

BEER

- DRAFT -

RHINEGEIST CHEETAH LAGER ~ \$7
 BLACKBERRY FARM CLASSIC SAISON ~ \$8
 VOODOO RANGER JUICY HAZE IPA ~ \$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 ~ \$6.5
 BELL'S OBERON WHEAT ALE ~ \$7
 CIGAR CITY JAI ALAI ~ \$7.5
 WICKED WEED PERNICIOUS IPA ~ \$7.5
 SHACKSBURY DRY CIDER ~ \$7.5
 HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10

 UNTITLED ART NON ALCOHOLIC JUICY IPA ~ \$8

- WEEKLY TIPPLE -

RHINEGEIST CHEETAH LAGER +
 FOUR ROSES BOURBON \$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

POST MARK '21 CAB. SAUV. PASO ROBLES ~ \$65
 POWELL & SON '19 GRENACHE MATARO SHIRAZ ~ \$69
 CHATEAU DE SAINT COSME "LES DEUX ALBION" ~ \$75/bt
 BREA CABERNET SAUVIGNON ~ \$79/bt
 LOS NOQUES '18 PINOT NOIR MENDOZA ~ \$85/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
 GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt
 SPOTTSWOODE '18 LYNDENHURST CABERNET SAUV. ~ \$159/bt
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -

New Riff Bourbon BIB
 100 Proof (1 oz)

New Riff Single Barrel Rye
 110.8 Proof (1 oz)

New Riff Single Barrel Bourbon
 112.4 Proof (1 oz)

\$15

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

MAC & CHEESE, Andouille, Hook's 3 Yr Cheddar, Bread Crumbs ~ \$11

CORN RIBS, Chili, Cilantro Mayo, Queso Fresco ~ \$9

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

WHIPPED FETA DIP, Corn, Onions, Chilis, Sourdough ~ \$13

- SALAD -

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

- with Grilled Chicken ~ \$21

- with Steak Tips ~ \$26

- SANDWICHES -

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

MSM LAMB, Marinated Greens, Feta, Rosemary Aioli, Pita ~ \$16

- PLATES -

ROASTED CHICKEN, Salsa Pipián, Sweet Corn, Squash, Cilantro, Poblano, Prickly Pear Vinaigrette ~ \$21

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

OTTER CREEK TROUT, Salsa Verde, Summer Squash, Confit Garlic ~ \$25

BUTCHER'S STEAK SELECTIONS*, Bordelaise, Mashed Potatoes Niman Ranch Flat Iron ~ \$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 Porterhouse ~ \$93

- SIDES -

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

GRILLED SQUASH, Bread crumbs, Sherry vinegar ~ \$8

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$9

- DESSERTS -

CARAMEL CORN ICE CREAM, Whiskey Butterscotch, Popcorn, Chocolate Cookie ~ \$8

ORANGE SHERBERT, Blood Orange Syrup, Vanilla Streusel ~ \$8

COCKTAILS

- DRAFT -

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

BEATRICE THE BUTTERFLY: Corazón Blanco, Watermelon, Lime, Basil Liqueur ~ \$11

- FROZEN -

FROZEN LEMON DROP, Lemon, Vodka, Cocchi Americano ~ \$12

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

M'S CUP, Pimm's, Fords Gin, Cucumber, Mint, Strawberry, lemon ~ \$12

GOODBYE EARL, Michter's Single Barrel Rye, Earl Grey Tea, Honey, Lemon, Egg White ~ \$16

CAMILLE, Hamilton 86 Rum, Plantation OFTD, Ginger, Passion Fruit, Lemon, Mint ~ \$13

THE VANDERBILT, New Riff "Wax on, Wax Off" Single Barrel Bourbon, Rich Turbinado Syrup, Angostura Bitters, Orange, Bitters, Orange Twist ~ \$21

- CHEF'S DRAM -

New Riff "Sweep The Leg" Single Barrel Bourbon \$18
Barrel Heads Selection
116.3 Proof

BEVERAGES

- BOTTLED BEVERAGES -

COKE (can) ~ \$3.25

DIET COKE (can) ~ \$3.25

SPRITE (can) ~ \$3.25

TOPO CHICO (bottle) ~ \$4

MEXICAN COKE (bottle) ~ \$5

MEXICAN SPRITE (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