

BEER

- DRAFT -

ALBRIGHT GROVE KEPHART KELLERBIER ~ \$5.5
URBAN SOUTH HOLY ROLLER IPA ~ \$6.5
ALBRIGHT ANCIENT TREES SAISON ~ \$9

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$3.5
NARRAGANSETT LAGER ~ \$4.5
GREAT RAFT BREWING COMMOTION IPA ~ \$7.5
SHACKSBURY YUZU GINGER CIDER ~ \$8
HI-WIRE HI PITCH MOSAIC IPA (tallboy) ~ \$7
KÖNIG PILSNER ~ \$8.5 (tallboy)
ALBRIGHT GROVE LITTLE RIVER IPA ~ \$9 (tallboy)
BARRIQUE TIDEWATER GOLD ~ \$11 (tallboy)
UNTITLED ART HAZY N/A IPA ~ \$9

- WEEKLY TIPPLE -

ALBRIGHT GROVE KEPHART KELLERBEIR +
DICKEL RYE ~ \$7

WINE

- SPARKLING -

JJARDIN EN FLEURS CREMANT DE LOIRE ~ \$9/gl \$45/bt
SUMMER WATER BUBBLY ~ \$47/bt
SANTA LUCIA FRANCIACORTA ~ \$79/bt

- WHITE -

SCHUG '20 CHARDONNAY ~ \$10/gl \$50/bt
WILHELM WALCH '20 "PRENDO" PINOT GRIGIO ~ \$9/gl \$45/bt

- ROSE -

GRAPE ABDUCTION COMPANY ~ \$10/gl \$50/bt

-RED -

GROUNDLED '20 CABERNET SAUVIGNON ~ \$9/gl \$45/bt
RATTI LANGHE NEBBIOLO "OCHETTI" '18 ~ \$11/gl
MOLLYDOOKER "THE BOXER" '19 SHIRAZ ~ \$11/gl \$55/bt
THE PARING '16 RED BLEND ~ \$12/gl \$60/bt
MATIAS RUSSIAN RIVER VALLEY '19 PINOT NOIR ~ \$12/gl \$60/bt

HEITZ GRIGNOLINO ~ \$60/bt
BROTTE LA MARASQUE '17 GIGONDAS ~ \$65/bt
STIRM CABERNET PFEFFER ~ \$65/bt
PEAY CEP '17 SYRAH SONOMA COAST ~ \$65/bt
GOLDEN CLUSTER '19 SYRAHCHA ~ \$69/bt
HENDRY BLOCKS 7 & 22 '17 ZINFANDEL ~ \$75/bt
ORIN SWIFT '19 PALERMO CABERNET SAUVIGNON ~ \$105
ORIN SWIFT '19 PAPILLON RED BLEND ~ \$135
HUNNICUTT '18 MERLOT ~ \$135/bt
GAMBLE '16 PARAMOUNT RED BLEND ~ \$159/bt
PAHLMAYER '16 MERLOT ~ \$169/bt



- FEATURED FLIGHT -
New Riff Distilling ~ \$16

Bottle in Bond Bourbon
100proof (1 oz)
Single Barrel Bourbon
102.4 proof (1 oz)
Single Barrel Rye
112.4 proof (1 oz)

Chef de Cuisine: Andrew Tucker
Sous Chef: Ben Krassner
Chef de Partie: Zack Burton

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) \$7 / (3) \$21 / (5) \$35

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

MSM HOUSE SAUSAGE, House Mustard & Pickles ~ \$8

PORK RINDS, Harissa Aioli ~ \$6.5

ROASTED GARLIC HUMMUS, Giardiniera, Pita ~ \$8.5

- SALAD -

BIBB LETTUCES**, Strawberry, Goat Cheese, Pistachio,
Persian Cucumber, Golden Raisin Vinaigrette ~ \$10

