

# BEER

## - DRAFT -

BEARDED IRIS PEP TALK PILSNER ~ \$5.5  
URBAN SOUTH HOLY ROLLER IPA ~ \$6.5  
ALBRIGHT ANCIENT TREES SAISON ~ \$9

## - BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$3.5  
NARRAGANSETT LAGER ~ \$4.5  
WISEACRE GOTTA GET UP TO GET DOWN STOUT ~ \$6  
SHACKSBURY YUZU GINGER CIDER ~ \$8  
GEAT RAFT BREWING COMMOTION IPA ~ \$  
HI-WIRE HI PITCH MOSAIC IPA (tallboy) ~ \$7  
KÖNIG PILSNER ~ \$8.5 (tallboy)  
ALBRIGHT GROVE LITTLE RIVER IPA ~ \$9 (tallboy)  
BARRIQUE TIDEWATER GOLD ~ \$11 (tallboy)  
UNTITLED ART HAZY N/A IPA ~ \$9

- WEEKLY TIPPLE -  
BEARDED IRIS PEP TALK PILSNER +  
GEORGE DICKEL RYE ~ \$7



# WINE

## - SPARKLING -

JARDIN EN FLEURS CREMANT DE LOIRE ~ \$9/gl \$45/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 ~ \$9/gl \$45/bt

## - ROSE -

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

## -RED -

GROUND '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

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

Chef de Cuisine: Andrew Tucker  
Sous Chef: Ben Krassner  
Pastry Chef: Jeremy Crow  
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

# LUNCH

## - 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

PORK RINDS, Harissa Aioli ~ \$6.5

ROASTED GARLIC HUMMUS, Giardiniera, Pita ~ \$8.5

PERSIAN CUCUMBER SALAD, Whipped Goat Cheese, Ramp Vinaigrette, Chili, Benne Seed ~ \$7.5

## - SALAD -

BIBB LETTUCES\*\*, Strawberry, Goat Cheese, Pistachio, Persian Cucumber, Grilled Red Onion Vinaigrette ~ \$10

- with Grilled Chicken ~ \$19

- with Marinated Steak Tips ~ \$20

## - SANDWICHES -

WARM SMOKED TURKEY\*\*, Bacon, Avocado, White Cheddar, Pesto Mayo, Lettuce, Multigrain ~ \$11.5

SMOKED PORK, Kimchi, Tonkatsu Mayo, House Pickles, Lettuce, Niedlov's Ciabatta ~ \$14

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

MSM PASTRAMI REUBEN, Sour Cabbage, Cornichons, Gruyère, Dijon, Snake Island Dressing, Marble Rye ~ \$15

## - PLATES -

BUTCHER'S STEAK SELECTIONS\*, Bordelaise, Choice of Side Niman Ranch Hanger ~ \$19.5

Niman Ranch New York Strip ~ \$36

Niman Ranch Ribeye ~ \$39.5

Niman Ranch Filet Mignon ~ \$42

Bear Creek Farms (TN) Dry-Aged T-Bone ~ \$69

## - SIDES -

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

BEEF SALAD, Farro, Whipped Feta, Pickled Raisin ~ \$7

ASPARAGUS\*\*, Lemon, Mint, Crème Fraîche, Almonds ~ \$7.25

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$7.5

## - DESSERTS -

CHOCOLATE CHEESECAKE, Bruleed Banana, Caramel, Chantilly ~ \$6.5

LEMON GINGER PANNA COTTA\*\*, Strawberry & Rhubarb Jam, Whey, Orange & Almond Streusel ~ \$6.5

# COCKTAILS

## - DRAFT -

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

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

## - BOTTLED -

LAST DAY IN JAMAICA: OFTD Plantation Rum, Select Apertivo, Dolin Blanc ~ \$12

DE LA LOUISIANE: Rittenhouse Rye, Benedictine, Peychauds Bitters, House Vermouth ~ \$13

## - BUILT -

HOMEGROWN\*\*: Chattanooga 91, Mexican Coke, Salted Peanuts ~ \$9.5

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

LA LAVANDA: El Jimidor 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 -

J. Mattingly ~ \$36

"Rebellion" Wheated Blend 133.5 proof (1 oz)

"Herculean Effort" Private Blend 115 proof (1 oz)

"She's Hittin" Private Barrel 140 proof (1 oz)

# BEVERAGES

## - BOTTLED BEVERAGES -

COKE (can) ~ \$2.5

DIET COKE (can) ~ \$2.5

SPRITE (can) ~ \$2.5

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