

# BEER

## - DRAFT -

TAILGATE TENNESSEE GOLD ~ \$5.5  
BEARDED IRIS HOMESTYLE IPA ~ \$7.5  
SPENCER TRAPPIST PEACH SAISON ~ \$8

## - BOTTLED & CANNED -

CORONITA (7oz) ~ \$3.5  
HUTTON & SMITH BASECAMP BLONDE ~ \$6  
OLD STYLE LAGER ~ \$4  
EINSTOK ARCTIC PALE ~ \$6  
CHATTANOOGA CHESTNUT ST. BROWN ALE ~ \$6  
WISEACRE GOTTA GET UP TO GET DOWN STOUT ~ \$6  
HI-WIRE HI-PITCH MOSAIC IPA ~ \$7 (tallboy)  
BEMBEL CHERRY CIDER ~ \$8.5 (tallboy)  
KÖNIG GERMAN PILSNER ~ \$8.5 (tallboy)  
ALBRIGHT GROVE LONGLEAF PINE IPA ~ \$9 (tallboy)  
PETRUS RED BROWN SOUR ALE ~ \$8.5  
UNTITLED ART WEST COAST N/A IPA ~ \$9



## - WEEKLY TIPPLE -

TAILGATE TENNESSEE GOLD +  
OLD FORESTER 86 ~ \$6

# WINE

## - SPARKLING -

RAW: REALLY AWESOME WINE FRIZZANTE ~ \$8/gl \$40/bt  
SANTA LUCIA FRANCIACORTA ~ \$79/bt

## - WHITE -

STOLLER '19 CHARDONNAY ~ \$9/gl \$45/bt  
PIEROPAN SOAVE CLASSICO DOC ~ \$9/gl \$45/bt  
GÓMEZ CRUZADO RIOJA BLANCO '19 ~ \$11/gl \$55/bt

## - ROSÉ -

MILOU '20 ROSÉ ~ \$7/gl \$35/bt  
ES OKAY '20 NORTH COAST ~ \$55/bt

## - RED -

GROUNDING '19 CABERNET SAUVIGNON ~ \$9/gl \$45/bt  
GUNDLACH BUNDSCHU RED BLEND ~ \$10/gl \$50/bt  
SCHUG SONOMA COAST '18 PINOT NOIR ~ \$10/gl \$50/bt  
RATTI LANGHE NEBBIOLO "OCHETTI" '18 ~ \$11/gl \$55/bt  
HEITZ GRIGNOLINO ~ \$12/gl \$60/bt

"CHILLED" ANGELO NEGRO VINO ROSSO ~ \$47/bt  
MARAIA BARBERA DEL MONFERRATO '18 ~ \$49/bt  
BROTTE LA MARASQUE '17 GIGONDAS ~ \$65/bt  
GOLDEN CLUSTER SYRAHCHA '19 ~ \$69/bt  
BAND OF VINTNERS '17 CABERNET SAUVIGNON ~ \$75/bt  
ORIN SWIFT '18 8 YEARS IN THE DESERT ~ \$78/bt  
ROBERT SINSEY P.O.V. '15 ~ \$99/bt  
MATTHEW WALLACE NAPA VALLEY CAB ~ \$119/bt  
ORIN SWIFT '17 MERCURY HEAD ~ \$225/bt

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

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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 ~ \$7.5

ROASTED GARLIC HUMMUS, Giardiniera, Grilled Pita ~ \$8

MUSHROOM TOAST, Local Maitake Mushrooms,  
Farmer's Cheese, Herbs, Sourdough ~ \$12

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

## - SALAD -

GREEN GEM LETTUCE, Radish, Snap Beans, Pecorino,  
Pickled Shallots, Mustard Seed Vinaigrette ~ \$9  
With Grilled Chicken ~ \$17 or Smoked Trout ~ \$17

## - SANDWICHES -

SMOKED CHICKEN, White Cheddar, Pickles,  
South Carolina BBQ Sauce, Pioneer White ~ \$11

LOCAL BEEF BURGER\*, House Pickles, Mustard, Mayo,  
Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ \$13

## - PLATES -

PICKETT'S TROUT\*\*, Stewed Okra, Andouille, Tomato,  
Coriander, Roasted Squash, Spiced Peanuts ~ \$26

ROASTED CHICKEN BREAST, Pumpkin Puree, Bacon, Braised  
Kohlrabi, Mushroom, Pickled Carrot, Pepper Jelly ~ \$24.5

GRILLED PORK COPPA, Crispy Polenta Cake, Breakfast  
Radish, Rainbow Carrots, Roasted Red Pepper Sauce ~ \$23.5

BUTCHER'S STEAK SELECTIONS\*, Bordelaise, Mashed Potatoes  
Niman Ranch Coulotte ~ \$19.5  
Niman Ranch New York Strip ~ \$36  
Niman Ranch Filet Mignon ~ \$40  
Bear Creek (TN) 55 Day Dry-Aged Ribeye ~ \$54  
Bear Creek (TN) 55 Day Dry-Aged KC Strip ~ \$45

## - CHEF'S DRAM -

Chattanooga Whiskey Single Barrel Peated ~ \$18  
Riverside Barrel Pick  
119.1 Proof (2oz)

## - SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$5.5  
BRAISED GREENS, Bacon, Mushrooms, Pickled Shallot ~ \$6.75  
BROCCOLI, Garlic, Aleppo, Parmesan ~ \$6.75  
POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$7  
GREEN BEANS\*\*, Chili Vinaigrette, Almonds, Crème Fraîche ~ \$7

## - DESSERTS -

APPLE BREAD PUDDING, Spiced Caramel, Chantilly ~ \$7

VANILLA CHEESECAKE\*\*, Graham Cracker Crust,  
Fig Jam, Hazelnuts ~ \$6

# COCKTAILS

## - DRAFT -

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

MSM MARGARITA: El Distilador Blanco,  
Banhez Mezcal, Naranja Liqueur, Citrus ~ \$9.5

## - BOTTLED -

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

MSM SAZERAC: Sazerac Rye, Peychaud's, Demerara  
Sugar, Absinthe Wash ~ \$10

## - BUILT -

CATCH THE BREEZE: PostModern Giniferous Gin,  
Subrosa Liqueur, Topo Chico, Citrus ~ \$8.5

PROPER HIGBALL: Iwai 45, Topo Chico, Citrus ~ \$9

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

BLUEBERRY BRAMBLE: PostModern Giniferous Gin,  
Citrus, MSM Blueberry Cordial ~ \$9.5

MSM MANHATTAN: Old Forester Rye, House  
Vermouth, Angostura & Orange Bitters ~ \$13

## - FROZEN -

APEROL SPRITZ: Aperol, Grapefruit, Vermouth, Rosé ~ \$9

FROSÉ: Vino Rosé, Strawberry Infused Lillet Blanc,  
Amaro Montenegro, Cranberry ~ \$9

# BEVERAGES

## - BOTTLED BEVERAGES -

COKE (can) ~ \$2.5  
DIET COKE (can) ~ \$2.5  
SPRITE (can) ~ \$2.5  
DIET COKE (bottle) ~ \$3.5  
MEXICAN SPRITE (bottle) ~ \$4.5  
SAN PELLEGRINO ~ \$4

## - COFFEE & TEA -

ICED TEA [SWEET OR UNSWEET] ~ \$3.25  
GREYFRIAR'S COFFEE ~ \$2.95  
HOT TEA ~ \$2.95