

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 -
THREE 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
MATTHIASSEN "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
MATTHIASSEN "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
PLUMJACK MERLOT '22 ~ \$185/bt
MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~ \$230/bt



-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

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) \$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,
Thomasville Tomme, Bacon, Cornichons, Sourdough ~ \$17

PORK RINDS, House made with Harissa Aioli ~ \$7.5

- 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, Duke's
Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ \$18

WARM SMOKED TURKEY SANDWICH**, Bacon, White Cheddar,
Pesto, Duke's Mayo, Mixed Greens, Avocado, Multigrain ~ \$16

MSM PASTRAMI REUBEN, Sour Cabbage, Gruyere, Snake
Island Dressing, Dijon, Cornichon, Marble Rye ~ \$19

MSM CITY HAM, Swiss, Duke's Mayo, Dijon,
Chow Chow, Sourdough ~ \$16

BUTCHER'S CUTS*, House Bordelaise, House Made Fries

Bear Creek (TN) Pork Chop ~ \$28

Niman Ranch Flat Iron ~ \$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 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 Gelato ~ \$12

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

COCKTAILS

- DRAFT -

MSM OLD FASHIONED: Bardstown Origin, 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

HOME GROWN**: 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.L.B, Turbinado, Bitters, Orange, Big Rock ~ \$20

- CHEF'S DRAM -

Henry McKenna Single Barrel B.L.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