

# BEER

## - DRAFT -

ALBRIGHT GROVE KEPHART KELLERBIER ~ \$5.5  
STONE WEST COAST STYLE IPA ~ \$7.5  
BLACKBERRY FARM CLASSIC SAISON ~ \$8

## - BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$3.5  
NARRAGANSETT LAGER ~ \$4.5  
HUTTON & SMITH BASECAMP BLONDE ~ \$6  
WISEACREW GOTTA GET UP TO GET DOWN STOUT ~ \$6  
NAKED RIVER EXTRA SPECIAL BREAD ~ \$7.5  
GREAT RAFT BREWING COMMOTION IPA ~ \$7.5  
HI-WIRE HI PITCH MOSAIC IPA (tallboy) ~ \$7  
SHACKSBURY YUZU GINGER CIDER ~ \$8  
ALBRIGHT GROVE LITTLE RIVER IPA ~ \$9 (tallboy)  
BARRIQUE TIDEWATER GOLD ~ \$11 (tallboy)

## - WEEKLY TIPPLE -

ALBRIGHT GROVE KEPHART KELLERBIER +  
EVAN WILLIAMS B.I.B. ~ \$7

# WINE

## - SPARKLING -

CHATEAU DE VALMER BRUT VOUVRAY ~ \$11/gl \$55/bt  
SUMMER WATER BUBBLY ~ \$47/bt  
SANTA LUCIA FRANCIACORTA ~ \$79/bt

## - WHITE -

SCHUG '20 CHARDONNAY ~ \$10/gl \$50/bt  
WILHELM WALCH '20 "PRENDO" PINOT GRIGIO ~ \$10/gl \$50/bt

## - ROSE -

GRAPE ABDUCTION COMPANY ~ \$10/gl \$50/bt

## -RED -

GROUNDED '20 CABERNET SAUVINGNON ~ \$9/gl \$45/bt  
RATTI LANGHE NEBBIOLO "OCHETTI" '18 ~ \$11/gl  
MOLLYDOOKER "THE BOXER" '19 SHIRAZ ~ \$11/gl \$55/bt  
THE PARING '16 RED BLEND ~ \$12/gl \$60/bt  
MATIAS RUSSIAN RIVER VALLEY '19 PINOT NOIR ~ \$12/gl \$60/bt

HEITZ GRIGNOLINO ~ \$60/bt  
BROTTE LA MARASQUE '17 GIGONDAS ~ \$65/bt  
PEAY CEP '17 SYRAH SONOMA COAST ~ \$65/bt  
GOLDEN CLUSTER '19 SYRAHCHA ~ \$69/bt  
HENDRY BLOCKS 7 & 22 '17 ZINFANDEL ~ \$75/bt  
FIGLI LUIGI ODDERO "CONVENTO" '16 BAROLO ~ \$85  
ORIN SWIFT '19 PALERMO CABERNET SAUVINGNON ~ \$105  
ORIN SWIFT '19 PAPIILLON RED BLEND ~ \$135  
HUNNICUTT '18 MERLOT ~ \$135/bt  
GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt  
PAHLMAYER '16 MERLOT ~ \$169/bt



- FEATURED FLIGHT -  
New Riff Distilling ~ \$16

Bottle in Bond Bourbon  
100proof (1 oz)  
Single Barrel Bourbon  
102.4 proof (1 oz)  
Single Barrel Rye  
112.4 proof (1 oz)

Chef de Cuisine: Andrew Tucker  
Sous Chef: Ben Krassner  
Chef de Partie: Zack Burton

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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) \$7 / (3) \$21 / (5) \$35

DAILY CHEESE SELECTIONS\*\* (1) \$8 / (3) \$24

MSM HOUSE SAUSAGE, House Mustard & Pickles ~ \$8

ROASTED GARLIC HUMMUS, Giardiniera, Pita ~ \$8.5

PORK RINDS, Harissa Mayo ~ \$6.5

BEEF TARTARE\*, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$14

## - SOUP -

ROASTED RED PEPPER (CHILLED)

