BEER

– DRAFT–

3 FLOYDS DELUXE LAGER ~ $7
SWEET WATER DAY TRIP IPA ~ $8
VON TRAPP VIENNA LAGER ~ $8

– BOTTLED & CANNED –

HIGH LIFE PONY (7oz) ~ $4
MONTUCKY COLD SNACK (16oz) ~ $6
HUTTON & SMITH BASECAMP BLONDE ~ $7.5
THREE FLOYDS GUMBALLHEAD APA ~ $7
ODDSTORY CLOUDWALKER APA ~ $7
CBC CHESTNUT ST. BROWN ALE ~ $8
GOOD PEOPLE IPA ~ $8
HI-PITCH HI-WIRE IPA (16oz) ~ $10
WISEACRE GOTTA GET UP TO GET DOWN ~ $8
SHACKSBURY DRY CIDER ~ $10

– NO ALCOHOL –

UNTITLED ART NON-ALCOHOLIC JUICY IPA ~ $8
MICHELOB ULTRA ZERO ~ $7

– WEEKLY TIPPLE –

3 FLOYDS DELUXE LAGER
FOUR ROSES ~ $8

WINE

– SPARKLING –

GRUET BRUT ~ $12/gl $59/bt

–WHITE–

VALRAVN SAUVIGNON BLANC '24 ~ $13/gl $64/bt
LIOCO CHARDONNAY '23 ~ $14/gl $70/bt

MAIDENSTOEN "ZABALA" RIESLING '19 ~ $65/bt
MATTHIASSON "LINDA VISTA" CHARDONNAY '21 ~ $99/bt
KISTLER CHARDONNAY LES NOISETIERS '22 ~ $135/bt

– ROSE –

CHEHALEM ROSE '24 ~ $12/gl $60/bt
EPOCH ESTATE ROSE '24 ~ $99/bt

– RED –

WANDERING STONE PINOT NOIR '24 ~ $13/gl $62/bt
HEDGES "CMS" RED BLEND '22 ~ $12/gl $55/bt
OUEST RED BLEND '23 ~ $14/gl $69/bt

BLOODROOT CABERNET SAUVIGNON '22 ~ $73/bt
TURLEY ESTATES ZINFANDEL JUVENILE '22 ~ $79/bt
MATTHIASSON "VILLAGE" CABERNET '22 ~ $99/bt
RIDGE "PAGANI RANCH" ZINFANDEL '22 ~ $112/bt
ROBERT SINSKEY VINEYARDS PINOT NOIR '18 ~ $115/bt
EPOCH ESTATE RHONE BLEND '20 ~ $129/bt
EYRIE VINEYARDS PINOT NOIR '22 ~ $133/bt
HEITZ CELLARS NAPA CABERNET SAUVIGNON '18 ~ $140/bt
PLUMPJACK MERLOT '22 ~ $185/bt
MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~ $230/bt

CHATTANOOGA
MAIN STREET MEATS
PROVISIONS

–FEATURED FLIGHT–

Bottled in Bond

Heaven Hill B.I.B Bourbon
100 Proof (1 oz)

1792 B.I.B Bourbon
100 Proof (1 oz)

Jack Daniel's B.I.B
Tennessee Whiskey
100 Proof (1 oz)

$21.5

Chef De Cuisine: Zack Burton
Sous Chef: Ryan Locke

Kitchen Open Daily
Sunday - Thursday 12pm - 9pm
Friday - Saturday 12pm - 10pm
Online Ordering & Delivery

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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

DINNER

– STARTERS –

DAILY CURED MEAT SELECTIONS** (1) $8 / (3) $24 / (5) $36

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

MSM HOUSE SAUSAGE, House Mustard & Pickles ~ $12.5

POTATO & CHEESE DIP, Butterball Potatoes, Bacon, Thomasville Tomme, Cornichons, Baguette ~ $17

