

# 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  
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

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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, Strawberries, Balsamic, Sourdough ~ \$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 -

ITALIAN BEEF Roast Beef, Giardiniera, Gruyere, Garlic Herb Aioli, Baguette ~ \$16

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

## - PLATES -

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

GRILLED PORK COPPA, Turnips, Collard Greens, Peanuts, Sorghum ~ \$23.5

OTTER CREEK TROUT, Plantains, Green Tomatoes, Gaujillo Butter ~ \$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) 48 Day Dry Aged Ribeye ~ \$63

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

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$9

## - DESSERTS -

SPOONBREAD, Macerated Strawberries, Fermei89ilnted Strawberry Sorbet ~ \$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 -

HOMEGROWN\*\*: 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