

# BEER

## - DRAFT -

NAKED RIVER NAKED LIGHT ~ \$5.5  
WANDERLINGER 100 DAY IPA ~ \$6.5  
BLACKBERRY FARM CLASSIC SAISON ~ \$7.5

## - BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$3  
HUTTON & SMITH BASECAMP BLONDE ~ \$6  
CHATTANOOGA CHESTNUT ST. BROWN ALE ~ \$6  
EINSTOK ARCTIC PALE ~ \$6  
WISEACRE GOTTA GET UP TO GET DOWN STOUT ~ \$6  
WITTEKERKE BELGIAN WIT ~ \$6.5  
HI-WIRE HI-PITCH IPA ~ \$7 (tallboy)  
ALBRIGHT NEWFOUND GAP IPA ~ \$8.5 (tallboy)  
BENEDIKTINER HELL ~ \$6.5 (tallboy)  
BEMBEL CHERRY CIDER ~ \$8.5 (tallboy)

- WEEKLY TIPPLE -  
NAKED RIVER NAKED LIGHT +  
OGD BONDED ~ \$7



# WINE

## - SPARKLING -

ROMIO PROSECCO ~ \$8/gl \$40/bt  
SANTA LUCIA FRANCIACORTA ~ \$79/bt

## - WHITE -

HEAD HIGH '19 CHARDONNAY ~ \$8/gl \$40/bt  
PAVEL SLOVENJIA KERNER '18 ~ \$8.5/gl \$45/bt  
SANDHI '15 STA. RITA HILLS CHARDONNAY ~ \$49/bt

## - ROSÉ -

È ROSATO (1L) ~ \$8/gl \$40/bt  
ES OKAY '20 NORTH COAST ~ \$55/bt

## - RED -

LA TUILERIE DU PUY BORDEAUX ~ \$8/gl \$40/bt  
THE WHOLE SHEBANG RED BLEND ~ \$8/gl \$40/bt  
CHEHALEM CHEMISTRY '18 PINOT NOIR ~ \$9/gl \$45/bt  
ES OKAY '19 MENDOCINO COUNTY ~ \$10/gl \$50/bt

BROTTE LA MARASQUE '17 GIGONDAS ~ \$65/bt  
GOLDEN CLUSTER SYRAHCHA '19 ~ \$69/bt  
BAND OF VINTNERS '17 CABERNET SAUVIGNON ~ \$75/bt  
HENDRY BLOCKS 7 & 22 '16 ZINFANDEL ~ \$75/bt  
MARTIN WOODS HAVLIN PINOT NOIR ~ \$89/bt  
ORIN SWIFT '19 ABSTRACT ~ \$99/bt  
MATTHEW WALLACE NAPA VALLEY CAB ~ \$119/bt  
ORIN SWIFT '17 MERCURY HEAD ~ \$225/bt

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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

# LUNCH

## - STARTERS -

DAILY CURED MEAT SELECTIONS\*\* (1) \$7 / (3) \$21 / (5) \$35

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

MSM HOUSE SAUSAGE, House Mustard & Pickles ~ \$7.5

BABA GHANOUSH, Giardiniera, Pita ~ \$8

CHICKEN BALLOTINE, Pepperonata, Arugula, Pickled Shallot, Mustard Seed ~ \$10

## - SOUP -

PASTA E FAGIOLI  
Orecchiette, Herbs  
\$7 cup / \$12 bowl

## - SALAD -

GREEN GEM LETTUCE, Strawberry, Asparagus, Pecorino, Sunflower Seed Brittle, Champagne Vinaigrette ~ \$9  
With Grilled Chicken ~ \$17 or Smoked Trout ~ \$17

## - SANDWICHES -

WARM SMOKED TURKEY\*\*, Bacon, Avocado, Gruyère, Pesto, Mayo, Lettuce, Multigrain ~ \$10.5

MERGUEZ GYRO, Tzatziki, Red Onion, Lettuce, Dill, Cucumber, Pita ~ \$10.5

FRIED BOLOGNA & CHEESE\*\*, Chow-Chow, White Cheddar, Dijon, Mayo, Pioneer White ~ \$11.5

LOCAL BEEF BURGER\*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ \$13

## - PLATES -

BUTCHER'S STEAK SELECTIONS\*, Bordelaise, Choice of Side  
Niman Ranch Flat Iron ~ \$19.5  
Niman Ranch New York Strip ~ \$34  
Niman Ranch Ribeye ~ \$38  
Niman Ranch Filet Mignon ~ \$39.5

## - SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$5.5  
CHEESY POLENTA, Parmesan, Chive ~ \$6.5  
BROCCOLI, Garlic, Aleppo, Parmesan ~ \$6.75  
POTATO SALAD, Bacon, Mustard Seed, Dijon, Mayo ~ \$7  
GRILLED ASPARAGUS, Spicy Mayo, Gremolata ~ \$7.5

## - DESSERTS -

RHUBARB TRIFLE\*\*, Lemon Pound Cake, Chantilly, Almond Brittle ~ \$7.5

COOKIES & CREAM, Buttermilk Vanilla Ice Cream, Bacon Chocolate Chip Cookie ~ \$5.5

# COCKTAILS

## - DRAFT -

OLD FASHIONED: Benchmark, Oleo, Orange Bitters ~ \$8.5

SCOPES FUNDAMENTAL PUNCH: Hibiscus Infused Campo Bravo Plata, Lime, Strawberry ~ \$9

## - BOTTLED -

MSM SAZERAC: Sazerac Rye, Peychaud's, Demerara Sugar, Absinthe Wash ~ \$10

THE RAINBO CLUB: Castle & Key Roots Of Ruin Gin, Cocchi Americano, House Vermouth, Bitters ~ \$12

## - BUILT -

SPRING HIGHBALL: Ginger & Lemongrass Letherbee Gin, Citrus, Honey, Bitters ~ \$9

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

PEAR ME NOW!: Old Dominick Vodka, St. George Pear Liqueur, Lime, Simple Syrup, Topo Chico ~ \$10

SPRING DAIQUIRI: Plantation Pineapple Rum, Rhum JM Blanc, Lime, Demerara ~ \$11

MSM MANHATTAN: Russell's 6yr Rye, House Vermouth, Angostura & Orange Bitters ~ \$14

## - FROZEN -

WHISKEY SOUR: Old Forester 100, Lemon, Oleo, Angostura Bitters ~ \$9

COSMOPOLITAN: Cathed Bitter Orange, Hamilton Orange Shrub, Lime, Cranberry ~ \$9

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE ~ \$4.5

SPRITE ~ \$4.5

DIET COKE ~ \$3.5

TOPO CHICO ~ \$4

MUSE + METTA, Mango, Chili, Saffron ~ \$9

## - COFFEE & TEA -

ICED TEA [SWEET OR UNSWEET] ~ \$3.25

GREYFRIAR'S COFFEE ~ \$2.95

HOT TEA ~ \$2.95