

# 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  
MATTHIASSON "LINDA VISTA" CHARDONNAY '21 ~\$99/bt  
KISTLER CHARDONNAY LES NOISSETIERS '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  
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  
MATTHIASSON "VILLAGE" CABERNET '22 ~\$99/bt  
ROBERT SINSKEY PINOR NOIR '18 ~\$115/bt  
EYRIE VINEYARDS PINOT NOIR '22 ~\$133/bt  
HETZ CELLARS NAPA CABERNET SAUVIGNON '21 ~\$140/bt  
PLUMPJACK MERLOT '22 ~\$185/bt  
MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~\$230/bt  
PLUMPJACK 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

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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

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

HOUSE SAUSAGE, House Mustard & Pickles ~ \$13.5

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

BISCUIT & GRAVY, House Breakfast Sausage Gravy,  
Fried Egg ~ \$11

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

## - SALAD -

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

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

## - SANDWICHES -

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

WARM SMOKED TURKEY SANDWICH\*\*, Bacon, White Cheddar,  
Pesto, Mayo, Mixed Greens, Avocado, Multi Grain ~ \$16

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

PORK BELLY BISCUIT, Coffee Glazed Pork Belly, Egg,  
Chives, Cheddar ~ \$17

## - BUTCHER'S CUTS\* -

House Bordelaise, House Made Fries

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

SIDE BISCUIT ~ \$3.5

SIDE BACON ~ \$6

SIDE SAUSAGE ~ \$4

SIDE BREAKFAST POTATOES ~ \$5

## - 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 -

LEMON DROP: Wheatley, Cocchi Americano, Lemon ~ \$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

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

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

## - FEATURED BRUNCH COCKTAILS -

MSM BLOODY MARY, House Mix, Vodka ~ \$13

MIMOSA, Sparkling, Fresh OJ ~ \$12

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6.5

MEXICAN SPRITE ~ \$6.5

DIET COKE ~ \$5

AGUA DE PIEDRA ~ \$5

TOPO CHICO ~ \$8

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