

BEER

- DRAFT -

WANDERLINGER STIMULUS CZECH PILSNER ~ \$6
STONE BREWING COMPANY STONE IPA ~ \$7.5
RAHR & SONS BREWING HAZY HEFEWIZEN ~ \$7.5

- 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
CIGAR CITY BREWING JAI ALAI IPA ~ \$7.5
GREAT RAFT BREWING COMMOTION APA ~ \$7.5
STEM PEAR CIDER ~ \$8
HI-WIRE HI PITCH MOSAIC IPA (tallboy) ~ \$7
ALBRIGHT GROVE LITTLE RIVER IPA ~ \$9 (tallboy)
BARRIQUE TIDEWATER GOLD ~ \$11 (tallboy)

- WEEKLY TIPPLE -

WANDERLINGER STIMULUS CZECH PILS +
NELSON'S GREEN BRIER ~ \$7

WINE

- SPARKLING -

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

- WHITE -

SCHUG '20 CHARDONNAY ~ \$10/gl \$50/bt
COLUMNNA '21 ALBARIÑO ~ \$10/gl \$50/bt

- ROSE -

ELICIO GRENACHE SYRAH BLEND ~ \$8/gl \$40/bt

- RED -

GROUNDING '20 CABERNET SAUVIGNON ~ \$9/gl \$45/bt
CAPARZO '19 SANGIOVESE TUSCANA ~ \$9/gl \$45/bt
MOLLYDOOKER "THE BOXER" '19 SHIRAZ ~ \$11/gl \$55/bt
THE PARING '16 RED BLEND ~ \$12/gl \$60/bt
MATIAS RUSSIAN RIVER VALLEY '19 PINOT NOIR ~ \$12/gl \$60/bt

PEAY CEP '17 SYRAH SONOMA COAST ~ \$65/bt
GOLDEN CLUSTER '19 SYRAHCHA ~ \$69/bt
FIGLI LUIGI ODDERO '16 "CONVENTO" BAROLO ~ \$85
BLACK SHEEP '19 "GENUINE RISK" CABERNET SAUV. ~ \$99
ORIN SWIFT '19 PALERMO CABERNET SAUVIGNON ~ \$105
ORIN SWIFT '19 PAPILLON RED BLEND ~ \$135
HUNNICUTT '18 MERLOT ~ \$135/bt
GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt
PAHLMAYER '16 MERLOT ~ \$169/bt



- FEATURED FLIGHT - J. Mattingly ~ \$36

"Rebellion" Wheated Blend
133.5 proof (1 oz)

"Herculean Effort" Private
Blend 115 proof (1 oz)

"She's Hittin" Private Barrel
140 proof (1 oz)

Chef de Cuisine: Andrew Tucker
Sous Chef: Jonathan Ferguson
Sous Chef: Zack Burton
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) \$7 / (3) \$21 / (5) \$35

DAILY CHEESE SELECTIONS** (1) \$8 / (3) \$24

MSM HOUSE SAUSAGE, House Mustard & Pickles ~ \$8

SMOKED PORK RIBS**, House BBQ Sauce, Peanuts ~ \$9

ROASTED GARLIC HUMMUS, Giardiniera, Pita ~ \$8.5

BEEF TARTARE*, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$14

- SALAD -

LITTLE GEMS**, Local Melon, Cucumber, Cherry Tomato, Pistachio, Chile Pickled Rind, Lime Vinaigrette ~ \$10

- with Grilled Chicken ~ \$19

- with Smoked Pickett's Trout ~ \$18

- SANDWICHES -

SMOKED PICKETT'S TROUT, Tomato, Gem Lettuce, Mayo, Dijon, Red Onion, Chow-Chow, Sourdough ~ \$14

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ \$14

- PLATES -

SMOKED RIBS, House BBQ Sauce, Slaw, Potato Salad ~ \$19

ROASTED CHICKEN BREAST, Creamy Sweet Corn, Sage Oil, Crispy Benton's Country Ham, Chives ~ \$19.5

GRILLED PORK COPPA, Jimmy Red Grits, Basil, Chile Agrodolce, Grilled Peach Salad ~ \$27.5

PICKETT'S TROUT**, Blistered Shishito Peppers, Peperonata, Almond Gremolata, Grilled Bread ~ \$26

BUTCHER'S STEAK SELECTIONS*, Bordelaise, Mashed Potatoes

Niman Ranch Hanger ~ \$19.5

Niman Ranch Ribeye ~ \$39.5

Niman Ranch Filet Mignon ~ \$42

Bear Creek Farm (TN) 35 Day Dry-Aged Pork Chop ~ \$30

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

- SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$5.5

COLD POTATO SALAD, Mustard Seed, Mayo, Dijon, Chives ~ \$7.5

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$7.5

SUMMER SUCCOTASH, Bacon, Patty Pan Squash, Peas, Corn ~ \$8

- DESSERTS -

CHOCOLATE PANNA COTTA**, Peanut Streusel ~ \$6.5

BANANA CREAM PIE, Chantilly, Butterscotch ~ \$6.5

COCKTAILS

- DRAFT -

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

MARGARITA: Campo Bravo, Orange Liqueur, Lime ~ \$11

- BOTTLED -

BOBBY BURNS, Glenmorangie X, Vermouth, Benedictine, Angostora ~ \$15

THE HALLMARK, Navy Proof Gin, Amaro Nonino, Benedictine ~ \$16

- FROZEN -

FROSÉ: Rosé, Strawberry, Lemon ~ \$9.5

JACK AND THE GIANT PEACH: Jack Daniels, Peach, Kina, Lemon, Simple ~ \$11

- BUILT -

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

SMASH OR PASS: Standard Proof Emerald Rye, Mint, Strawberry, Lemon ~ \$10

LET YOUR MAN GO: Campo Bravo, Aperol, St. Germain, Lime, Mango ~ \$12

VIOLET BEAUREGARDE: Green River Bourbon, Lemon, Blueberry Thyme Syrup, Tonic ~ \$12

THE FRENCH (WEST INDIES) CONNECTION: Rhum J.M. VO, Lime, Pineapple, Tamarind ~ \$12

- CHEF'S DRAM -

"Lucille"

Old Forester Single Barrel Bourbon \$30 (2 oz)

Barrel Heads Selection

129.7 Proof "Barrel Proof"

BEVERAGES

- BOTTLED BEVERAGES -

COKE (can) ~ \$3

DIET COKE (can) ~ \$3

SPRITE (can) ~ \$3

SAN PELLEGRINO (bottle) ~ \$4

TOPO CHICO (bottle) ~ \$4

MEXICAN SPRITE (bottle) ~ \$4.5

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$2.95

HOT TEA ~ \$2.95

ICED TEA [SWEET OR UNSWEET] ~ \$3.25