

BEER

- DRAFT -

TAILGATE TENNESSEE GOLD ~ \$5.5
BEARDED IRIS HOMESTYLE IPA ~ \$8
SPENCER TRAPIST ALE ~ \$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)
UNTITLED ART WEST COAST N/A IPA ~ \$9

- WEEKLY TIPPLE -

TAILGATE TENNESSEE GOLD +
FOUR ROSES ~ \$6



WINE

- SPARKLING -

JARDIN EN FLEURS CREMANT DE LOIRE ~ \$9/gl \$45/bt
SANTA LUCIA FRANCIACORTA ~ \$79/bt

- WHITE -

STOLLER '19 CHARDONNAY ~ \$9/gl \$45/bt
MAS DE JANINY '19 C'EST BIEN COMME ÇA! ~ \$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 -

GROUNDED '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
BUSI CHIANTI RUNFINA ~ \$11/gl \$55/bt

"CHILLED" ANGELO NEGRO VINO ROSSO ~ \$47/bt
MARAIA BARBERA DEL MONFERRATO '18 ~ \$49/bt
HEITZ GRIGNOLINO ~ \$60/bt
BROTTE LA MARASQUE '17 GIGONDAS ~ \$65/bt
GOLDEN CLUSTER SYRAHCHA '19 ~ \$69/bt
GAMBLE MILL KEEPER CABERNET SAUVIGNON ~ \$69/bt
HENDRY BLOCKS 7 & 22 '17 ZINFANDEL ~ \$75/bt
ORIN SWIFT '18 8 YEARS IN THE DESERT ~ \$78/bt
LOUIS MARTINI '18 CABERNET SAUVIGNON ~ \$90/bt
RATTI MARCENASCO BAROLO '17 ~ \$98/bt
ROBERT SINSKEY P.O.V. '15 ~ \$99/bt
MATTHEW WALLACE NAPA VALLEY CAB ~ \$119/bt
GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt
PAHLMAYER '16 MERLOT ~ \$169/bt
ORIN SWIFT '17 MERCURY HEAD ~ \$225/bt

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

Kitchen Open Daily

Sunday - Thursday 12pm - 9pm
Friday - Saturday 12pm - 10pm
Online Ordering & Delivery

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

DELICATA SQUASH**, Smoked Mushrooms, Watercress, Pepitas, Farmhouse Cheese, Hazelnut Gremolata ~ \$11

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

- SOUP -

Spiced Carrot, Creme Fraiche, Chile
cup ~ \$7 / bowl ~ \$12

- SALAD -

GREEN GEM LETTUCE, Radicchio, Spiced Pecans, Fennel, Pecorino, Orange Sorghum Vinaigrette ~ \$9
With Grilled Chicken ~ \$17

- SANDWICHES -

COUNTRY PÂTÉ, Radicchio, White Cheddar, Giardiniera, Mustard Seed, Sourdough ~ \$12

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

- PLATES -

PICKETT'S TROUT, White Grits, Braised Turnip Greens, Mushrooms, House Bacon, Smoked Chile Gastrique ~ \$26

ROASTED CHICKEN BREAST**, Sweet Potato & Ginger Broth, Radish, Crispy Cauliflower, Pistachio ~ \$24.5

GRILLED PORK PORTERHOUSE, Moroccan Pea Stew, Pickled Daikon, Sunchoke Chips, Red Pepper Aioli ~ \$22.5

BUTCHER'S STEAK SELECTIONS*, Bordelaise, Mashed Potatoes

Niman Ranch Teres Major ~ \$19.5

Niman Ranch Flat Iron ~ \$19.5

Niman Ranch New York Strip ~ \$36

Niman Ranch Ribeye ~ \$39.5

Niman Ranch Filet Mignon ~ \$40

- CHEF'S DRAM -

J. Mattingly Private Barrel "Herculean Effort" \$26

- SIDES -

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

GRANDMA'S GREEN BEANS, Bacon, Potlikker ~ \$6.75

POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$7

CRISPY BRUSSELS**, Honey Glaze, Soy Peanut Sauce, Sesame ~ \$7.5

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$7.5

- DESSERTS -

SORGHUM CAKE, Chantilly, Apple Butter ~ \$6

WHIPPED CHEESECAKE**, Orange, Sour Cherry, Pecans ~ \$6

COCKTAILS

- DRAFT -

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

Decorative Gourd Season: Denizen Rum, Chamomile Tea, Plantation OFTD, Lemon, Honey Syrup ~ \$9

- BOTTLED -

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

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

- BUILT -

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

TAIL FEATHER: Old Dominic Gin, Pink Peppercorn, Cinnamon Syrup, Lime, Allspice Dram, Campari ~ \$10

GOLD RUSH: New Riff "Sweet Tea" Single Barrel Bourbon, Orange Blossom Honey Syrup, Citrus ~ \$13

PROUD MARY: Cathead Bitter Orange, Brandy, Lemon, Cranberry, Cinnamon Syrup, Orange Bitters ~ \$10

MSM MANHATTAN: Elijah Craig Rye, House Vermouth, Angostura & Orange Bitters ~ \$14

- FROZEN -

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

DIVINE APPLE: Spiced Old Forester 86, Apple Cider, Rosé, Citrus, Honey ~ \$9.5

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