

# BEER

## - DRAFT -

RHINEGEIST BREWING CHEETAH LAGER ~ \$7  
 FOUNDERS ALL DAY IPA ~ \$7  
 BEARDED IRIS FLAMINGO ROAD SOUR ~ \$8

## - BOTTLED & CANNED -

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

## - WEEKLY TIPPLE -

3 FLOYDS GUMBALLHEAD +  
 TULLAMORE D.E.W. ~ \$9

# WINE

## - SPARKLING -

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

## - WHITE -

LES ANGES SAUVIGNON BLANC ~ \$10/gl \$50/bt  
 STILLMAN STREET '19 CHARDONNAY ~ \$10/gl \$50/bt

## - ROSE -

LES DAUPHINS ~ \$10/gl \$50/bt

## - RED -

"CHERRIES & RAINBOWS" '20 RED BLEND ~ \$12/gl \$60/bt  
 SMITH & PERRY '18 PINOT NOIR OREGON ~ \$14/gl \$70/bt  
 GREENWING '20 CAB. SAUV. ~ \$14/gl \$70/bt  
 TORNATORE ETNA ROSSO '19 RED BLEND ~ \$14/gl \$70/bt

CORNELISSEN SUSUCARU '17 RED BLEND ~ \$69/bt  
 CHATEAU DE SAINT COSME "LES DEUX ALBION" ~ \$75/bt  
 BREA CABERNET SAUVIGNON ~ \$79/bt  
 ORIN SWIFT '21 ABSTRACT RED BLEND ~ \$90/bt  
 BLACK SHEEP '19 "GENUINE RISK" CAB. SAUV. ~ \$99/bt  
 ORIN SWIFT PALERMO '20 ~ \$109  
 BETHEL HEIGHTS '21 PINOT NOIR ~ \$115/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 PAHLMAYER '19 CAB. SAUV. NAPA VALLEY ~ \$160/bt  
 PAHLMAYER '16 MERLOT ~ \$169/bt  
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



## - FEATURED FLIGHT -

Short Barrel  
 Single Barrel Bourbon (1 oz)  
 126 Proof

Short Barrel  
 Toasted Barrel (1 oz)  
 94 Proof

Short Barrel  
 The Bee's Knees II (1 oz)  
 114.2 Proof

\$30

Chef de Cuisine: Jonathan Ferguson  
 Sous Chef: Zack Burton  
 Sous Chef: Cody Baschnagel  
 Sous Chef: Ryan Locke

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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  
 (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

WHIPPED FETA, Spring Onions, Ginger, Chilis, Benne Seed, Neidlov's Baguette ~ \$10

SMOKED RIB BOARD\*\*, House BBQ Sauce, Peanuts ~ \$11

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

RACLETTE, MSM Bratwurst, Confit Fingerling Potatoes, House Chow Chow ~ \$17.5

## - SALAD -

ROASTED BEETS, Watercress, Focaccia, Goat Cheese, Crispy Salumi, Fermented Cabbage ~ \$12

- with Grilled Chicken ~ \$20.5

- with Smoked Trout ~ \$23

## - SANDWICHES -

SMOKED CHICKEN, Chow Chow, House Pickles, Alabama BBQ, Neidlov's Baguette ~ \$14.5

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

## - PLATES -

SMOKED RIBS, House BBQ Sauce, Slaw, Potato Salad ~ \$22

ROASTED CHICKEN, Fingerling Potatoes, Leeks, Andouille, Red Eye Gravy ~ \$21

GRILLED PORK COPPA, Baby Carrots, Fennel, Fregola, Hazelnut, Pork Demi-Glace ~ \$23.5

OTTER CREEK TROUT, Polenta, Scallion Oil, Radish, Daikon Sprouts ~ \$25

BUTCHER'S STEAK SELECTIONS\*, Bordelaise, Mashed Potatoes

Niman Ranch Teres Major ~ \$21.5

Niman Ranch New York Strip ~ \$40

Niman Ranch Ribeye ~ \$44

Niman Ranch Filet Mignon ~ \$46

Bear Creek (TN) 41 Day Dry Aged Ribeye ~ \$63

Bear Creek (TN) 41 Day Dry Aged T-Bone ~ \$73

Bear Creek (TN) 41 Day Dry Aged Pork Chop ~ \$35

## - SIDES -

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

CRISPY SWEET POTATO\*, Chopped Salt, Tallow Mayo ~ \$6.5

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

COLLARD GREENS, Dark Soy, MSM Kimchi ~ \$8

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$9

## - DESSERTS -

TOASTED COCONUT CREAM PIE, Whipped Ganache ~ \$8

"BANANAS FOSTER" CAKE, Dark Rum, Brown Butterscotch, Buttermilk Vanilla Ice cream ~ \$9.5

# 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 -

GREEN POINT: Rye Whiskey, Yellow Chartreuse, Sweet Vermouth, Bitters ~ \$14

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, With a 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

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

THE VANDERBILT: Willett Family Estate Bottle 4 Year Rye, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$23

## - CHEF'S DRAM -

J. Mattingly Rebellion ~ \$26

Private Barrel Wheated Blend

114.5 Proof

# 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