BEER

– DRAFT–
3 FLOYDS DELUXE LAGER ~ $7
3 FLOYDS ZOMBIE DUST PALE ALE ~ $8

– BOTTLED & CANNED –
3 FLOYDS LIME LAGER ~ $6
MONTUCKY COLD SNACK 16oz ~ $7
ODDSTORY CLOUDWALKER APA ~ $7
HUTTON & SMITH BASECAMP BLONDE ~ $8
OSCAR BLUES DALE'S PALE ALE ~ $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 –
3 FLOYDS DELUXE LAGER
HAZELBAKER RESERVE RYE ~ $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
MATTHIASSON "LINDA VISTA" CHARDONNAY '21 ~ $99/bt
KISTLER CHARDONNAY LES NOISETIERS '22 ~ $135/bt

– ROSE –
CHEHALEM ROSÈ '24 ~ $60/bt

– RED –
HEDGES "CMS" CABERNET SAUVIGNON '22 ~ $12/gl $55/bt
CALERA CENTRAL COAST PINOT NOIR '23 ~ $15/gl $75/bt
TABLAS CREEK PATELIN GSM RED BLEND '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 PINOT NOIR '18 ~ $115/bt
EYRIE VINEYARDS PINOT NOIR '22 ~ $133/bt
HEITZ CELLARS NAPA CABERNET SAUVIGNON '22 ~ $140/bt
GARGIULO APRILE SUPER OAKVILLE BLEND '21 ~ $159
PLUMPJACK MERLOT '22 ~ $185/bt
MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~ $230/bt
PLUMPJACK CABERNET '22 ~ $345/bt

CHATTANOOGA
MAIN STREET MEATS
PROVISIONS

– FEATURED FLIGHT –

Bardstown Bourbon Co.

Discovery Series #9
112.5 Proof

Discovery Series #10
114.24 Proof

Discovery Series #11
118.1 Proof

.5 oz Pours $20 / 1 oz Pours $40

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

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

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

HOUSE SAUSAGE, House Mustard & Pickles ~ $14

BISCUIT & GRAVY, House Breakfast Sausage Gravy, Fried Egg ~ $11

WHIPPED FETA**, Collard Greens, Pickled Peppers & Onions, Pistachios, Sourdough ~ $18

– SALAD –

LACINATO KALE, Mustard Greens, Croutons, Parmesan, Black Garlic Dressing ~ $16

+Grilled Chicken $24 / +Smoked Trout $27 / +Steak Tips $31

– SANDWICHES –

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

WARM SMOKED TURKEY SANDWICH**, Bacon, White Cheddar, Pesto, Duke's Mayo, Mixed Greens, Avocado, Multi Grain ~ $17

PASTRAMI REUBEN, Sour Cabbage, Swiss, Snake Island Dressing, Dijon, Cornichon, Marble Rye ~ $21.5

COPPA HAM, Swiss, Raspberry Yuzu Jam, