

BEER

- DRAFT -

3 FLOYDS DELUXE LAGER ~\$7
IRON FORGE 6000 ELEVATION IPA ~\$8
BEARDED IRIS PEP TALK PILSNER ~\$8

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~\$4
MONTUCKY COLD SNACK (16oz) ~\$6
HUTTON & SMITH BASECAMP BLONDE ~\$7.5
HUTTON & SMITH PEACH SOUR ~\$8
3 FLOYDS LIME LAGER ~\$6
ODDSTORY CLOUDWALKER APA ~\$7
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 JUICY IPA ~\$8

- WEEKLY TIPPLE -

3 FLOYDS DELUXE LAGER
FOUR ROSES ~\$8

WINE

- SPARKLING -

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

CHANDON BRUT ROSÈ ~\$69/bt
ARGYLE EXTENDED TIRAGE '13 ~\$165/bt

- WHITE -

SOKOL BLOSSER SAUVIGNON BLANC '24 ~\$13/gl \$65/bt
MATTHEW FRITZ CHARDONNAY '24 ~\$10/gl \$48/bt

MAIDENSTOEN "ZABALA" RIESLING '19 ~\$65/bt
JOLIE-LAIDE MELON DE BOURGOGNE '25 ~\$79/bt
MATTHIASSEN "LINDA VISTA" CHARDONNAY '21 ~\$99/bt
KISTLER CHARDONNAY LES NOISETIERS '22 ~\$135/bt

- ROSE -

CHEHALEM ROSÈ '24 ~\$12/gl \$60/bt

- RED -

HEDGES "CMS" CABERNET SAUVIGNON '22 ~\$12/gl \$55/bt
WANDERING STONE PINOT NOIR '24 ~\$13/gl \$62/bt
OUEST RED BLEND '24 ~\$14/gl \$69/bt

MATRE DE CHAI RED TABLE WINE '24 ~\$78/bt
TURLEY ESTATES ZINFANDEL JUVENILE '22 ~\$79/bt
EMMITT SCORSONE OLD VINE GRENACHE '22 ~\$86/bt
ROBERT SINKEY PINOT NOIR '18 ~\$115/bt
EYRIE VINEYARDS PINOT NOIR '22 ~\$133/bt
HETZ CELLARS NAPA CABERNET SAUVIGNON '22 ~\$140/bt
GARGIULO APRILE SUPER OAKVILLE BLEND '21 ~\$159
PLUMJACK MERLOT '22 ~\$185/bt
MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~\$230/bt
PLUMJACK CABERNET '22 ~\$345/bt



-FEATURED FLIGHT-

Tennessee Distilling

Old Dominick
Straight TN Whiskey
85 Proof (1 oz)

Bib & Tucker
Small Batch Bourbon 10 Year
92 Proof (1 oz)

Chattanooga Whiskey
Straight Rye Malt Whiskey
99 Proof (1 oz)

\$28

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) \$9 / (3) \$26 / (5) \$42

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

HOUSE SAUSAGE, House Mustard & Pickles ~ \$14

PURPLE HULL PEA HUMMUS** Eggplant, Tomato, Cucumber, Pesto Yogurt, Garlic Flatbread ~ \$16.5

BEEF TARTARE*, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$18

- SALAD -

LOCAL TOMATOES, Torpedo Onions, Basil, Oregano, Chives, Parmigiano Reggiano, Croutons, Champagne Vinaigrette ~ \$16

+ Grilled Chicken \$26 / + Smoked Trout \$29 / + Steak Tips \$31

- SANDWICHES -

LOCAL BEEF BURGER*, House Pickles, Duke's Mayo, Mustard, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ \$19

BLT, Heirloom Tomato, Bacon, Lettuce, Ramp Mayo, Pioneer White ~ \$17

- PLATES -

BRAISED PORK CHEEKS, Eggplant, Tomatoes, Peppers, Basil, Mint Yogurt ~ \$26

PAN ROASTED CATFISH, Tomatillo, Tomato, Sweet Peppers, Capers, Herbs, Shallot ~ \$30

ROASTED CHICKEN, Summer Squash & Hot Pepper Chutney, Fairytale Eggplant, Green Harissa ~ \$25

- BUTCHER'S CUTS* -

House Bordelaise, Mashed Potatoes

Villari Pork Coppa ~ \$23.5

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

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

Niman Ranch Bavette ~ \$31

Niman Ranch New York Strip ~ \$58

Niman Ranch Ribeye ~ \$60

Niman Ranch Filet ~ \$65

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

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ \$89

Bear Creek (TN) 48 Day Dry Aged Porterhouse ~ \$115

- SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$7.5

POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$9.5

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10.5

LOCAL MELONS, Honey Dew Mignonette, Mint, Tasso Ham, Apricot Vinaigrette ~ \$10.5

- DESSERTS -

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

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

STONE FRUIT COBBLER, Peaches, Pluots, Green Tea & Sakura Honey, Vanilla Gelato ~ \$15

COCKTAILS

- DRAFT -

MSM OLD FASHIONED: New Riff BIB Bourbon, Orange Oleo, Bitters ~ \$16

MANGO, NOT A PALOMA: Corazon Blanco, Ancho Reyes, Lime, Mango Syrup, Grapefruit Juice, Tajin ~ \$14

- FROZEN -

GIN & TONIC: Gin, Rudy's Tonic Syrup, Lillet Blanc, Lime ~ \$14

WHISKEY SOUR: Old Forrester 86, Lemon & Orange Juice, Angostura ~ \$14

- 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

.38 SPECIAL: Glen Grant 12, Yellow Chartreuse, Amaro Ciociaro, Lemon Twist ~ \$15

- BUILT -

HOMEGROWN**: Chattanooga 91, Mexican Coke, Salted Peanuts ~ \$14

DUM LUK: Fiyori Hemp Vodka, Chateau, Lemongrass, Lime, Black Sesame ~ \$14

GATEKEEPER: Hibiscus Infused Gate 11 Gin, Mint, Lemon, Amaro Nonino, Apricot Liquor, Sparkling Brut ~ \$16

HALF LIFE: Fidencio Mezcal, Mata Vermouth Blanco, Suze, Ancho Verde ~ \$17

CATHOLIC GUILT: Bardstown Origin Rye, Cynar, Campari, Giffard Rhubarb ~ \$18

GOLD RUSH: Bardstown "Gold Rush" SB, Honey, Lemon ~ \$20

THE VANDERBILT: Old Dominick Huling Station Single Barrel, Turbinado, Bitters, Orange, Big Rock ~ \$19

- CHEF'S DRAM -

Chattanooga Whiskey Single Barrel
"McCracken"
119.1 Proof (2 oz)
\$18

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6.5

MEXICAN SPRITE ~ \$6.5

DIET COKE ~ \$5

AGUA DE PIEDRA ~ \$5

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