

BEER

- DRAFT -

3 FLOYDS DELUXE LAGER ~ \$7
 HUTTON & SMITH IGNEOUS IPA ~ \$8
 BELL'S OBERON ~ \$8

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4
 MONTUCKY COLD SNACK (16oz) ~ \$6
 HUTTON & SMITH BASECAMP BLONDE ~ \$7.5
 WICKED WEED BLUE RAZZ SOUR ~ \$8
 3 FLOYDS GUMBALLHEAD APA ~ \$7
 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

- NO ALCOHOL -

UNTITLED ART NON-ALCOHOLIC ~ \$8

- WEEKLY TIPPLE -

3 FLOYDS DELUXE LAGER
 FOUR ROSES ~ \$8

WINE

- SPARKLING -

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

CHANDON BRUT ROSÈ ~ \$69/bt

ARGYLE EXTENDED TIRAGE '13 ~ \$165/bt

- WHITE -

VALRAVN SAUVIGNON BLANC '24 ~ \$13/gl \$64/bt

LIOCO CHARDONNAY '23 ~ \$14/gl \$70/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 NOISETIERS '22 ~ \$135/bt

- ROSE -

CHEHALEM ROSÈ '24 ~ \$12/gl \$60/bt

- RED -

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

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

QUEST RED BLEND '24 ~ \$14/gl \$69/bt

MATRE DE CHAI RED TABLE WINE '24 ~ \$78/bt
 TURLEY ESTATES ZINFANDEL JUVENILE '22 ~ \$79/bt
 EMMITT SCORSONE OLD VINE GRENACHE '22 ~ \$86/bt
 MATTHIASSEN "VILLAGE" CABERNET '22 ~ \$99/bt

ROBERT SINSEY PINOR NOIR '18 ~ \$115/bt
 EYRIE VINEYARDS PINOT NOIR '22 ~ \$133/bt
 HEITZ CELLARS NAPA CABERNET SAUVIGNON '21 ~ \$140/bt
 PLUMBJACK MERLOT '22 ~ \$185/bt
 MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~ \$230/bt
 PLUMBJACK CABERNET '22 ~ \$345/bt



-FEATURED FLIGHT-

J. Mattingly SB
 "Rebellion"
 114.6 Proof (1 oz)

New Riff SB
 "Sweep The Leg"
 116.3 Proof (1 oz)

Bardstown SB
 "Gold Rush"
 120 Proof (1 oz)

\$34.5

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

DINNER

- STARTERS -

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

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

HOUSE SAUSAGE, House Mustard & Pickles ~ \$13.5

WHIPPED GOAT CHEESE, Ramps, Spring Greens, Black Eyed Peas, Fennel, Radish, Sourdough ~ \$18

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

- SALAD -

ROASTED BEETS **, Arugula, Romaine, Red Onion, Carrots, Pistachio, Garrotxa, Turmeric Vinaigrette ~ \$14

+ Grilled Chicken \$24 / + Smoked Trout \$27 / + Steak Tips \$29

- SANDWICHES -

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

MSM CUBANO, Smoked Pork, City Ham, Swiss, House Pickles, Dijon, Niedlov's Baguette ~ \$17

- PLATES -

BRAISED PORK CHEEKS**, Sausage, Chili, Boiled Peanuts, Fennel, Radish, Buttermilk Herb Dressing ~ \$26

PAN SEARED TROUT, Collard Green Soubise, Fennel, Asparagus, Cucumber, Snap Peas, Tarragon, Chili Oil ~ \$30

ROASTED CHICKEN, Local Carrots, Napa Cabbage, Scallions, Chili Citrus Butter ~ \$25

- BUTCHER'S CUTS* -

House Bordelaise, Mashed Potatoes

Villari Pork Coppa ~ \$23.5

Bear Creek (TN) Rib Chop ~ \$28

Bear Creek (TN) 28 Day Dry Aged Pork Chop ~ \$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 K.C. Strip ~ \$84

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

Bear Creek (TN) 48 Day Dry Aged T-Bone ~ \$96

- SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$7

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

SAUTEED SPRING GREENS, Bacon, Peppers, Shallots ~ \$10

- DESSERTS -

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

SMORES TARTE, Graham Cracker, Chocolate, Fluff & Papaya Macerated Strawberries ~ \$12

MARBLE CAKE, Yuzu, Black Sesame, Rhubarb, Butterfly Pea Whip Cream ~ \$12

COCKTAILS

- DRAFT -

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

- 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

BENSONHURST: Rittenhouse Rye, Dry Vermouth, Cynar, Luxardo ~ \$15

- BUILT -

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

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

RUMAWAY**: Privateer "Red Rum" SB, Tempus Fugit Crème De Banane, Lime, Pineapple, Orgeat, Nutmeg ~ \$14

GOLD RUSH: Binders "Mulligan Again" 8 Yr Bourbon, Honey, Lemon ~ \$16

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

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

THE VANDERBILT: Elijah Craig "H.R. NITE-MARE" Single Barrel, Turbinado, Bitters, Orange, Big Rock ~ \$25

- CHEF'S DRAM -

Garrison Brothers Single Barrel
"Liver-Quiver"
143.1 Proof (2 oz)
\$29

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