

# BEER

## - DRAFT -

TAILGATE TENNESSEE GOLD ~ \$5.5  
BEARDED IRIS HOMESTYLE IPA ~ \$8  
SPENCER TRAPIST ALE ~ \$8

## - BOTTLED & CANNED -

CORONITA (7oz) ~ \$3.5  
HUTTON & SMITH BASECAMP BLONDE ~ \$6  
OLD STYLE LAGER ~ \$4  
EINSTOK ARCTIC PALE ~ \$6  
CHATTANOOGA CHESTNUT ST. BROWN ALE ~ \$6  
WISEACRE GOTTA GET UP TO GET DOWN STOUT ~ \$6  
HI-WIRE HI-PITCH MOSAIC IPA ~ \$7 (tallboy)  
BEMBEL CHERRY CIDER ~ \$8.5 (tallboy)  
KÖNIG GERMAN PILSNER ~ \$8.5 (tallboy)  
ALBRIGHT GROVE LONGLEAF PINE IPA ~ \$9 (tallboy)  
UNTITLED ART WEST COAST N/A IPA ~ \$9

## - WEEKLY TIPPLE -

TAILGATE TENNESSEE GOLD +  
FOUR ROSES ~ \$6



# WINE

## - SPARKLING -

JARDIN EN FLEURS CREMANT DE LOIRE ~ \$9/gl \$45/bt  
SANTA LUCIA FRANCIACORTA ~ \$79/bt

## - WHITE -

STOLLER '19 CHARDONNAY ~ \$9/gl \$45/bt  
MAS DE JANINY '19 C'EST BIEN COMME ÇA! ~ \$9/gl \$45/bt  
GÓMEZ CRUZADO RIOJA BLANCO '19 ~ \$11/gl \$55/bt

## - ROSÉ -

MILOU '20 ROSÉ ~ \$7/gl \$35/bt  
ES OKAY '20 NORTH COAST ~ \$55/bt

## -RED -

GROUNDED '19 CABERNET SAUVIGNON ~ \$9/gl \$45/bt  
GUNDLACH BUNDSCHU RED BLEND ~ \$10/gl \$50/bt  
SCHUG SONOMA COAST '18 PINOT NOIR ~ \$10/gl \$50/bt  
RATTI LANGHE NEBBIOLO "OCHETTI" '18 ~ \$11/gl \$55/bt  
BUSI CHIANTI RUNFINA ~ \$11/gl \$55/bt

"CHILLED" ANGELO NEGRO VINO ROSSO ~ \$47/bt  
MARAIA BARBERA DEL MONFERRATO '18 ~ \$49/bt  
HEITZ GRIGNOLINO ~ \$60/bt  
BROTTE LA MARASQUE '17 GIGONDAS ~ \$65/bt  
GOLDEN CLUSTER SYRAHCHA '19 ~ \$69/bt  
GAMBLE MILL KEEPER CABERNET SAUVIGNON ~ \$69/bt  
HENDRY BLOCKS 7 & 22 '17 ZINFANDEL ~ \$75/bt  
ORIN SWIFT '18 8 YEARS IN THE DESERT ~ \$78/bt  
LOUIS MARTINI '18 CABERNET SAUVIGNON ~ \$90/bt  
RATTI MARCENASCO BAROLO '17 ~ \$98/bt  
ROBERT SINSKEY P.O.V. '15 ~ \$99/bt  
MATTHEW WALLACE NAPA VALLEY CAB ~ \$119/bt  
GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt  
PAHLMAYER '16 MERLOT ~ \$169/bt  
ORIN SWIFT '17 MERCURY HEAD ~ \$225/bt

Chef de Cuisine: Andrew Tucker  
Sous Chef: Ben Krassner  
Pastry Chef: Jeremy Crow

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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 ~ \$7.5

