

# BEER

## - DRAFT -

RAHR & SONS ORIGINAL LAGER ~ \$6  
 WANDERLINGER 100 DAY IPA ~ \$7  
 NEW HEIGHTS IPA ~ \$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  
 HIGH-WIRE HI-PITCH IPA ~ \$10  
 CIGAR CITY JAI ALAI ~ \$7.5  
 SHACKSBURY DRY CIDER ~ \$7.5  
 3 FLOYDS GUMBALLHEAD ~ \$8.5  
 UNTITLED ART JUICY NON ALCOHOLIC IPA ~ \$8

## - WEEKLY TIPPLE -

RAHR & SONS ORIGINAL LAGER +  
 EVAN WILLIAMS 1783 ~ \$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 -

VERA DE ESTENAS BOBAL ~ \$9/gl \$45/bt  
 SEA ENCHANTRESS RED BLEND ~ \$10/gl \$50/bt  
 MATTIAS RUSSIAN RIVER VALLEY '19 PINOT NOIR ~ \$12/gl \$60/bt  
 DUCKHORN GREENWING '20 CAB. SAUV. ~ \$14/gl \$70/bt

JAX '19 Y3 PINOT NOIR ~ \$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  
 ORIN SWIFT '19 PAPILLON RED BLEND ~ \$135/bt  
 HUNNICUTT '18 MERLOT ~ \$135/bt  
 GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt  
 SPOTTSWOOD '18 LYNDENHURST CABERNET SAUV. ~ \$159/bt  
 JAYSON PAHLMeyer '19 CAB. SAUV. NAPA VALLEY ~ \$160/bt  
 PAHLMeyer '16 MERLOT ~ \$169/bt  
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



## - FEATURED FLIGHT -

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

Smoke Wagon Straight Bourbon  
 92.5 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](http://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

GRILLED ENDIVE, Garum Vinaigrette, Shaved Reggiano, Herbed Breadcrumbs ~ \$10

SMOKED TURKEY & ANDOUILLE GUMBO, Potato Salad, Chives ~ \$12

BAKED GRUYERE, MSM Bacon, Caramelized Onion, Pickled Mustard Seeds, Sourdough \$12.5

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

## - SALAD -

LOCAL KALE\*\*, Pickled Cauliflower, Parmesan, Pine Nuts, Buttermilk Poppyseed Dressing ~ \$11

- with Grilled Chicken ~ \$19.5

## - SANDWICHES -

SMOKED CHICKEN, Black Pepper BBQ, Slaw, Pickles, Rustic Baguette ~ \$13.5

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 Turnips, Sage ~ \$19.5

GRILLED PORK PORTER, Apple Butter, Endive, Kohlrabi, Fresno Chili ~ \$22.5

GULF SHRIMP\*, Hominy, Guajillo, Pickled Shallot, Cilantro ~ \$23.5

BUTCHER'S STEAK SELECTIONS\*, Bordelaise, Mashed Potatoes Niman Ranch Flat Iron ~ \$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 Ribeye ~ \$59

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

Bear Creek Farm (TN) 28 Day Dry-Aged Pork Chop ~ \$30

## - SIDES -

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

MASHED SWEET POTATOES\*\*, Chimichurri, Pecans ~ \$7.5

BRUSSEL SPROUTS\*\*, Sorghum, Peanuts, Calabrian Chiles ~ \$8

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$8

Add Gulf Shrimp\* (5) ~ \$13

## - DESSERTS -

PUMPKIN POT DE CREME\*\*, Cranberry Chantilly Cream, Pecan Brittle ~ \$7.5

SPICE CAKE, Pumpkin Butter, Poached Pears, 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 -

FROSÉ: Rosé, Strawberry, Lemon ~ \$9.5

WHISKEY SOUR: Old Forester 86, Lemon, Citrus Oleo ~ \$10

## - BOTTLED -

CAROLL GARDENS: Sazerac Rye, Punt E Mes, Amaro Montenegro, Luxardo Maraschino ~ \$13

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

## - BUILT -

HEMIGROWN\*\*: Chattanooga 91, 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, Averna, Mole Bitters ~ \$12

ARKANSAS GOLD RUSH: Bardstown Fusion #7, Rosemary, Black Pepper, Fernet, Lemon, Honey ~ \$15

THE VANDERBILT: Western Reserve 15 Year, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$25

## - CHEF'S DRAM -

Old Soul Bourbon

Tintype Series #1

2 oz ~ \$24

# BEVERAGES

## - BOTTLED BEVERAGES -

COKE (can) ~ \$3

DIET COKE (can) ~ \$3

SPRITE (can) ~ \$3

TOPO CHICO (bottle) ~ \$4

MEXICAN SPRITE (bottle) ~ \$4.5

SAN PELLEGRINO (bottle) ~ \$6

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$2.95

HOT TEA ~ \$2.95

ICED TEA [SWEET OR UNSWEET] ~ \$3.25