

BEER

- DRAFT -

PAULANER OKTOBERFEST ~ \$6.5
 BEARDED IRIS GIGABYTE IPA ~ \$9
 TAILGATE TENNESSEE GOLD ~ \$6

- 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
 HI WIRE HIGH PITCH IPA ~ \$7
 CIGAR CITY BREWING JAI ALAI IPA ~ \$7.5
 GREAT RAFT BREWING COMMOTION APA ~ \$7.5
 SHACKSBURY DRY CIDER ~ \$8
 UNTITLED ART JUICY NON ALCOHOLIC IPA ~ \$9

- WEEKLY TIPPLE -
 PAULANER OKTOBERFEST +
 OLD FORESTER RYE ~ \$8

WINE

- SPARKLING -

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

- WHITE -

SCHUG '21 CHARDONNAY ~ \$10/gl \$50/bt
 COLUMNNA '21 ALBARIÑO ~ \$10/gl \$50/bt

- ROSE -

ELICIO GRANCHE SYRAH BLEND ~ \$8/gl \$40/bt
 SCHUG ROSE OF PINOT NOIR ~ \$55/bt

-RED -

VERA DE ESTENAS BOBAL ~ \$9/gl \$45/bt
 PEIRANO "ILLUSION" '18 OLD VINE RED BLEND ~ \$10/gl \$50/bt
 ARDECHE LES CLASSIQUES CABERNET SAUVIGNON ~ \$10/gl \$50/bt
 MATTIAS RUSSIAN RIVER VALLEY '19 PINOT NOIR ~ \$12/gl \$60/bt

GOLDEN CLUSTER '19 SYRAHCHA ~ \$69/bt
 JAX '19 Y3 PINOT NOIR ~ \$75/bt
 FIGLI LUIGI ODDERO '16 "CONVENTO" BAROLO ~ \$85/bt
 SCHUG '18 CABERNET FRANC ~ \$89/bt
 BLACK SHEEP '19 "GENUINE RISK" CAB. SAUV. ~ \$99/bt
 ORIN SWIFT '19 PAPILLON RED BLEND ~ \$135/bt
 HUNNICUTT '18 MERLOT ~ \$135/bt
 GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt
 SPOTTSWOODE '18 LYNDENHURST CABERNET SAUV. ~ \$159/bt
 PAHLMAYER '16 MERLOT ~ \$169/bt



- FEATURED FLIGHT -

Buffalo Trace Single Barrel (1 oz)
 Barrel Heads Pick
 90 Proof

"You Ain't Got to E-LIE-JAH CRAIGGGGG"
 Elijah Craig Private Barrel (1 oz)
 130.3 Proof

"Lucille"
 Old Forester Single Barrel (1 oz)
 129.7 Proof

\$30

Chef de Cuisine: Andrew Tucker
 Sous Chef: Jonathan Ferguson
 Sous Chef: Zack Burton
 Chef de Partie: Ryan Locke

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

PORK RINDS, Harissa Mayo ~ \$6.5

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

FRIED MORTADELLA**, Romesco, Salsa Verde, Parmesan, Pistachio ~ \$11.5

ROASTED RED PEPPER DIP**, Almonds, Herbs, Pita ~ \$10

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

- SALAD -

FRISÉE**, Pickled Butternut Squash, Parmesan, Pepitas, Chile Sorghum Vinaigrette ~ \$10

- with Grilled Chicken ~ \$19

- with Smoked Pickett's Trout ~ \$18

- SANDWICHES -

SMOKED TURKEY, Cotto Salami, Giardiniera Mayo, Gem Lettuce, Red Onion, Baguette ~ \$13

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

- PLATES -

ROASTED CHICKEN LEG**, Arugula Puree, Delicata Squash, Chile Agrodolce, Pine Nuts, Pickled Grapes ~ \$19.5

GRILLED PORK COPPA, Roasted Sweet Potato, Swiss Chard, Chimichurri ~ \$23.5

GRILLED GULF SHRIMP*, Fennel Puree, Olive Salad, Horseradish Gremolata, Olive Oil ~ \$23

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

Niman Ranch New York Strip ~ \$36

Niman Ranch Ribeye ~ \$39.5

Niman Ranch Filet Mignon ~ \$42

Bear Creek Farm (TN) 55 Day Dry-Aged Ribeye ~ \$59

Bear Creek Farm (TN) 48 Day Dry-Aged Porterhouse ~ \$89

- SIDES -

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

FIELD PEAS, Ham Hock, Chow Chow ~ \$6.5

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$7.5

AUTUMN SQUASH**, Chile Agrodolce, Almonds ~ \$7.5

- DESSERTS -

CHOCOLATE CHEESECAKE, Chantilly, Whipped Ganache ~ \$6.5

VANILLA ICE CREAM SANDWICH**, Ginger Cookie, Grape Jelly, Candied Peanuts ~ \$7

COCKTAILS

- DRAFT -

OLD FASHIONED: Ancient Age, Oleo, Orange Bitters ~ \$9

MARGARITA: Campo Bravo, Orange Liqueur, Lime ~ \$11

- BOTTLED -

GREENPOINT, Rittenhouse Rye, Yellow Chartreuse, Punt e Mes ~ \$15

THE HALLMARK, Navy Proof Gin, Amaro Nonino, Benedictine ~ \$16

- BUILT -

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

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

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

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

VIOLET BEAUREGARDE: Nelson's Green Brier, Lemon, Blueberry Thyme Syrup, Tonic ~ \$12

- CHEF'S DRAM -

Old Carter Wiskey Co. Striaight Bourbon Whiskey
Very Small Batch Tennessee Exclusive
117.6 Proof
\$40 (2 oz)

BEVERAGES

- BOTTLED BEVERAGES -

COKE (can) ~ \$3

DIET COKE (can) ~ \$3

SPRITE (can) ~ \$3

SAN PELLEGRINO (bottle) ~ \$6

MOUNTAIN VALLEY SPARKLING (bottle) ~ \$6

TOPO CHICO (bottle) ~ \$4.5

MEXICAN SPRITE (bottle) ~ \$4.5

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$2.95

HOT TEA ~ \$2.95

ICED TEA [SWEET OR UNSWEET] ~ \$3.25