

BEER

- DRAFT -

SHINER BOCK ~ \$6.5
 WICKED WEED PERNICIOUS IPA ~ \$7
 BLACKBERRY FARM CLASSIC SAISON ~ \$8

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4
 NARRAGANSETT LAGER ~ \$5.5
 HUTTON & SMITH BASECAMP BLONDE ~ \$6.5
 HIGH-WIRE HI-PITCH IPA ~ \$10
 CIGAR CITY JAI ALAI ~ \$7.5
 SHACKSBURY DRY CIDER ~ \$7.5
 3 FLOYDS GUMBALLHEAD ~ \$8.5
 UNTITLED ART JUICY NON ALCOHOLIC IPA ~ \$8

- WEEKLY TIPPLE -
 SHINER BOCK +
 OLD FORESTER 86 ~ \$7

WINE

- SPARKLING -

VEUVE DEVIENNE ROSE SEC ~ \$8/gl \$40/bt
 SUMMER WATER BUBBLY ~ \$47/bt
 SANTA LUCIA FRANCIACORTA ~ \$79/bt

- WHITE -

LES ANGES SAUVIGNON BLANC ~ \$10/gl \$50/bt
 MOUNT EDEN '19 CHARDONNAY ~ \$14/gl \$70/bt

- ROSE -

ELICIO GRANCHE SYRAH BLEND ~ \$8/gl \$40/bt

- RED -

'CHERRIES & RAINBOWS' '20 RED BLEND ~ \$12/gl \$60/bt
 MATIAS RUSSIAN RIVER VALLEY '19 PINOT NOIR ~ \$12/gl \$60/bt
 DUCKHORN GREENWING '20 CAB. SAUV. ~ \$14/gl \$70/bt
 CHATEAU DE SAINT COSME "LES DEUX ALBION" ~ \$15/gl \$75/bt

CORNELISSEN SUSUCARU '17 RED BLEND ~ \$69/bt
 SCHUG '18 CABERNET FRANC ~ \$89/bt
 ORIN SWIFT '21 ABSTRACT RED BLEND ~ \$90/bt
 BLACK SHEEP '19 "GENUINE RISK" CAB. SAUV. ~ \$99/bt
 ORIN SWIFT '19 PAPILLON RED BLEND ~ \$135/bt
 HUNNICUTT '18 MERLOT ~ \$135/bt
 CORNELISSEN MUNJEBEL '16 NERELLO MASCALESSE ~ \$150/bt
 GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt
 SPOTTSWOOD '18 LYNDENHURST CABERNET SAUV. ~ \$159/bt
 JAYSON PAHLMeyer '19 CAB. SAUV. NAPA VALLEY ~ \$160/bt
 PAHLMeyer '16 MERLOT ~ \$169/bt
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -

Redbreast 12 Year
 80 Proof (1 oz)

Starward Nova
 82 Proof (1 oz)

Nikka Coffey Grain Whiskey
 90 Proof (1 oz)

\$27

Sous Chef: Jonathan Ferguson
 Sous Chef: Zack Burton
 Sous Chef: Cody Baschnagel
 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) \$8 / (3) \$24 / (5) \$36

DAILY CHEESE SELECTIONS** (1) \$9 / (3) \$27

MSM HOUSE SAUSAGE, House Mustard & Pickles ~ \$11

ROAST PARSNIPS**, Orange Creme Fraiche, Hot Honey, Shallots ~ \$12

CARAMELIZED SATSUMAS, Whipped Feta, Herbs, Grilled Bread ~ \$12

BEEF TARTARE*, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$14.5

HOUSE PORK RINDS, Harissa Aioli ~ \$7.5

- SALAD -

LITTLE GEMS, Fingerling Potatoes, Blackeyed Peas, Green Beans, Bagna Cauda, Nutritional Yeast ~ \$12

- with Grilled Chicken ~ \$20.5

- with Steak Tips ~ \$23

- SANDWICHES -

MSM CITY HAM, Onion Remoulade, Little Gem Lettuce, Pioneer White ~ \$14

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ \$15

- PLATES -

ROASTED CHICKEN, Fingerling Potatoes, Spinach, Warm Feta Vinaigrette, Salsa Verde ~ \$21

GRILLED PORK TENDERLOIN, Spatzle, Potato Vinegar Puree, Brown Butter, Pear Gremolata, Herbs ~ \$23.5

OTTER CREEK TROUT**, Sunchokes, Haricot Vert, Pecans, Meunière ~ \$25

BUTCHER'S STEAK SELECTIONS*, Bordelaise, Mashed Potatoes Niman Ranch Bavette ~ \$21.5

Niman Ranch New York Strip ~ \$40

Niman Ranch Ribeye ~ \$44

Niman Ranch Filet Mignon ~ \$46

Bear Creek (TN) 41 Day Dry Aged T-Bone ~ \$71

Bear Creek (TN) 28 Day Dry Aged Pork Chop ~ \$30

- SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$6

POLENTA, Green Bean Relish, Chives ~ \$6.5

POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$8

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$9

MISO GLAZED WILD MUSHROOMS, Charred Scallions ~ \$10

Add Gulf Shrimp* (5) ~ \$13

- DESSERTS -

COFFEE CAKE, Cream Cheese, Peanut Struesel ~ \$7.5

CANE SYRUP POT DE CRÈME, Bacon, Thyme, Orange ~ \$8

COCKTAILS

- DRAFT -

OLD FASHIONED: Bardstown Bourbon Co. Origin Series, Oleo, Orange Bitters ~ \$11

MSM PALOMA, Corazon Blanco, Lime, Ruby Red Grapefruit, Soda ~ \$11

- FROZEN -

FROSE: Rosé, Strawberry, Lemon ~ \$9.5

NEW YORK WHISKEY SOUR: Old Forester 86, Cabernet, Lemon, Citrus Oleo ~ \$12

- BOTTLED -

BLACKSTRAP MANHATTAN: Hamilton Demarara, NOLA Coffee Liqueur, Averna, Mole Bitters ~ \$12

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, Olive or Twist ~ \$12

- BUILT -

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

SAGE IT AIN'T SO: Wheatly Vodka, Wild Roots Cranberry, Campari, Sage, Cinnamon, Cardamom ~ \$10

EL MATADOR: Compass Box Artist Blend, Casa Mariol, Heering, Blood Orange ~ \$12

DAMMIT DONNY: Rittenhouse Rye, Lemon, Averna ~ \$13

THE VANDERBILT: Penelope Bourbon Barrel Strength Toasted Series, Rich Turbinado Syrup, Angostura Bitters, OrangeBitters, Orange Twist ~ \$21

- CHEF'S DRAM -

Chattanooga Whiskey Cabernet Sauvignon Finish
95 Proof
\$16 (2 oz)

BEVERAGES

- BOTTLED BEVERAGES -

COKE (can) ~ \$3

DIET COKE (can) ~ \$3

SPRITE (can) ~ \$3

MEXICAN SPRITE (bottle) ~ \$4.5

TOPO CHICO (bottle) ~ \$4

SAN PELLEGRINO (bottle) ~ \$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$2.95

HOT TEA ~ \$2.95

ICED TEA [SWEET OR UNSWEET] ~ \$3.25