BEEF TARTARE*, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ $18

– SALAD –

GEM LETTUCE **
Castelfranco Radicchio, Pickled Shallot, Bacon, Bleu Cheese Crumbles, Everything Seasoning, Herb Dressing ~ $14
+ Grilled Chicken ~ $24
+ Smoked Trout ~ $27
+ Steak Tips ~ $29

– SANDWICHES –

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ $18

MSM ITALIAN**, City Ham, Spicy Giardiniera, Pesto, Swiss, Duke's Mayo, Ciabatta ~ $17

– PLATES –

BRAISED PORK BELLY, Coconut Rice, Cucumber, Chile, Soy, Herbs ~ $25

PAN SEARED TROUT ÉTOUFFÉE, Trinity, Celery Root Remoulade, Carolina Gold Rice, ~ $30

ROASTED CHICKEN, Citrus, Salsify, Turnips, Carrots, Parsnips, Sauce Maltaise ~ $25

BUTCHER'S CUTS*, House Bordelaise, Mashed Potatoes
Villari Pork Coppa ~ $23.5
Niman Ranch Bavette ~ $31
Niman Ranch New York Strip ~ $52
Niman Ranch Ribeye ~ $60
Niman Ranch Filet ~ $65
Bear Creek (TN) 48 Day Dry Aged K.C. Strip ~ $78
Bear Creek (TN) 48 Day Dry Aged Ribeye ~ $84
Bear Creek (TN) 48 Day Dry Aged T-Bone ~ $92
Bear Creek (TN) 48 Day Dry Aged Porterhouse ~ $105

– SIDES –

HOUSE MADE FRIES, Tallow, Maldon Salt ~ $6.5

POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ $9

BROCCOLI, Garlic, Aleppo, Parmesan ~ $10

BRUSSEL SPROUTS**, Cane Syrup Gastrique, Peanuts, Silk Chili ~ $12

– DESSERTS –

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

PEAR TARTE TATIN**, Almonds, Honey, Vanilla Ice Cream ~$12

COOKIES & CREAM, Bacon Chocolate Chip Cookie,

COCKTAILS

– DRAFT –

MSM OLD FASHIONED: Bardstown Orgin, Orange Oleo, Bitters ~ $15

TINY DEVIL: Corazon Blanco, Lemon, Ginger, Giffard Cassis Noir de Bourgogne, Soda ~ $13

– FROZEN –

ESPRESSO MARTINI: Niedlov's Cold Brew, Wheatley, Creme De Cacao, Turbinado, Cafe Bueno ~ $15

RED RED WINE: Merlot, Brandy, Sherry, Strawberry, Citrus ~ $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

BLACK MANHATTAN: Rittenhouse Rye, Averna, Bitters, Orange Twist, Big Rock ~ $17

– BUILT –

MSM HOT TODDY: Rare Character MSM Amburana, Hamilton Demerara, Allspice Dram, Lemon, Honey ~ $9

HOMEGROWN**: Chattanooga 91, Mexican Coke, Salted Peanuts ~ $14

ESTER'S 1906 ELIXIR: Bardstown Gold Rush, Uncle Nearest 1856, Marshmallow Cinnamon Syrup, Lemon, Bitters ~ $16

BLON-TIKI**: Uruapan Charanda Blanco Rum, Falernum, Giffard Abricot du Roussillon, Lime, Orgeat, Bitters ~ $13

JANUARY SMOKE: Herradura Single Barrel Dos Coyotitos, Pine Syrup, Ango, Saline, Flamed Orange Twist ~ $16

IN YOUR ABSINTHE: Fords Gin, Green Chartreuse, Lime, Amaro Nonino, Piolo & Max Elderflower, Absinthe ~ $17

THE VANDERBILT: Colonel E.H. Taylor Small Batch B.I.B, Turbinado, Bitters, Orange, Big Rock ~ $20

– CHEF'S DRAM –

Henry McKenna Single Barrel B.I.B
100 Proof (2 oz)
$21

BEVERAGES

– BOTTLED BEVERAGES –

MEXICAN COKE ~ $6.5
MEXICAN SPRITE ~ $6.5
DIET COKE ~ $5
AQUA 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