

BEER

- DRAFT -

RHINEGEIST CHEETAH LAGER ~ \$7
BELL'S TWO HEARTED IPA ~ \$7
CIGAR CITY MADURO BROWN ALE ~ \$7

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4
NARRANGANSETT LAGER ~ \$5.5
WISEACRE GOTTA GET UP TO GET DOWN ~ \$6.5
ODDSTORY CLOUDWALKER APA ~ \$7
WICKED WEED APPALACHIA IPA ~ \$8
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 -

RHINEGEIST CHEETAH LAGER +
UNLCE NEAREST 1884 ~ \$9

WINE

- SPARKLING -

VEUVE DEVIENNE BRUT ~ \$11/gl \$55/bt

- WHITE -

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

- ROSE -

LA PERDRIX COSTIÈRES DE NÎMES ~ \$11/gl \$55/bt

- RED -

CARRO '20 BLEND ~ \$11/gl \$55/bt
GILBERT CELLARS «LEFT BANK» '18 BLEND ~ \$10/gl \$50/bt
OBSIDIAN '21 CAB. SAUV. ~ \$16/gl \$80/bt
STOLLER '22 PINOT NOIR ~ \$14/gl \$70/bt

BODEGA VERDE MACABEO ~ \$43/bt
ANTIDOTO RIBERA DEL DUERO '20 TEMPRANILLO ~ \$61
LOS NOQUES '18 PINOT NOIR MENDOZA ~ \$85/bt
ORIN SWIFT '21 ABSTRACT RED BLEND ~ \$90/bt
ORIN SWIFT PALERMO '20 ~ \$109
GAMBLE FAMILY VINEYARD '18 CABERNET SAUVIGNON ~ \$119
SPOTTSWOODE LYNDENHURST '18 CABERNET SAUVIGNON ~ \$167
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -

Old Forester 1870
90 Proof (1 oz)

Old Forester 1897
100 Proof (1 oz)

Old Forester 1920
115 Proof (1oz)

\$21.50

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

ROASTED OYSTER MUSHROOMS, Miso, Parmesan, Pickled Cauliflower ~ \$15

WHIPPED GOAT CHEESE**, Beets, Candied Pecans ~ \$14

BEEF CHEEK POT ROAST, Root Vegetables, Shiitake, Potato & Parsnip Purée ~ \$16

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

- SALAD -

KALE**, Turnip Greens, Sweet Potatoes, Radish, Blue Cheese, Pepitas, Benne, Charred Red Onion Vinaigrette ~ \$12

- with Grilled Chicken ~ \$21

- Smoked Trout ~ \$23

- with Steak Tips ~ \$26

- SANDWICHES -

MSM COPPA HAM, Hook's 3 Year Cheddar, Harissa, Lettuce, Chow Chow, Nola Baguette ~ \$14

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

- PLATES -

ROASTED CHICKEN**, Chickpeas, Red Pepper Sauce, Turmeric Cream, Sumac Glaze ~ \$21

GRILLED PORK PORTERHOUSE, Whiskey Braised Cabbage, Sweet Potato, Bacon ~ \$22.5

SHRIMP & GRITS**, Burnt Pumpkin Grits, Hazelnut Noisette Mustard Greens ~ \$27

BUTCHER'S STEAK SELECTIONS*, Bordelaise, Mashed Potatoes Niman Ranch Teres Major ~ \$23

Niman Ranch New York Strip ~ \$40

Niman Ranch Ribeye ~ \$45

Niman Ranch Filet ~ \$47

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ \$66

Bear Creek (TN) 48 Day Dry Aged Porterhouse ~ \$95

- SIDES -

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$9

ACORN SQUASH**, Black Pepper, Sage, Pine Nuts ~ \$9

CREAMED GREENS, Turnip Greens, Spinach, Parmesan Broth, Bread Crumbs ~ \$8

- DESSERTS -

DARK CHOCOLATE SORBET**, Dark Chocolate Shell, Peanut Honeycomb ~ \$8

COOKIES & CREAM, Bacon Chocolate Chip Cookie, Vanilla Ice Cream, Dark Chocolate Pearls ~ \$6

COCKTAILS

- DRAFT -

OLD FASHIONED: Bardstown Fusion Series #9, Orange Oleo, Bitters ~ \$11

RAISING ARIZONA, Tequila, Bauchant, Aperol, Prickly Pear, Cassis, Lime ~ \$14

- FROZEN -

WHISKEY SOUR, Old Forester 86, Orange, Lemon, Bitters ~ \$11

- BOTTLED -

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

REDHOOK, Jack Daniels BIB Rye, Punt e Mes, Luxardo Maraschino ~ \$13

- BUILT -

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

AMBER MAVERICK**, Pecan Vodka, Cassis, Amaro Nonino, Grenadine, Lime, Brut Sparkling ~ \$12

SAGE THE BEES, Ford's Gin, Manzanilla Sherry, Lemon, Sage, Honey ~ \$13

PUNCH WORTHY, Hamilton Black Jamaican Rum, Cardamom, Cinnamon, Demerara, Lime, Coconut, Nutmeg ~ \$14

HIGH VOLTAGE, Suntory Toki, Laird's BIB, Spiced Apple, Pierre Ferrand Yuzu, Cardamom ~ \$15

THE VANDERBILT, Buffalo Trace Single Barrel Bourbon, Turbinado, Bitters, Orange Twist, Big Rock ~ \$17

- CHEF'S DRAM -

Old Forester Single Barrel Barrel Proof "Lucille"
129.7 Proof
(2 oz)
\$30

BEVERAGES

- BOTTLED BEVERAGES -

COKE (can) ~ \$3.25

DIET COKE (can) ~ \$3.25

SPRITE (can) ~ \$3.25

MEXICAN COKE (bottle) ~ \$5

MEXICAN SPRITE (bottle) ~ \$5

SAN PELLEGRINO (bottle) ~ \$6.5

SIOUX CITY SARSAPARILLA ~ \$5

SIOUX CITY CREAM SODA ~ \$5

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$3.5

HOT TEA ~ \$3.5

ICED TEA [SWEET OR UNSWEET] ~ \$3.5