

BEER

- DRAFT -

RAHR'S ADIOS PANTALONES LAGER ~ \$6
 BOULDER SHAKE CHOCOLATE PORTER ~ \$10
 3 FLOYD'S BARBARIAN HAZE IPA ~ \$9

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$3.5
 NARRAGANSETT LAGER ~ \$4.5
 HUTTON & SMITH BASECAMP BLONDE ~ \$6
 WISEACRE GOTTA GET UP TO GET DOWN STOUT ~ \$6
 HIGH-WIRE HI-PITCH IPA ~ \$7
 SHACKSBURY DRY CIDER ~ \$8
 3 FLOYDS GUMBALLHEAD ~ \$8.5
 UNTITLED ART JUICY NON ALCOHOLIC IPA ~ \$9

- WEEKLY TIPPLE -

RAHR'S ADIOS PANTALONES LAGER +
 OLD OVERHOLT ~ \$7

WINE

- SPARKLING -

CHATEAU DE VALMER BRUT VOUVRAY ~ \$11/gl \$55/bt
 SUMMER WATER BUBBLY ~ \$47/bt
 SANTA LUCIA FRANCIACORTA ~ \$79/bt

- WHITE -

VALDESIL MONTENOVO GODELLO ~ \$9/gl \$45/bt
 MOUNT EDEN '19 CHARDONNAY ~ \$14/gl \$70/bt

- ROSE -

SCHUG ROSE OF PINOT NOIR ~ \$11/gl \$55/bt

- RED -

SIMPLY... '18 CABERNET SAUVIGNON ~ \$7/gl \$34/bt
 VERA DE ESTENAS BOBAL ~ \$9/gl \$45/bt
 DUCKHORN GREENWING '20 CAB. SAUV. ~ \$14/gl \$70/bt
 JAX '19 Y3 PINOT NOIR ~ \$14/gl \$75/bt

FIGLI LUIGI ODDERO '16 "CONVENTO" BAROLO ~ \$85/bt
 SCHUG '18 CABERNET FRANC ~ \$89/bt
 BLACK SHEEP '19 "GENUINE RISK" CAB. SAUV. ~ \$99/bt
 JAYSON PAHLMAYER '18 PINOT NOIR SONOMA ~ \$110/bt
 ORIN SWIFT '19 PAPILLON RED BLEND ~ \$135/bt
 HUNNICUTT '18 MERLOT ~ \$135/bt
 GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt
 SPOTTSWOODE '18 LYNDENHURST CABERNET SAUV. ~ \$159/bt
 JAYSON PAHLMAYER '19 CAB. SAUV. NAPA VALLEY ~ \$160/bt
 PAHLMAYER '16 MERLOT ~ \$169/bt
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -

Doc Swinson's Triple Cask
 95.8 Proof (1 oz)

Stellum Bourbon
 114.98 Proof (1 oz)

The Representative Bourbon
 115.6 Proof (1 oz)

\$23

Sous Chef: Jonathan Ferguson
 Sous Chef: Zack Burton
 Sous Chef: Cody Baschnagel
 Chef de Partie: 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 ~ \$9

BAHN MI TOAST**, Head Cheese, Daikon, Cilantro, Serrano, Peanuts ~ \$11.5

GRILLED SWEET POTATO**, Steen's Cane Syrup, Calabrian Chili, Peanuts ~ \$9.5

BRAISED BEEF SHANK CHILI, Buttermilk Crema, Cornbread, Scallions ~ \$14

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

- SALAD -

CHARRED BROCCOLI**, Romaine, Nutritional Yeast, Pecan Vinaigrette ~ \$10.5

- with Grilled Chicken ~ \$19.5

- SANDWICHES -

SMOKED CHICKEN, Pesto Mayo, Arugula, Giardiniera, gruyere, baguette ~ \$13

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ \$14.5

- PLATES -

ROASTED CHICKEN, Rice Porridge, Sweet Potato, Brown Butter, Pickled Daikon, Sage ~ \$19.5

GRILLED PORK COPPA, Apple Butter, Radicchio, Kohlrabi, Fresno Chili ~ \$19.5

GULF SHRIMP*, Broccolini, Fennel Confit, Charred Lemon Miso ~ \$23.5

BUTCHER'S STEAK SELECTIONS*, Bordelaise, Mashed Potatoes

Niman Ranch Teres Major ~ \$19.5

Niman Ranch New York Strip ~ \$38

Niman Ranch Ribeye ~ \$42

Niman Ranch Filet Mignon ~ \$44

Bear Creek Farm (TN) 55 Day Dry-Aged T-Bone ~ \$69

Bear Creek (TN) 55 Day Dry-Aged Porterhouse ~ \$89

- SIDES -

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

BRAISED GREEN BEANS, Ham Hocks, Crispy Shallots ~ \$7

LOCAL CAULIFLOWER**, Pickled Raisins, Pine Nuts ~ \$7.5

ROAST BEETS, Balsamic, Herbs, Pomegranate Seeds ~ \$8

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$8

Add Gulf Shrimp* (5) ~ \$13

- DESSERTS -

CHOCOLATE PANNA COTTA**, Chantilly, Candied Peanuts ~ \$6.5

SPICE CAKE, Apple Butter, Sorghum Cream Cheese Frosting ~ \$7

COCKTAILS

- DRAFT -

OLD FASHIONED: Ancient Age, Oleo, Orange Bitters ~ \$9

THE CAROUSEL: Vodka, Apple Syrup, Cinnamon, Clove, Lemon, Cappelletti ~ \$10

- FROZEN -

FROSE: Rosé, Strawberry, Lemon ~ \$9.5

JACK & THE GIANT PEACH: Jack Daniels, Peach, Kina, Lemon, Simple ~ \$10.5

- BOTTLED -

BOBBY BURNS: Compass Box Artist Blend, Vermouth, Benedictine ~ \$15

MSM MARTINI: Post Modern Empirical Gin, Dry Vermouth, Orange Bitters, Olive or Twist ~ \$12

- BUILT -

HOMEGROWN**: Chattanooga 9L, Mexican Coke, Salted Peanuts ~ \$9.5

PEAR PRESSURE: El Jimador Reposado, St. George Spiced Pear, Lemon, Honey, Bitters ~ \$12

BLACKSTRAP MANHATTAN: Hamilton Demarara, NOLA Coffee Liqueur, Avena, Mole Bitters ~ \$12

ARKANSAS GOLD RUSH: Bardstown Fusion #6, Rosemary, Black Pepper, Fernet, Lemon, Honey ~ \$15

THE VANDERBILT: Blue Run High Rye Bourbon, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$23

- CHEF'S DRAM -

"Brass Ring"

Willett Family Estate Bottled Single Barrel Bourbon
9 Year

132 Proof \$75

BEVERAGES

- BOTTLED BEVERAGES -

COKE (can) ~ \$3

DIET COKE (can) ~ \$3

SPRITE (can) ~ \$3

MEXICAN SPRITE (bottle) ~ \$4.5

TOPO CHICO (bottle) ~ \$4

SAN PELLEGRINO (bottle) ~ \$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$2.95

HOT TEA ~ \$2.95

ICED TEA [SWEET OR UNSWEET] ~ \$3.25