

BEER

- DRAFT -

RHINEGEIST BREWING CHEETAH LAGER ~ \$7
FOUNDERS ALL DAY IPA ~ \$7
BLACKBERRY FARM SAISON ~ \$8

- 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
BELL'S OBERON WHEAT ALE ~ \$7
WICKED WEED PERNICIOUS IPA ~ \$7.5
HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10
SHAKSBURY YUZU GINGER ~ \$7.5

UNTITLED ART NON ALCOHOLIC JUICY IPA ~ \$8

- WEEKLY TIPPLE -

RHINEGEIST BREWING CHEETAH LAGER +
EVAN WILLIAM BIB ~ \$8

WINE

- SPARKLING -

VEUVE DEVIENNE BRUT ~ \$8/gl \$40/bt
SUMMER WATER BUBBLY ~ \$47/bt

- WHITE -

LES ANGES SAUVIGNON BLANC ~ \$10/gl \$50/bt
STILLMAN STREET '19 CHARDONNAY ~ \$10/gl \$50/bt

- ROSE -

DOMAINE DE CHATEAUMAR CÔTES-DU-RHÔNE ~ \$11/gl \$55/bt

- RED -

FRANCOISE ROUMIEUX '19 RHONE SELECTION ~ \$12/gl \$60/bt
SMITH & PERRY '18 PINOT NOIR OREGON ~ \$14/gl \$70/bt
GREENWING '20 CAB. SAUV. ~ \$14/gl \$70/bt
TORNATORE ETNA ROSSO '19 RED BLEND ~ \$14/gl \$70/bt

POWELL & SON '19 GRENACHE MATARO SHIRAZ ~ \$69
CORNELISSEN SUSUCARU '17 RED BLEND ~ \$69/bt
CHATEAU DE SAINT COSME "LES DEUX ALBION" ~ \$75/bt
BREA CABERNET SAUVIGNON ~ \$79/bt
ORIN SWIFT '21 ABSTRACT RED BLEND ~ \$90/bt
BLACK SHEEP '19 "GENUINE RISK" CAB. SAUV. ~ \$99/bt
ORIN SWIFT PALERMO '20 ~ \$109
BETHEL HEIGHTS '21 PINOT NOIR ~ \$115/bt
HUNNICUTT '18 MERLOT ~ \$135/bt
CORNELISSEN MUNJEBEL '16 NERELLO MASCALESSE ~ \$150/bt
GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt
SPOTTSWOODE '18 LYNDENHURST CABERNET SAUV. ~ \$159/bt
JAYSON PAHLMAYER '19 CAB. SAUV. NAPA VALLEY ~ \$160/bt
PAHLMAYER '16 MERLOT ~ \$169/bt
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -

WhistlePig Piggyback
6 Year Rye (1 oz)
96.56 Proof

WhistlePig Piggyback
6 Year Bourbon (1 oz)
100 Proof

WhistlePig 10 Year Rye (1 oz)
100 Proof

\$22

Chef de Cuisine: Jonathan Ferguson
Sous Chef: Zack Burton
Sous Chef: Cody Baschnagel
Sous Chef: 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

LUNCH

- STARTERS -

DAILY CURED MEAT SELECTIONS** (1) \$8 / (3) \$24 / (5) \$36

DAILY CHEESE SELECTIONS** (1) \$9 / (3) \$27

MSM HOUSE SAUSAGE, House Mustard & Pickles ~ \$11

PORK RINDS, Harissa Aioli ~ \$7.5

SMOKED TROUT DIP, Coconut, Calabrian Chilis, Mustard Seeds, Sourdough ~ \$15

ASPARAGUS TART, Oyster Mushrooms, Green Garlic Pistou ~ \$12

- SALAD -

SUGAR SNAP PEAS, Snow Peas, Radish, Arugula, Pecans, Parmesan Reggiano, Strawberry Vinaigrette, Pickled Egg ~ \$12

- with Grilled Chicken ~ \$21

- with Smoked Trout ~ \$23

- with Steak Tips ~ \$26

- SANDWICHES -

WARM SMOKED TURKEY**, Bacon, Avocado, White Cheddar, Pesto, Mayo, Lettuce, Multigrain ~ \$13

MSM REUBEN, House Pastrami, Gruyere, Sour Cabbage, Dijon, Cornichons, SnakeIslandDressing, Rye ~ \$15

BRISKET SANDWICH, Cheddar, Brisket Sauce, Duke's, Dijon, Chow Chow ~ \$15

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ \$15

- PLATES -

BUTCHER'S STEAK SELECTIONS*, Bordelaise, House Fries Niman Ranch Bavette ~ \$21.5

Niman Ranch New York Strip ~ \$40

Niman Ranch Ribeye ~ \$44

Niman Ranch Filet Mignon ~ \$46

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ \$63

Bear Creek (TN) 48Day Dry Aged Porterhouse ~ \$93

- SIDES -

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

GRILLED ASPARAGUS**, Romesco, Almond Gremolata ~ \$7.5

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$8

- DESSERTS -

BANANA PUDDING CREME BRÛLÉE, Vanilla Cookie ~ \$8

COCONUT TRES LECHE**, Dulce de Leche, Chantilly ~ \$8

COCKTAILS

- DRAFT -

OLD FASHIONED, Bardstown Bourbon Co. Origin Series, Oleo, Orange Bitters ~ \$11

JALAPEÑO MARGARITA, Tequila, Mezcal, Jalapeño, Lemon, Lime, Orange ~ \$11

- FROZEN -

FROSE, Rosé, Strawberry, Lemon ~ \$9.5

FROZEN G&T, Gin, Jack Rudy Tonic Syrup, Lime ~ \$13

- BOTTLED -

FORT POINT, Rye Whiskey, Benedictine, Punt E Mez ~ \$14

MSM MARTINI, Fords Gin, Dry Vermouth, Orange Bitters, With a Twist ~ \$12

- BUILT -

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

CONRAD THE CATERPILLAR, Fords Gin, Lillet Blanc, Aloe, Lime ~ \$12

FIZZY LITTLE MAN PEACH, Wild Roots Peach, Honey, Aperol, Lavender, Veuve Devienne ~ \$13

MURASAKI, Suntory Toki, Coconut, Blackberry, Lemon, Burlesque Bitters ~ \$13

CANE MUTINY, Rhum JM Blanc, Allspice, Lemon, Steen's Cane syrup ~ \$13

THE VANDERBILT, New Riff "Wax On Wax Off", Rich Turbinado Syrup, Angostura Bitters, Orange, Bitters, Orange Twist ~ \$20

- CHEF'S DRAM -

Garrison Brothers Single Barrel

"Liver Quiver" \$36

143 Proof (2 oz)

BEVERAGES

- BOTTLED BEVERAGES -

COKE (can) ~ \$3.25

DIET COKE (can) ~ \$3.25

SPRITE (can) ~ \$3.25

MEXICAN SPRITE (bottle) ~ \$5

TOPO CHICO (bottle) ~ \$5

SAN PELLEGRINO (bottle) ~ \$6.5

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$3.5

HOT TEA ~ \$3.5

ICED TEA [SWEET OR UNSWEET] ~ \$3.5