

# BEER

## - DRAFT -

RHINEGEIST CHEETAH LAGER ~ \$7  
BLACKBERRY FARM CLASSIC SAISON ~ \$8  
VOODOO RANGER JUICY HAZE IPA ~ \$8

## - BOTTLED & CANNED -

NARRAGANSETT LAGER ~ \$5.5  
HUTTON & SMITH BASECAMP BLONDE ~ \$6.5  
WISEACRE GOTTA GET UP TO GET DOWN ~ \$6.5  
BELL'S OBERON WHEAT ALE ~ \$7  
CIGAR CITY JAI ALAI ~ \$7.5  
HI-WIRE-HI-PITCH IPA ~ \$7.5  
WICKED WEED PERNICIOUS IPA ~ \$7.5  
SHACKSBURY DRY CIDER ~ \$7.5

UNTITLED ART NON ALCOHOLIC JUICY IPA ~ \$8

## - WEEKLY TIPPLE -

RHINEGEIST CHEETAH LAGER +  
FOUR ROSES BOURBON \$8

# WINE

## - SPARKLING -

CHATEAU DE VELMAR ~ \$11/gl \$55/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 -

JEAN ROYER '22 "LE PETITE ROY" ~ \$12/gl/60/bt  
GREENWING '20 CAB. SAUV. ~ \$14/gl \$70/bt  
R. STUART & CO. '20 LOVE, OREGON ~ \$14/gl \$70/bt  
ALFREDO MAESTRO '20 EL REY DEL GLAM ~ \$15/gl \$75/bt

POST MARK '21 CAB. SAUV. PASO ROBLES ~ \$65  
POWELL & SON '19 GRENACHE MATARO SHIRAZ ~ \$69  
CHATEAU DE SAINT COSME "LES DEUX ALBION" ~ \$75/bt  
BREA CABERNET SAUVIGNON ~ \$79/bt  
LOS NOQUES '18 PINOT NOIR MENDOZA ~ \$85/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  
GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt  
SPOTTSWOODE '18 LYNDENHURST CABERNET SAUV. ~ \$159/bt  
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



## - FEATURED FLIGHT -

New Riff Bourbon BIB  
100 Proof (1 oz)

New Riff 6 Year Malted Rye  
100 Proof (1oz)

New Riff Single Barrel Rye  
100 Proof (1 oz)

\$18

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

WHIPPED FETA DIP, Corn, Onions, Chilis, Sourdough ~ \$13

CORN RIBS, Chili, Cilantro Mayo, Queso Fresco ~ \$9

PORK RINDS, Harissa Aioli ~ \$7.5

## - SALAD -

CHARRED BROCCOLI, Radicchio, Kohlrabi, Champagne Vinaigrette, Pecan Butter, Nutritional Yeast ~ \$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

HOT HAM & CHEESE, Coppa Ham, Hook's 3 Year Cheddar, Duke's Mayo, Dijon, Chow Chow, Baguette ~ \$14

MSM REUBEN, House Pastrami, Gruyere, Sour Cabbage, Dijon, Cornichons, Snake Island Dressing, Rye ~ \$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 ~ \$39

Niman Ranch Ribeye ~ \$44

Niman Ranch Filet Mignon ~ \$46

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

Bear Creek (TN) 48 Day Dry Porterhouse ~ \$73

## - SIDES -

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$9

MAG & CHEESE, Andouille, Hook's 3 Yr Cheddar, Bread Crumbs ~ \$11

## - DESSERTS -

PEANUT BUTTER ICE CREAM PIE\*\*, Blueberry Compote, Peanuts ~ \$8

ORANGE SHERBERT, Blood Orange Syrup, Vanilla Streusel ~ \$8

# COCKTAILS

## - DRAFT -

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

BEATRICE THE BUTTERFLY: Corazón Blanco, Watermelon, Lime, Basil Liqueur ~ \$11

## - FROZEN -

FROZEN LEMON DROP, Lemon, Vodka, Cocchi Americano ~ \$12

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

## - BOTTLED -

BENSONHURST: Rye Whiskey, Vermouth, Luxardo Maraschino, Cynar ~ \$13

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

## - BUILT -

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

M'S CUP, Pimm's, Fords Gin, Cucumber, Mint, Strawberry, lemon ~ \$12

GOODBYE EARL, Michter's Single Barrel Rye, Earl Grey Tea, Honey, Lemon, Egg White ~ \$16

CAMILLE, Hamilton 86 Rum, Plantation OFTD, Ginger, Passion Fruit, Lemon, Mint ~ \$13

THE VANDERBILT, New Riff "Wax on, Wax Off" Single Barrel Bourbon, Rich Turbinado Syrup, Angostura Bitters, Orange, Bitters, Orange Twist ~ \$21

## - CHEF'S DRAM -

New Riff "Sweep The Leg" Single Barrel Bourbon \$18  
Barrel Heads Selection  
116.3 Proof

# BEVERAGES

## - BOTTLED BEVERAGES -

COKE (can) ~ \$3.25

DIET COKE (can) ~ \$3.25

SPRITE (can) ~ \$3.25

TOPO CHICO (bottle) ~ \$4

MEXICAN COKE (bottle) ~ \$5

MEXICAN SPRITE (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