

BEER

- DRAFT

RHINEGEIST CHEETAH LAGER ~ \$7
BELL'S TWO HEARTED IPA ~ \$7
CIGAR CITY MADURO ~ \$7

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4
WISEACRE GOTTA GET UP TO GET DOWN ~ \$6.5
ODDSTORY CLOUDWALKER APA ~ \$7
WICKED WEED FREAK OF NATURE DOUBLE IPA ~ \$8
WICKED WEED APPALACHIA IPA ~ \$8
HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10
STEM PEAR CIDER ~ \$8
NARRANGANSETT LAGER ~ \$5.5

UNTITLED ART NON ALCOHOLIC WEST COAST IPA ~ \$8

- WEEKLY TIPPLE -

RHINEGEIST CHEETAH LAGER
UNLCE NEAREST 1884 ~ \$9

WINE

- SPARKLING -

VEUVE DEVIENNE BRUT ~ \$11/gl \$55/bt

- WHITE -

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

- ROSE -

LA PERDRIX COSTIÈRES DE NIMES ~ \$11/gl \$55/bt

- RED -

CARRO '20 BLEND ~ \$11/gl \$55/bt
GILBERT CELLARS «LEFT BANK» '18 BLEND ~ \$10/gl \$50/bt
OBSIDIAN '21 CAB. SAUV. ~ \$16/gl \$80/bt
STOLLER '22 PINOT NOIR ~ \$14/gl \$70/bt

BODEGA VERDE MACABEO ~ \$43/bt
ANTIDOTO RIBERA DEL DUERO '20 TEMPRANILLO ~ \$61
LOS NOQUES '18 PINOT NOIR MENDOZA ~ \$85/bt
ORIN SWIFT '21 ABSTRACT RED BLEND ~ \$90/bt
ORIN SWIFT PALERMO '20 ~ \$109
GAMBLE FAMILY VINEYARD '18 CABERNET SAUVIGNON ~ \$119
SPOTTSWOODE LYNDENHURST '18 CABERNET SAUVIGNON ~ \$167
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -

Old Forester 1870
90 Proof (1 oz)

Old Forester 1897
100 Proof (1 oz)

Old Forester 1920
115 Proof (1 oz)

\$21.50

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 GOAT CHEESE, Beets, Candied Hazelnuts ~ \$14

- SALAD -

KALE**, Turnip Greens, Sweet Potatoes, Radish, Blue Cheese, Pepitas, Benne, Charred Red Onion Vinaigrette ~ \$12
- with Grilled Chicken ~ \$21
- Smoked Trout ~ \$23
- with Steak Tips ~ \$26

- SANDWICHES -

WARM SMOKED TURKEY**, Bacon, Avocado, White Cheddar, Pesto Mayo, Lettuce, Multigrain ~ \$13
MSM PASTRAMI REUBEN, Gruyère, Sour Cabbage, Dijon, Cornichons, Snake Island Dressing, Rye ~ \$18
LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ \$15

- PLATES -

BUTCHER'S STEAK SELECTIONS*, Bordelaise, House Fries
Niman Ranch Teres Major ~ \$23
Niman Ranch New York Strip ~ \$40
Niman Ranch Ribeye ~ \$45
Niman Ranch Filet ~ \$47
Bear Creek (TN) 48 Day Dry Aged Ribeye ~ \$66
Bear Creek (TN) 48 Day Dry Aged Porterhouse ~ \$95

- SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$6
POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$8
BROCCOLI, Garlic, Aleppo, Parmesan ~ \$9
CREAMED GREENS, Turnip Greens, Spinach, Parmesan Broth, Cornbread Crumbs ~ \$8

- DESSERTS -

DARK CHOCOLATE SORBET**, Dark Chocolate Shell, Peanut Butter Candy ~ \$8
COOKIES & CREAM, Bacon Chocolate Chip Cookie, Vanilla Ice Cream, Dark Chocolate Pearls ~ \$6

COCKTAILS

- DRAFT -

OLD FASHIONED: Bardstown Fusion Series #9, Orange Oleo, Bitters ~ \$11
RAISING ARIZONA, Tequila, Bauchant, Aperol, Prickly Pear, Cassis, Lime ~ \$14

- FROZEN -

WHISKEY SOUR, Old Forester 86, Orange, Lemon, Bitters ~ \$11

- BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, With a Twist or Olive ~ \$12
REDHOOK, Jack Daniels BIB Rye, Punt e Mes, Luxardo Maraschino ~ \$13

- BUILT -

HOMEGROWN**: Chattanooga 91, Mexican Coke, Salted Peanuts ~ \$9.5
AMBER MAVERICK**, Pecan Vodka, Cassis, Amaro Nonino, Grenadine, Lime, Brut Sparkling ~ \$12
SAGE THE BEES, Ford's Gin, Manzanilla Sherry, Lemon, Sage, Honey, Up ~ \$13

PUNCH WORTHY, Hamilton Black Jamaican Rum, Cardamom, Cinnamon, Demerara, Lime, Coconut, Nutmeg ~ \$14

HIGH VOLTAGE, Suntory Toki, Laird's BIB, Spiced Apple, Pierre Ferrand Yuzu, Cardamom ~ \$15

THE VANDERBILT, Buffalo Trace Single Barrel Bourbon, Turbinado, Bitters, Orange Twist, Big Rock ~ \$17

- CHEF'S DRAM -

Old Forester Single Barrel Barrel Proof "Lucille"
129.7 Proof
(2 oz)
\$30

BEVERAGES

- BOTTLED BEVERAGES -

COKE (can) ~ \$3.25
DIET COKE (can) ~ \$3.25
SPRITE (can) ~ \$3.25
MEXICAN COKE ~ \$5
MEXICAN SPRITE ~ \$5
SAN PELLEGRINO ~ \$6.5
SIOUX CITY SARSAPARILLA ~ \$5
SIOUX CITY CREAM SODA ~ \$5

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$3.5
HOT TEA ~ \$3.5
ICED TEA [SWEET OR UNSWEET] ~ \$3.5