ROASTED GARLIC HUMMUS, Giardiniera, Grilled Pita ~ \$8

DELICATA SQUASH\*\*, Smoked Mushrooms, Pesto, Walnuts, Farmhouse Cheese, Hazelnut Gremolata ~ \$11

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

## - SOUP -

### SPICED CARROT

Crème Fraîche, Chile  
Cup ~ \$7 / Bowl ~ \$12

## - SALAD -

GREEN GEM LETTUCE, Radicchio, Spiced Pecans, Fennel, Pecorino, Orange Sorghum Vinaigrette ~ \$9  
With Grilled Chicken ~ \$17

## - SANDWICHES -

MSM HOT ITALIAN, Salami Capri, Ham, Olive Salad, Red Pepper Mayo, White Cheddar, Baguette ~ \$14

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

## - PLATES -

PICKETT'S TROUT, White Grits, Braised Turnip Greens, Mushrooms, House Bacon, Smoked Chile Gastrique ~ \$26

ROASTED CHICKEN BREAST\*\*, Sweet Potato & Ginger Broth, Radish, Crispy Cauliflower, Pistachio ~ \$24.5

GRILLED PORK CHOP, Moroccan Pea Stew, Pickled Daikon, Sunchoke Chips, Red Pepper Aioli ~ \$19.5

BUTCHER'S STEAK SELECTIONS\*, Bordelaise, Mashed Potatoes

Niman Ranch Teres Major ~ \$19.5

Niman Ranch Flat Iron ~ \$19.5

Niman Ranch New York Strip ~ \$36

Niman Ranch Ribeye ~ \$39.5

Niman Ranch Filet Mignon ~ \$40

## - SIDES -

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

BRAISED TURNIP GREENS, Bacon, Mushroom, Chow-Chow ~ \$6.75

POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$7

CRISPY BRUSSELS\*\*, Honey Glaze, Soy Peanut Sauce, Sesame ~ \$7.5

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$7.5

## - DESSERTS -

CHOCOLATE CHIP PUMPKIN CAKE, Chantilly ~ \$6

WHIPPED CHEESECAKE\*\*, Orange, Sour Cherry, Pecans ~ \$6

# COCKTAILS

## - DRAFT -

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

DECORATIVE GOURD SEASON: Denizen Rum, Chamomile Tea, Plantation OFTD, Lemon, Honey Syrup ~ \$9

## - BOTTLED -

BOULEVARDIER: Old Forester 86, Campari, House Vermouth ~ \$9

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

## - BUILT -

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

TAIL FEATHER: Old Dominic Gin, Pink Peppercorn, Cinnamon Syrup, Lime, Allspice Dram, Campari ~ \$10

GOLD RUSH: New Riff "Sweet Tea" Single Barrel Bourbon, Orange Blossom Honey Syrup, Citrus ~ \$13

PROUD MARY: Cathead Bitter Orange, Brandy, Lemon, Cranberry, Cinnamon Syrup, Orange Bitters ~ \$10

MSM MANHATTAN: Elijah Craig Rye, House Vermouth, Angostura & Orange Bitters ~ \$14

## - FROZEN -

APEROL SPRITZ: Aperol, Grapefruit, Vermouth, Rosé ~ \$9

DIVINE APPLE: Spiced Old Forester 86, Apple Cider, Rosé, Citrus, Honey ~ \$9.5

## - CHEF'S DRAM -

J. Mattingly Private Barrel  
"Herculean Effort" ~ \$26

# BEVERAGES

## - BOTTLED BEVERAGES -

COKE (can) ~ \$2.5

DIET COKE (can) ~ \$2.5

SPRITE (can) ~ \$2.5

DIET COKE (bottle) ~ \$3.5

SAN PELLEGRINO ~ \$4

## - COFFEE & TEA -

ICED TEA [SWEET OR UNSWEET] ~ \$3.25

GREYFRIAR'S COFFEE ~ \$2.95

HOT TEA ~ \$2.95