

BEER

- DRAFT -

3 FLOYDS DELUXE LAGER ~\$7
 FIVE WITS SUNBLAZE IPA ~\$8
 VON TRAPP SCHWARZ ~\$8

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~\$4
 MONTUCKY COLD SNACK (16oz) ~\$6
 HUTTON & SMITH BASECAMP BLONDE ~\$7.5
 THREE FLOYDS GUMBALLHEAD APA ~\$7
 ODDSTORY CLOUDWALKER APA ~\$7
 CBC CHESTNUT ST. BROWN ALE ~\$8
 GOOD PEOPLE IPA ~\$8
 HALF BATCH BACKSEAT IPA ~\$8
 WISEACRE GOTTA GET UP TO GET DOWN ~\$8
 SHACKSBURY DRY CIDER ~\$10

- NO ALCOHOL -

UNTITLED ART NON-ALCOHOLIC ~\$8

- WEEKLY TIPPLE -

3 FLOYDS DELUXE LAGER
 FOUR ROSES ~\$8

WINE

- SPARKLING -

GRUET BRUT ~\$12/gl \$59/bt

- WHITE -

VALRAVN SAUVIGNON BLANC '24 ~\$13/gl \$64/bt
 LIOCO CHARDONNAY '23 ~\$14/gl \$70/bt
 JOLIE-LAIDE MELON DE BOURGOGNE '25 ~\$16/gl \$79/bt

MAIDENSTOEN "ZABALA" RIESLING '19 ~\$65/bt
 MATTHIASSEN "LINDA VISTA" CHARDONNAY '21 ~\$99/bt
 KISTLER CHARDONNAY LES NOISETTIERS '22 ~\$135/bt

- ROSE -

CHEHALEM ROSE '24 ~\$12/gl \$60/bt
 EPOCH ESTATE ROSE '24 ~\$99/bt

- RED -

EVOLUTION BIG TIME RED BLEND '22 ~\$10/gl \$49/btl
 HEDGES "CMS" CABERNET SAUVIGNON '22 ~\$12/gl \$55/bt
 WANDERING STONE PINOT NOIR '24 ~\$13/gl \$62/bt
 RIDGE "PAGANI RANCH" ZINFANDEL '22 ~\$23/gl \$112/bt

TURLEY ESTATES ZINFANDEL JUVENILE '22 ~\$79/bt
 MATTHIASSEN "VILLAGE" CABERNET '22 ~\$99/bt
 ROBERT SINSEY PINOR NOIR '18 ~\$115/bt
 EPOCH ESTATE RHONE BLEND '20 ~\$129/bt
 EYRIE VINEYARDS PINOT NOIR '22 ~\$133/bt
 HETZ CELLARS NAPA CABERNET SAUVIGNON '21 ~\$140/bt
 PLUMPJACK MERLOT '22 ~\$185/bt
 MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~\$230/bt



-FEATURED FLIGHT-

American Whiskey

Michter's Small Batch
 Original Sour Mash Whiskey
 86 Proof (1 oz)

Bardstown Origin Series
 Kentucky Straight Rye Whiskey
 96 Proof (1 oz)

Jack Daniel's Bottled in Bond
 Tennessee Whiskey
 100 Proof (1 oz)

\$24

Chef De Cuisine: Zack Burton
 Sous Chefs: Ryan Locke, Justin Williams

 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/Seeds

Please alert your server to any food allergies

DINNER

- STARTERS -

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

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

HOUSE SAUSAGE, House Mustard & Pickles ~ \$13.5

SMOKED RIB BOARD**, House BBQ, Peanuts ~ \$12.5

SPRING PEA HUMMUS, Pickled Carrots & Peppers, Mint, Flatbread ~ \$16

- SALAD -

ROASTED BEETS**, Turnip Greens, Red Onion, Carrots, Pistachio, Garrotxa, Turmeric Vinagrette ~ \$14

+ Grilled Chicken \$24 / + Smoked Trout \$27 / + Steak Tips \$29

- SANDWICHES -

LOCAL BEEF BURGER*, House Pickles, Mustard, Duke's Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ \$18.5

SMOKED PORK, Cucumber, Bok Choy, Onion, Bean Sprouts, Radish, Gochujang BBQ, Duke's, Baguette ~ \$17

