

BEER

- DRAFT -

RHINEGEIST BREWING CHEETAH LAGER ~ \$7
FOUNDERS ALL DAY IPA ~ \$7
PONTOON CRUSHING WAVES BERLINER WEISSE ~ \$7

- 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
BELL'S OBERON WHEAT ALE ~ \$7
WICKED WEED PERNICIOUS IPA ~ \$7.5
HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10
SHAKSBURY YUZU GINGER ~ \$7.5

UNTITLED ART NON ALCOHOLIC JUICY IPA ~ \$8

- WEEKLY TIPPLE -

RHINEGEIST BREWING CHEETAH LAGER +
DICKEL RYE ~ \$8

WINE

- SPARKLING -

CHATEAU DE VELMAR ~ \$11/gl \$55/bt
SUMMER WATER BUBBLY ~ \$47/bt

- WHITE -

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

- ROSE -

DOMAINE DE CHATEAUMAR CÔTES-DU-RHÔNE ~ \$11/gl \$55/bt

- RED -

JEAN ROYER '22 "LE PETITE ROY" ~ \$12/gl/60/bt
GREENWING '20 CAB. SAUV. ~ \$14/gl \$70/bt
R. STUART & CO. '20 LOVE, OREGON ~ \$14/gl \$70/bt
ALFREDO MAESTRO '20 EL REY DEL GLAM ~ \$15/gl \$75/bt

POWELL & SON '19 GRENACHE MATARO SHIRAZ ~ \$69
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
HUNNICUTT '18 MERLOT ~ \$135/bt
GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt
SPOTTSWOODE '18 LYNDENHURST CABERNET SAUV. ~ \$159/bt
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -

Dickel 8 Year (1 oz)
90 Proof

Dickel 17 Year (1 oz)
92 Proof

Dickel Bottled In Bond (1 oz)
100 Proof

\$30

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

WHIPPED FETA, Strawberries, Balsamic, Sourdough ~ \$13

FRIED BEEF LIVERS, Gribiche, Charred Peppers & Onions ~ \$13

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

- SALAD -

CHARRED BROCCOLI, Radicchio, Kohlrabi, Champagne Vinaigrette, Pecan Butter, Nutritional Yeast ~ \$12

- with Grilled Chicken ~ \$21

- with Smoked Trout ~ \$23

- with Steak Tips ~ \$26

- SANDWICHES -

MSM CITY HAM, Hook's 3 Year Cheddar, Chow Chow, Duke's, Pepper Jelly, Neidlov's Sourdough ~ \$14

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

- PLATES -

ROASTED CHICKEN, Green Onion Puree, Kale, Bagna Cauda, Bacon Biscuit ~ \$21

GRILLED PORK TENDERLOIN, Green Garlic Spoonbread, Fennel, Asparagus, Strawberry, Cane Syrup Vinaigrette ~ \$27.5

OTTER CREEK TROUT, Plantains, Green Tomatoes, Gaujillo Butter ~ \$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) 48 Day Dry Aged K.C. Strip ~ \$53

Bear Creek (TN) 48 Day Dry Aged Porterhouse ~ \$93

- SIDES -

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

BACON BUTTERMILK DROP BISCUITS, Hot Honey Butter ~ \$6.5

SAUTÉED KALE, Bagna Cauda, Bread Crumbs ~ \$8

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$9

- DESSERTS -

STRAWBERRY SWIRL CAKE, Cream Cheese, Macerated Strawberries, Strawberry Sauce ~ \$7.5

BANANA BREAD**, Rum Butterscotch, Brown Butter Ice Cream, Toasted Peanuts ~ \$8

COCKTAILS

- DRAFT -

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

JALAPEÑO MARGARITA, Tequila, Mezcal, Jalapeño, Lemon, Lime, Orange ~ \$11

- FROZEN -

FROSE: Rosé, Strawberry, Lemon ~ \$9.5

FROZEN G&T, Gin, Jack Rudy Tonic Syrup, Lime ~ \$13

- BOTTLED -

BENSONHURST: Rye Whiskey, Vermouth, Luxardo Maraschino, Cynar ~ \$13

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, With a Twist ~ \$12

- BUILT -

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

CONRAD THE CATERPILLAR, Fords Gin, Lillet Blanc, Aloe, Lime ~ \$12

FIZZY LITTLE MAN PEACH, Wild Roots Peach, Honey, Aperol, Rhubarb, Chateau De Velmar ~ \$13

MURASAKI, Suntory Toki, Coconut, Blackberry, Lemon, Burlesque Bitters ~ \$13

CANE MUTINY, Rhum JM Blanc, Allspice, Lemon, Steen's Cane syrup ~ \$13

THE VANDERBILT, Pursuit United Straight Bourbon, Rich Turbinado Syrup, Angostura Bitters, Orange, Bitters, Orange Twist ~ \$20

- CHEF'S DRAM -

Smoke Wagon Bottle In Bond Rye \$21
100 Proof (2 oz)

BEVERAGES

- BOTTLED BEVERAGES -

COKE (can) ~ \$3.25

DIET COKE (can) ~ \$3.25

SPRITE (can) ~ \$3.25

MEXICAN SPRITE (bottle) ~ \$5

TOPO CHICO (bottle) ~ \$5

SAN PELLEGRINO (bottle) ~ \$6.5

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$3.5

HOT TEA ~ \$3.5

ICED TEA [SWEET OR UNSWEET] ~ \$3.5