Marinated Radish, Herbs

Cup ~ \$7 / Bowl ~ \$12

## - SALAD -

LOCAL TUSCAN KALE\*\*, Pine Nut Gremolata, Parmesan, Strawberry, Preserved Lemon Vinaigrette ~ \$10

- with Grilled Chicken ~ \$19

- with Smoked Pickett's Trout ~ \$18

## - SANDWICHES -

BRIASED LAMB, Peppers & Onions, Duke's Mayo, Pickles, Baguette ~ \$14

LOCAL BEEF BURGER\*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ \$14

## - PLATES -

ROASTED CHICKEN THIGH, Carolina Gold Rice, Bacon, English Peas, Dijon Tarragon Sauce, Mushrooms ~ \$19.5

GRILLED PORK CHOP\*\*, Charred Broccolini, Salsa Verde, Spiced Peanuts, Lime Crema ~ \$19.5

PICKETT'S TROUT, Gumbo Z'Herbes, Hakurei Turnips, Baby Carrot, Bok Choy, Chile Vinaigrette, Benne ~ \$26

BUTCHER'S STEAK SELECTIONS\*, Bordelaise, Mashed Potatoes Niman Ranch Coulotte ~ \$19.5

Niman Ranch Ribeye ~ \$39.5

Niman Ranch Filet Mignon ~ \$42

Bear Creek Farm (TN) 41 Day Dry-Aged Ribeye ~ \$59

Bear Creek Farm (TN) 41 Day Dry-Aged T-Bone ~ \$69

## - SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$5.5

BRAISED COLLARDS, Ham Hock, Pickled Ramp, Benne ~ \$7

POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$7.5

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$7.5

SPRING PEAS\*\*, Ramp Butter, Lemon, Almonds ~ \$7.5

## - DESSERTS -

CHOCOLATE BANANA CHEESECAKE\*\*, Toasted Coconut, Ganache, Chantilly ~ \$6.5

VANILLA ICE CREAM SANDWICH, Local Strawberry Jam, Chocolate Cookie ~ \$6.5

# COCKTAILS

## - DRAFT -

OLD FASHIONED: Benchmark, Oleo, Orange Bitters ~ \$8.5

GYPSIES, TRAMPS, & THIEVES: Wodka Vodka, St. Germain, Citrus, Bitters ~ \$10

## - BOTTLED -

MALORY ARCHER, Leatherbee Gin, Mata Blanco, Cocchi Americano ~ \$10

MSM BOULEVARDIER: Old Forester 86, Campari, House Vermouth ~ \$9

## - FROZEN -

WHISKEY SOUR: Old Forester 86, Lemon, Orange, Bitters ~ \$9.5

FROSE: Rosé, Strawberry, Lemon ~ \$9.5

## - BUILT -

HOMEGROWN\*\*: Chattanooga 9L, Mexican Coke, Salted Peanuts ~ \$9.5

DON'T TALK ABOUT MY SALARY!: Beefeater, Fernet Branca, Celery, Lime, Cucumber ~ \$9

LA LAVANDA: El Jimador Reposado, Naranja, Lime, Lavender ~ \$9

SMASH OR PASS: Standard Proof Emerald Rye, Mint, Strawberry, Lemon ~ \$10

FEELING FRISKY: Rittenhouse Rye, Benedictine, Lemon, Lime, Yerba Mate, Regan's Orange Bitters ~ \$11

## - FEATURED FLIGHT -

New Riff Distilling ~ \$16

Bottle in Bond Bourbon 100 proof (1 oz)

Single Barrel Bourbon 102.4 proof (1 oz)

Single Barrel Rye 112.4 proof (1 oz)

# BEVERAGES

## - BOTTLED BEVERAGES -

COKE (can) ~ \$3

DIET COKE (can) ~ \$3

SPRITE (can) ~ \$3

MEXICAN COKE (500ml bottle) ~ \$6.5

MEXICAN SPRITE (bottle) ~ \$4.5

TOPO CHICO (bottle) ~ \$4

SAN PELLEGRINO (bottle) ~ \$4

## - COFFEE & TEA -

ICED TEA [SWEET OR UNSWEET] ~ \$3.25

GREYFRIAR'S COFFEE ~ \$2.95

HOT TEA ~ \$2.95