

BEER

- DRAFT -

TIVOLI BREWING OUTLAW BEER MILE HI LIGHT ~ \$5.5
WANDERLINGER JOOSE CABOOSE IPA ~ \$7
BLACKBERRY FARM CLASSIC SAISON ~ \$8

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$3.5
NARRAGANSETT LAGER ~ \$4.5
HUTTON & SMITH BASECAMP BLONDE ~ \$6
WISEACRE GOTTA GET UP TO GET DOWN STOUT ~ \$6
CIGAR CITY BREWING JAI ALAI IPA ~ \$7.5
NAKED RIVER E.S.B. ALE ~ \$7.5
GREAT RAFT BREWING COMMOTION APA ~ \$7.5
SHACKSBURY YUZU GINGER CIDER ~ \$8
HI-WIRE HI PITCH MOSAIC IPA (tallboy) ~ \$7
ALBRIGHT GROVE LITTLE RIVER IPA ~ \$9 (tallboy)
BARRIQUE TIDEWATER GOLD ~ \$11 (tallboy)



- WEEKLY TIPPLE -

TIVOLI BREWING OUTLAW BEER MILE HI LIGHT +
PINHOOK RYE ~ \$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 -

GROUNDLED '20 CABERNET SAUVIGNON ~ \$9/gl \$45/bt
CAPARZO '19 SANGIOVESE TUSCANA ~ \$9/gl \$45/bt
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

BROTTE LA MARASQUE '17 GIGONDAS ~ \$65/bt
PEAY CEP '17 SYRAH SONOMA COAST ~ \$65/bt
GOLDEN CLUSTER '19 SYRAHCHA ~ \$69/bt
FIGLI LUIGI ODDERO '16 "CONVENTO" BAROLO ~ \$85
BLACK SHEEP FINDS '19 GENUINE RISK RED BLEND ~ \$101
ORIN SWIFT '19 PALERMO CABERNET SAUVIGNON ~ \$105
ORIN SWIFT '19 PAPILLON RED BLEND ~ \$135
HUNNICUTT '18 MERLOT ~ \$135/bt
GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt
PAHLMEYER '16 MERLOT ~ \$169/bt

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

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

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

- SOUP -

CHILLED KALE & ZUCCHINI

Crème Fraîche, Charred Green Onions
Cup ~ \$7 / Bowl ~ \$12

- SALAD -

LITTLE GEMS**, Red Onion, Crispy Salumi, Pickled
Blackberries, Pecan Blue Cheese Dressing ~ \$10

- with Grilled Chicken ~ \$19

- with Smoked Pickett's Trout ~ \$18

- SANDWICHES -

SMOKED CHICKEN SALAD, Bacon, Dijon, Duke's Mayo,
Lettuce, Pickles, Flour Tortilla ~ \$11.5

MSM ROAST BEEF, White Cheddar, Horseradish, Mustard
Seed, Lettuce, Pickles, Sourdough ~ \$14

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

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

- PLATES -

BUTCHER'S STEAK SELECTIONS*, Bordelaise, Choice Of Side
Niman Ranch Teres Major ~ \$19.5

Niman Ranch Ribeye ~ \$36

Niman Ranch Filet Mignon ~ \$42

Bear Creek Farm (TN) 48 Day Dry-Aged K.C. Strip ~ \$49

Bear Creek Farm (TN) 48 Day Dry-Aged T-Bone ~ \$69

- SIDES -

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

SMASHED CUCUMBERS**, Goat Cheese Crema, Onion, Almond ~ \$7.25

SUMMER SQUASH, Chimichurri, Crispy Leeks ~ \$7.5

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$7.5

- DESSERTS -

LEMON CHESS PIE, Blueberry Sauce ~ \$6.5

CHOCOLATE PANNA COTTA**, Strawberry Chantilly,
Almond Brittle ~ \$6.5

COCKTAILS

- DRAFT -

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

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

- BOTTLED -

THE HALLMARK, Naval Proof Gin, Benedictine,
Amaro Nonino, Lemon Twist ~ \$16

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

- FROZEN -

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

FROSÉ: Rosé, Strawberry, Lemon ~ \$9.5

- BUILT -

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

LET YOUR MAN GO: Campo Bravo, Aperol, St. Germain,
Lime, Mango ~ \$12

VIOLET BEAUREGARD: Green River Bourbon, Lemon,
Blueberry Thyme Syrup, Tonic ~ \$12

THE FRENCH (WEST INDIES) CONNECTION: Rhum J.M. VO,
Lime, Pineapple, Tamarind ~ \$12

- 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) ~ \$3

DIET COKE (can) ~ \$3

SPRITE (can) ~ \$3

SAN PELLEGRINO (bottle) ~ \$4

MEXICAN SPRITE (bottle) ~ \$4.5

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$2.95

HOT TEA ~ \$2.95

ICED TEA [SWEET OR UNSWEET] ~ \$3.25