gin, Rudy's Tonic Syrup, Lillet Blanc, Lime ~ \$14

PAPER PLANE: Elijah Craig, Amaro Nonino, Aperol, Lemon ~ \$15

- BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~ \$14

MSM MARTINI #2: Waymar Vino De Naranja Cask Gin, Cocchi Americano, Lemon Bitters, Lemon Twist ~ \$17

.38 SPECIAL: Glen Grant 12, Yellow Chartreuse, Amaro Ciociaro, Lemon Twist ~ \$15

- BUILT -

HOME GROWN**: Chattanooga 9L, Mexican Coke, Salted Peanuts ~ \$14

CLEAN SWEEP: New Riff SB "Sweep The Leg", Amaro Ciociaro, Lemon, Simple ~ \$15

GATEKEEPER: Hibiscus Infused Gate 11 Gin, Mint, Lemon, Amaro Nonino, Apricot Liquor, Sparkling Brut ~ \$16

HALF LIFE: Fidencio Mezcal, Mata Vermouth Blanco, Suze, Ancho Verde ~ \$17

CATHOLIC GUILT: Bardstown Origin Rye, Cynar, Campari, Giffard Rhubarb ~ \$18

GOLD RUSH: Bardstown "Gold Rush" SB, Honey, Lemon ~ \$20

THE VANDERBILT: New Riff SB "Wax On/Wax Off", Turbinado, Bitters, Orange, Big Rock ~ \$22

- CHEF'S DRAM -

New Riff Ricky Bobby
"If You Ain't First, You're Last!"
109.1 Proof (2 oz)
\$19

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6.5

MEXICAN SPRITE ~ \$6.5

DIET COKE ~ \$5

AGUA DE PIEDRA ~ \$5

SAN PELLEGRINO ~ \$8

JONES CREAM SODA ~ \$6.5

JONES ROOTBEER ~ \$6.5

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA (SWEET OR UNSWEET) ~ \$4