- PLATES -

BRAISED PORK CHEEKS**, Hoisin Broth, Bean Sprouts, Chili, Radish, Herbs ~ \$26

PAN SEARED TROUT, Collard Green Soubise, Fennel, Asparagus, Cucumber, Snap Peas, Tarragon, Chili Oil ~ \$30

ROASTED CHICKEN, Spring Onion & Carrot Salad, Apricot, Turmeric, Cinnamon, Yogurt & Lime ~ \$25

SMOKED RIB PLATE, House BBQ, Coleslaw, Cold Potato Salad ~ \$25

- BUTCHER'S CUTS* -

House Bordelaise, Mashed Potatoes

Villari Pork Coppa ~ \$23.5

Bear Creek (TN) Pork Porterhouse Chop ~ \$28

Bear Creek (TN) 28 Day Dry Aged Pork Chop ~ \$45

Niman Ranch Flat Iron ~ \$31

Niman Ranch New York Strip ~ \$58

Niman Ranch Ribeye ~ \$60

Niman Ranch Filet ~ \$65

Bear Creek (TN) 48 Day Dry Aged KC Strip ~ \$78

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ \$84

Bear Creek (TN) 48 Day Dry Aged T-Bone ~ \$92

Bear Creek (TN) 48 Day Dry Aged Porterhouse ~ \$105

- SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$7

POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$9

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

ROASTED ASPARAGUS, Egg Yolk, Capers, Berry Gremolata ~ \$12

- DESSERTS -

COOKIES & CREAM, Bacon Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Crisp Pearls ~ \$8

DARK CHOCOLATE GELATO, Chocolate Shell, White Chocolate Crumble ~ \$9

BEIGNETS, Caramelized White Chocolate, Strawberries ~ \$12

COCKTAILS

- DRAFT -

MSM OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~ \$15

TINY DEVIL: Corazon Blanco, Lemon, Ginger, Giffard Cassis Noir de Bourgogne, Soda ~ \$13

- FROZEN -

GIN & TONIC: Gin: Lillet Blanc, Jack Rudy Tonic, Lime ~ \$14

WHISKEY SOUR: Old Forester 86, Lemon, Orange Oleo, Angostura ~ \$14 / Make it a New York Sour ~ \$16.5

- BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~ \$14

MSM MARTINI #2: Waymar Vino De Naranja Cask Gin, Cocchi Americano, Lemon Bitters, Lemon Twist ~ \$17

BROOKLYN: Rittenhouse Rye, Dry Vermouth, Luxardo Maraschino, Amaro Ciociaro ~ \$15

- BUILT -

ESTER'S 1906 ELIXIR: Bardstown Gold Rush, Belle Meade, Marshmallow Cinnamon Syrup, Lemon, Bitters ~ \$10

GOLD RUSH: Binders "Mulligan Again" 8 Yr Bourbon, Honey, Lemon ~ \$16

HOME GROWN**: Chattanooga 9L, Mexican Coke, Salted Peanuts ~ \$14

BLON-TIKI**: Uruapan Charanda Blanco Rum, Falernum, Giffard Abricot du Roussillon, Lime, Orgeat, Bitters ~ \$13

JANUARY SMOKE: Herradura Single Barrel Dos Coyotitos, Pine Syrup, Anjo, Flamed Orange Twist ~ \$16

IN YOUR ABSINTHE: Fords Gin, Green Chartreuse, Lime, Amaro Nonino, Piolo & Max Elderflower, Absinthe ~ \$17

THE VANDERBILT: Jimmy Red Straight Wheated Bourbon Whiskey, Turbinado, Bitters, Orange, Big Rock ~ \$27

- CHEF'S DRAM -

New Riff 6 YR Single Barrel "Ricky Bobby"

"If you ain't first, you're last!"

110 Proof (2 oz)

\$19

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6.5

MEXICAN SPRITE ~ \$6.5

DIET COKE ~ \$5

AQUA DE PIEDRA ~ \$5

TOPO CHICO ~ \$8

SAN PELLEGRINO ~ \$8

JONES CREAM SODA ~ \$6.5

JONES ROOTBEER ~ \$6.5

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA (SWEET OR UNSWEET) ~ \$4