

# BEER

## - DRAFT -

PAULANER OKTOBERFEST ~ \$6.5  
STONE BREWING IPA ~ \$7.5  
BEARDED IRIS PEP TALK ~ \$6.5

## - 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  
HI WIRE HIGH PITCH IPA ~ \$7  
CIGAR CITY BREWING JAI ALAI IPA ~ \$7.5  
GREAT RAFT BREWING COMMOTION APA ~ \$7.5  
SHACKSBURY DRY CIDER ~ \$8  
UNTITLED ART JUICY NON ALCOHOLIC IPA ~ \$9

- WEEKLY TIPPLE -  
PAULANER OKTOBERFEST +  
FOUR ROSES BOURBON ~ \$8

# WINE

## - SPARKLING -

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

## - WHITE -

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

## - ROSE -

ELICIO GRANCHE SYRAH BLEND ~ \$8/gl \$40/bt  
SCHUG ROSE OF PINOT NOIR ~ \$55/bt

## -RED -

VERA DE ESTENAS BOBAL ~ \$9/gl \$45/bt  
PEIRANO "ILLUSION" '18 OLD VINE RED BLEND ~ \$10/gl \$50/bt  
ARDECHE LES CLASSIQUES CABERNET SAUVIGNON ~ \$10/gl \$50/bt  
MATIAS RUSSIAN RIVER VALLEY '19 PINOT NOIR ~ \$12/gl \$60/bt

GOLDEN CLUSTER '19 SYRAHCHA ~ \$69/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  
SPOTTSWOODE '18 LYNDENHURST CABERNET SAUV. ~ \$159/bt  
PAHLMAYER '16 MERLOT ~ \$169/bt



## - FEATURED FLIGHT -

"Unobtainium"  
Obtainium Light Whiskey  
128.4 Proof (1 oz)

"McCracken"  
Chattanooga Single Barrel Peated  
119.1 Proof (1 oz)

"Wax On | Wax Off"  
New Riff Single Barrel Bourbon  
102.4 Proof (1 oz)

\$24

Chef de Cuisine: Andrew Tucker  
Sous Chef: Jonathan Ferguson  
Sous Chef: Zack Burton  
Chef de Partie: Ryan Locke

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Kitchen Open Daily

Sunday - Thursday 12pm - 9pm  
Friday - Saturday 12pm - 10pm  
Online Ordering & Delivery

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[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) \$7 / (3) \$21 / (5) \$35  
DAILY CHEESE SELECTIONS\*\* (1) \$8 / (3) \$24  
MSM HOUSE SAUSAGE, House Mustard & Pickles ~ \$8  
LOCAL FIELD PEAS, Ham Hock, Cornbread, Pickled Chard ~ \$9  
ROASTED FIGS, Blue Cheese, Prosciutto, Balsamic ~ \$10.5  
SMOKED EGGPLANT & FETA DIP, Grilled Bread, Tomato, Herbs, Benne ~ \$10  
BEEF TARTARE\*, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$14

## - SALAD -

LITTLE GEMS, Red Onion, Cucumber, Crispy Shallots, Fresh Dill, Buttermilk Poppy Seed Dressing ~ \$10  
- with Grilled Chicken ~ \$19  
- with Smoked Pickett's Trout ~ \$18

## - SANDWICHES -

PATE BLEU, Giardinera Aioli, Pickled Onion, Little Gems, Sourdough ~ \$13  
LOCAL BEEF BURGER\*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ \$14

## - PLATES -

ROASTED CHICKEN\*\*, Thigh & Leg, Green Tomato Salsa Verde, Pickled Apples, Radish, Smoked Pistachios ~ \$19.5  
GRILLED PORK COPPA, Roasted Sweet Potato, Swiss Chard, Chimichurri ~ \$22.5  
GRILLED GULF SHRIMP\*, Fennel Puree, Olive Salad, Horseradish Gremolata, Olive Oil ~ \$23  
BUTCHER'S STEAK SELECTIONS\*, Bordelaise, Mashed Potatoes  
Niman Ranch Teres Major ~ \$19.5  
Niman Ranch New York Strip ~ \$36  
Niman Ranch Ribeye ~ \$39.5  
Niman Ranch Filet Mignon ~ \$42  
Bear Creek Farm (TN) 48 Day Dry-Aged Ribeye ~ \$59  
Bear Creek Farm (TN) 48 Day Dry-Aged Porterhouse ~ \$89

## - SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$5.5  
POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$7.5  
BROCCOLI, Garlic, Aleppo, Parmesan ~ \$7.5  
TOMATO CUCUMBER SALAD\*\*, Pecan, Feta, Balsamic Reduction ~ \$6.5  
DELICATA SQUASH\*\*, Chile Agrodolce, Pecans ~ \$7.5  
Add Gulf Shrimp\* (5) ~ \$13

## - DESSERTS -

CREAM CHEESE PANNA COTTA\*\*, Grape Jelly, Rosemary Peanut Streusel ~ \$6.5  
APPLE GALETTE, Apple Ice Cream, Apple Cider Syrup ~ \$8.5

# COCKTAILS

## - DRAFT -

OLD FASHIONED: Ancient Age, Oleo, Orange Bitters ~ \$9  
MARGARITA: Campo Bravo, Orange Liqueur, Lime ~ \$11

## - BOTTLED -

DE LA LOUISIANE, Rittenhouse Rye, Benedictine, Vermouth, Absinthe ~ \$15  
THE HALLMARK, Navy Proof Gin, Amaro Nonino, Benedictine ~ \$16

## - BUILT -

HEMGROWN\*\*: Chattanooga 9l, Mexican Coke, Salted Peanuts ~ \$9.5  
SMASH OR PASS: Standard Proof Emerald Rye, Mint, Strawberry, Lemon ~ \$10  
THE FRENCH (WEST INDIES) CONNECTION: Rhum J.M. VO, Lime, Pineapple, Tamarind ~ \$12  
LET YOUR MAN GO: Campo Bravo, Aperol, St. Germain, Lime, Mango ~ \$12

VIOLET BEAUREGARDE: Nelson's Green Brier, Lemon, Blueberry Thyme Syrup, Tonic ~ \$12

## - CHEF'S DRAM -

Old Carter Whiskey Co. Striaight Bourbon Whiskey  
Very Small Batch Tennessee Exclusive  
117.6 Proof  
\$40 (2 oz)

# BEVERAGES

## - BOTTLED BEVERAGES -

COKE (can) ~ \$3  
DIET COKE (can) ~ \$3  
SPRITE (can) ~ \$3  
SAN PELLEGRINO (bottle) ~ \$6  
MOUNTAIN VALLEY SPARKLING (bottle) ~ \$6  
TOPO CHICO (bottle) ~ \$4.5  
MEXICAN SPRITE (bottle) ~ \$4.5

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$2.95  
HOT TEA ~ \$2.95  
ICED TEA [SWEET OR UNSWEET] ~ \$3.25