- with Grilled Chicken ~ \$19

- with Marinated Steak Tips ~ \$20

- SANDWICHES -

HAM & JAM BISCUIT, Smoked City Ham, Strawberry Jam,
Gruyere, Duke's Mayo, Chow Chow ~ \$10

MSM BACON, EGG, & CHEESE MUFFIN, Toasted
English Muffin, White Cheddar, Fried Egg ~ \$9

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo,
Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ \$14

MSM PASTRAMI REUBEN, Sour Cabbage, Cornichons,
Gruyère, Dijon, Snake Island Dressing, Marble Rye ~ \$15

- PLATES -

MSM PASTRAMI HASH, Seasoned Breakfast Potatoes, Radish,
Asparagus, Red Bell Peppers, Fried Egg ~ \$18

BISCUIT & GRAVY, Fried Egg ~ \$9

BUTCHER'S STEAK SELECTIONS*, Bordelaise, Choice of Side
Niman Ranch Bavette ~ \$19.5

Niman Ranch New York Strip ~ \$36

Niman Ranch Filet Mignon ~ \$42

Bear Creek Farm (TN) 48 Day Dry-Aged Ribeye ~ \$59

Bear Creek Farm (TN) 48 Day Dry-Aged T-Bone ~ \$69

- SIDES -

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

BEET SALAD, Farro, Whipped Feta, Pickled Raisins ~ \$7

ASPARAGUS**, Lemon, Mint, Crème Fraîche, Almonds ~ \$7.25

POTATO SALAD, Mustard Seed, Mayo, Dijon, Chives ~ \$7.5

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$7.5

SIDE BACON ~ \$4 or BREAKFAST SAUSAGE ~ \$4

- DESSERTS -

CHOCOLATE CHEESECAKE, Bruleed Banana, Caramel,
Chantilly ~ \$6.5

LEMON GINGER PANNA COTTA**, Strawberry & Rhubarb Jam,
Whey, Orange & Almond Streusel ~ \$6.5

COCKTAILS

- DRAFT -

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

GYPSIES, TRAMPS, & THIEVES: Wodka Vodka,
St. Germain, Citrus, Bitters ~ \$10

- BOTTLED -

DE LA LOUISIANE: Rittenhouse Rye, Benedictine,
Sweet Vermouth, Peychaud's Bitters ~ \$13

LAST DAY IN JAMAICA: OFTD Plantation Rum, Select
Apertivo, Dolin Blanc ~ \$12

- FROZEN -

WHISKEY SOUR: Old Forrester 86, Lemon, Orange,
Bitters ~ \$9.5

FROSE: Rosé, Strawberry, Lemon ~ \$9.5

- BUILT -

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

DON'T TALK ABOUT MY SALARY!: Beefeater, Fernet
Branca, Celery, Lime, Cucumber ~ \$9

LA LAVANDA: El Jimidor Reposado, Naranja, Lime,
Lavender ~ \$9

SMASH OR PASS: Standard Proof Emerald Rye, Mint,
Strawberry, Lemon ~ \$10

FEELING FRISKY: Rittenhouse Rye, Benedictine,
Lemon, Lime, Yerba Mate, Regan's Orange Bitters ~ \$11

- FEATURED BRUNCH COCKTAILS -

MORNING MULE, Vodka, Fresh OJ, Ginger Beer ~ \$8.5

MSM BLOODY MARY, House Mix, Vodka ~ \$8

MSM MIMOSA, Sparkling, Fresh OJ ~ \$8

BEVERAGES

- BOTTLED BEVERAGES -

COKE (can) ~ \$2.5

DIET COKE (can) ~ \$2.5

SPRITE (can) ~ \$2.5

MEXICAN SPRITE (bottle) ~ \$4.5

TOPO CHICO (bottle) ~ \$4

SAN PELLEGRINO (bottle) ~ \$4

- COFFEE & TEA -

ICED TEA [SWEET OR UNSWEET] ~ \$3.25

GREYFRIAR'S COFFEE ~ \$2.95

HOT TEA ~ \$2.95