

# BEER

## - DRAFT -

SCOFFLAW NICE LAGER ~ \$7  
 URBAN SOUTH THROWBACK VIBES IPA ~ \$8  
 SYCAMORE SUPER QUENCH CITRUS WHEAT ALE ~ \$7

## - BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4  
 MONTUCKY COLD SNACK ~ \$6  
 HUTTON & SMITH BASECAMP BLONDE ~ \$6.5  
 TRIM TAB PARADISE NOW BERLINER WEISSE ~ \$6.5  
 ODDSTORY CLOUDWALKER APA ~ \$7  
 HI-PITCH HI-WIRE IPA ~ \$10  
 WISEACRE GOTTA GET UP TO GET DOWN ~ \$6.5  
 WISEACRE STARLESS BLACK LAGER ~ \$7  
 GOOD PEOPLE IPA ~ \$8  
 SHACKSBURY DRY CIDER ~ \$8

## - NO ALCOHOL -

UNTITLED ART NON-ALCOHOLIC JUICY IPA ~ \$8

## - WEEKLY TIPPLE -

SCOFFLAW NICE LAGER  
 FOUR ROSES ~ \$8

# WINE

## - SPARKLING -

PORTLANDIA BRUT ~ \$10/gl \$50/bt

POE ULTRAVIOLET ROSE ~ \$59/bt

## - WHITE -

TWO MOUNTAINS '24 SAUVIGNON BLANC ~ \$10/gl \$49/bt  
 SANDHI '23 CENTRAL COAST CHARD ~ \$13/gl \$65/bt

MAIDENSTOEN "ZABALA" RIESLING '19 ~ \$65/bt  
 MATTHIASSEN "LINDA VISTA" CHARDONNAY '21 ~ \$99/bt

## - ROSE -

OVUM "PNK SALT" '24 ~ \$13/gl \$65/bt

## - RED -

SOLROOM CABERNET BLEND ~ \$9/gl \$45/bt  
 PAVETTE PINOT NOIR ~ \$10/gl \$50/bt  
 BEDROCK "WHOLE SHEBANG" ZIN BLEND ~ \$11/gl \$55/bt  
 IDLEWILD "FLORA & FAUNA" '22 BARBERA ~ \$14/gl \$70/bt

PRESQU'ILE SYARAH '22 ~ \$59/bt  
 LINEMAN "OLD VINES" CABERNET SAUVIGNON ~ \$65/bt  
 HENDRY '21 BLOCKS 7 & 22 ZINFANDEL ~ \$71/bt  
 THE VICE "PINOT BAMBINO" '20 PINOT NOIR ~ \$72/bt  
 THE VICE "THE HOUSE" '22 CABERNET SAUVIGNON ~ \$74/bt  
 CRISTOM WILLAMETTE VALLEY '23 PINOT NOIR ~ \$85/bt  
 RIDGE "PASO ROBLES" ZINFANDEL ~ \$112/bt  
 HETZ CELLARS NAPA CABERNET SAUVIGNON ~ \$140/bt  
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



## - FEATURED FLIGHT - Sazerac Family

Buffalo Trace "Steppin Stone"  
90 Proof (1 oz)

Bowman Brothers Small Batch  
90 Proof (1 oz)

E.H. Taylor Jr Small Batch  
100 Proof (1 oz)

\$23.5

Culinary Director: Jonathan Ferguson  
 Sous Chef: Zack Burton  
 Sous Chef: Ryan Locke

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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](http://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

# 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

STRACCIATELLA, Ramps, Radish, Fennel, White Beans, Sourdough ~ \$15

CHARRED ASPARAGUS, Caperberries, Guanciale, Gribiche ~ \$13

LAMB CARPACCIO\*, Harissa, Cilantro, Sunchokes ~ \$16

BEEF TARTARE\*, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$16

## - SALAD -

Watercress, New Potatoes, Turnips, Mint, Peas, Garrotxa, Red Onion, Burnt Leek Dressing ~ \$14

+ Grilled Chicken ~ \$24

+ Smoked Trout ~ \$27

+ Steak Tips ~ \$28

## - SANDWICHES -

LOCAL BEEF BURGER\*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ \$17

MSM HAM & JAM, Coppa Ham, Swiss, Pepper Jelly, Whole Grain Mustard, Lettuce, Baguette ~ \$15

## - PLATES -

GRILLED PORK COPPA\*\*, Peanuts, Bok Choy, Peas, Cucumbers, Yogurt, Lime ~ \$23.5

ROASTED CHICKEN, Cracked Wheat, Sweet Onion Puree, Cucumber & Herb Salad ~ \$25

PAN ROASTED TROUT, Ramps, Andouille, Potatoes, Cornbread, Old Bay ~ \$28

BUTCHER'S STEAKS\*, House Bordelaise, Mashed Potatoes

Niman Ranch Flat Iron ~ \$29

Niman Ranch New York Strip ~ \$50

Niman Ranch Ribeye ~ \$59

Niman Ranch Filet ~ \$60

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ \$77

Bear Creek (TN) 48 Day Dry Aged T-Bone ~ \$80

Bear Creek (TN) 28 Day Dry Aged Pork Porterhouse ~ \$37

## - SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$6.5

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

ROASTED CARROTS\*\*, Pea Salsa Verde, Walnuts ~ \$10

## - DESSERTS -

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

CHOCOLATE CHESS PIE\*\*, Chilis, Peanuts, Chantilly ~ \$9

CROSTATA, Strawberry, Rhubarb, Coconut, Gelato ~ \$12

# COCKTAILS

## - DRAFT -

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

MSM ZOMBIE\*\*: Hamilton Guyana Rum, Hamilton Jamaican Black, Lime, Cinnamon, Grapefruit, House Zombie Mix, Mint ~ \$14

## - FROZEN -

HURRICANE: Gosling's Rum, OFTD, Passion Fruit, Pineapple, Pomegranate ~ \$13

PAPER PLANE: Elijah Craig Bourbon, Amaro Nonino, Aperol, Lemon, Orange ~ \$14

## - BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~ \$13

CLINT EASTWOOD: Evan Williams BIB, Green Chartreuse, Turbinado, Angostura ~ \$15

## - BUILT -

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

MEET YOUR MEZCAL: Paladar Reposado Little Coyote Barrel Pick, Mezcal, Turbinado, Bitters ~ \$17

CANE MUTINY: Rhum J.M., Allspice, Steen's Cane Syrup, Lemon, Soda ~ \$15

BIG SUZE: Pisco, Suze, Yellow Chartreuse, Apricot, Lemon, Jasmine ~ \$17

Boulevard Rose\*\*: Bardstown Origin Rye, Rose Infused Dolin Blanc, Campari, Blood Orange Aperitivo ~ \$16

WHAT'S UP DOC?: Ford's Gin, Aperol, Amaro Nonino, Carrot, Lemon ~ \$16

THE VANDERBILT: Blanton's, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$31

## - CHEF'S DRAM -

Elmer T Lee  
90 Proof (2 oz)  
\$50

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6.5

MEXICAN SPRITE ~ \$6.5

DIET COKE ~ \$5

SAN PELLEGRINO ~ \$8

TOPO CHICO ~ \$8

SIOUX CITY SASPARILLA ~ \$6

SIOUX CITY CREAM SODA ~ \$6

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4