

BEER

-DRAFTS-

SCOFFLAW NICE LAGER ~\$7
FOUNDERS ALL DAY IPA ~\$8
TBW STATE PARK BLONDE ~\$8

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~\$4
3 FLOYDS LIME LAGER ~\$6
MONTUCKY COLD SNACK 16oz ~\$7
ODDSTORY CLOUDWALKER APA ~\$7
HUTTON & SMITH BASECAMP BLONDE ~\$8
HUTTON & SMITH ROCKTOBERFEST ~\$8
WISEACRE GOTTA GET UP TO GET DOWN ~\$8
HALF BATCH BACKSEAT IPA ~\$9
BEARDED IRIS HOMESTYLE IPA ~\$10
STEM OFF DRY CIDER ~\$10

- NO ALCOHOL -

ATHLETIC BREWING CO. N/A FREE WAVE HAZY IPA ~\$8

- WEEKLY TIPPLE -

SCOFFLAW NICE LAGER
AJ BOND TN WHISKEY ~\$8

WINE

- SPARKLING -

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

CHANDON BRUT ROSÉ ~\$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 ROSÉ '24 ~\$12/gl \$60/bt

- RED -

HEDGES "CMS" CABERNET SAUVIGNON '22 ~\$12/gl \$55/bt
WANDERING STONE PINOT NOIR '24 ~\$13/gl \$62/bt
TABLAS CREEK PATELIN DE TABLAS '23 ~\$15/gl \$75/bt

MAITRE DE CHAI RED TABLE WINE '24 ~\$78/bt
EMMITT SCORSONE OLD VINE GRENACHE '22 ~\$86/bt
DUCKHORN NAPA VALLEY MERLOT '23 ~\$89
WALTER HANSEL THE NORTH SLOPE PINOT NOIR '22 ~\$92
ROBERT SINSKEY PINOR NOIR '18 ~\$115/bt
HETTZ 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 -

Midleton Distillery

Green Spot
80 Proof

Redbreast 12 Year
80 Proof

Redbreast Lustau
92 Proof

1/2 oz Pours ~\$13.5 / 1 oz Pours ~\$27

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

GRILLED PEACHES** Stracciatella, Prosciutto, Pistachios, Honey, Black Pepper, Baguette ~ \$18

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

MSM CUBANO, Smoked Pork, Coppa Ham, Swiss, House Pickles, Dijon, Niedlov's Baguette ~ \$18

- PLATES -

BRAISED PORK CHEEKS, Melon, Mustard Greens, Peppers, Onions, Fennel, Summer Squash ~ \$26

PAN ROASTED CATFISH, Cabbage, Radish, Peppers, Herbs, Cucumbers, Sweet Potato Noodles, Sesame & Ginger ~ \$30

ROASTED CHICKEN, Zucchini, Sweet Corn, Cranberry Beans, Peppers, Pickled Okra, Molasses, Dijon Vinaigrette ~ \$25

- BUTCHER'S CUTS* -

House Bordelaise, Mashed Potatoes

Villari Pork Coppa ~ \$23.5

Villari Pork Tenderloin ~ \$28.5

Bear Creek (TN) Pork Porterhouse ~ \$28

Bear Creek (TN) 28 Day Dry Age 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 K.C. ~ \$84

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

Bear Creek (TN) 48 Day Dry Aged T-Bone ~ \$96

- 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

GREEN BEANS**, Andouille, Sweet Corn, Zucchini, Peanuts ~ \$12

- DESSERTS -

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

BANANA BREAD**, Coconut, White Chocolate, Walnut, Espresso Gelato ~ \$14

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

COCKTAILS

- DRAFT -

MSM OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~ \$16

MANGONADA: Corazon Blanco, Fidencio, Ancho Reyes, Lemon, Mango Syrup, Grapefruit Juice, Tajin ~ \$14

- FROZEN -

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

PAPER PLANE: Elijah Craig, Amaro Nonino, Aperol, Lemon ~ \$15

- 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, CioCiaro ~ \$16

- BUILT -

HOME GROWN**: Chattanooga 9L, 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 Liqueur, 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: Redbreast 12 Year Cask Strength, Turbinado, Bitters, Orange, Big Rock ~ \$29

- CHEF'S DRAM -
Gold Spot 13 Year
92 Proof (1 oz)
\$21

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 ROOT BEER ~ \$6.50

- TEA & COFFEE -

HOT TEA ~ \$4

ICED TEA (SWEET OR UNSWEET) ~ \$4

GREYFRIAR'S COFFEE ~ \$4