

BEER

- DRAFT -

PAULANER OKTOBERFEST ~ \$7.5
BELL'S TWO HEARTED IPA ~ \$7
HUTTON & SMITH THE GOOD SCHIST ~ \$7

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4
NARRAGANSETT LAGER ~ \$5.5
WISEACRE GOTTA GET UP TO GET DOWN ~ \$6.5
HUTTON & SMITH BASECAMP BLONDE ~ \$6.5
BELL'S OBERON WHEAT ALE ~ \$7
WICKED WEED FREAK OF NATURE DOUBLE IPA ~ \$8
HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10
STEM PEAR CIDER ~ \$8

UNTITLED ART NON ALCOHOLIC WEST COAST IPA ~ \$8

- WEEKLY TIPPLE -

PAULANER OKTOBERFEST +
NELSON BROTHER'S CLASSIC \$9

WINE

- SPARKLING -

CHATEAU DE VELMAR VOUVRAY BRUT ~ \$11/gl \$55/bt
SUMMER WATER BUBBLY ROSE ~ \$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 -

GILBERT CELLARS «LEFT BANK» '18 BLEND ~ \$10/gl \$50/bt
OBSIDIAN '21 CAB. SAUV. ~ \$16/gl \$80/bt
ALFREDO MAESTRO '20 EL REY DEL GLAM ~ \$15/gl \$75/bt
STOLLER '22 PINOT NOIR ~ \$14/gl \$70/bt

POWELL & SON '19 GRENACHE MATARO SHIRAZ ~ \$69
LOS NOQUES '18 PINOT NOIR MENDOZA ~ \$85/bt
ORIN SWIFT '21 ABSTRACT RED BLEND ~ \$90/bt
ORIN SWIFT PALERMO '20 ~ \$109
BETHEL HEIGHTS '21 PINOT NOIR ~ \$115/bt
GAMBLE FAMILY VINEYARD '18 CABERNET SAUVIGNON ~ \$119
SPOTTSWOODE LYNDENHURST '18 CABERNET SAUVIGNON ~ \$167
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -

Shortbarrel Toasted Barrel
94 Proof (1 oz)

Shortbarrel Single Barrel Rye
115.3 Proof (1 oz)

Shortbarrel Single Barrel Bourbon
126 Proof (1oz)

\$33

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

SMOKED TROUT DIP, Coconut Milk, Calabrian Chilis, Pickled Mustard Seeds, Sourdough ~ \$15

DELICATA SQUASH, Fennel Sausage, Basil Cream, Farro Gremolata ~ \$14

MSM ANDOUILLE & SMOKED CHICKEN GUMBO, Potato Salad, Chives ~ \$14

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

BRAISED BEEF CHEEK**, Ropa Vieja, Serrano, Radish, Mole Negro ~ \$17

- SALAD -

SUMMER FIGS**, Bibb Lettuce, Pecans, Blue Cheese, Culatello, Pecan Buttermilk Dressing, Balsamic Reduction ~ \$12

- with Grilled Chicken ~ \$21

- Smoked Trout ~ \$23

- with Steak Tips ~ \$26

- SANDWICHES -

COPPA HAM & BRIE, Whipped Moses Sleeper, Nardello Pepper Jelly, White Onion, Sourdough ~ \$14

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

- PLATES -

ROASTED CHICKEN, Smoked Tomato Gazpacho, Fingerling Potatoes, Arugula, Goat Cheese, Chimichurri ~ \$21

GRILLED PORK CHOP**, Spiced Millet, Coconut Milk, Local Apple & Pepper Chutney, Pink Peppercorn ~ \$23.5

OTTER CREEK TROUT, Israeli Cous Cous, Confit Tomatoes, Kale ~ \$25

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

Niman Ranch New York Strip ~ \$39

Niman Ranch Ribeye ~ \$44

Niman Ranch Filet ~ \$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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$9

SAUTÉED GREENS, Bagna Càuda, Bread Crumbs ~ \$8

- DESSERTS -

DARK CHOCOLATE SORBET**, Caramelized White Chocolate, Peanut Butter Cookie ~ \$8

APPLE CUSTARD TART, Whiskey Caramel, Vanilla Ice Cream ~ \$9

PEANUT CRUMB CAKE**, Local Grapes, Cream Cheese Ice Cream ~ \$9.5

COCKTAILS

- DRAFT -

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

CALL ME THE BREEZE: Corazón Blanco, Watermelon, Jalapeño, Mint, Lime ~ \$11

- FROZEN -

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

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

- BOTTLED -

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

CAROL GARDENS, Rye, Punt E Mez, Amaro Montenegro, Luxardo Maraschino, Lemon Twist ~ \$13

- BUILT -

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

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

GOODBYE EARL, Blue Run Golden Rye, Earl Grey Tea, Honey, Lemon, Egg White ~ \$16

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

THE VANDERBILT, Buffalo Trace Single Barrel, Turbinado, Bitters, Orange Twist ~ \$15

- CHEF'S DRAM -

ASW Duality Double Malt Whiskey

\$19 (2 oz)

104.2 Proof

BEVERAGES

- BOTTLED BEVERAGES -

COKE (can) ~ \$3.25

DIET COKE (can) ~ \$3.25

SPRITE (can) ~ \$3.25

MEXICAN COKE (bottle) ~ \$5

MEXICAN SPRITE (bottle) ~ \$3.5

SAN PELLEGRINO (bottle) ~ \$6.5

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$3.5

HOT TEA ~ \$3.5

ICED TEA [SWEET OR UNSWEET] ~ \$3.5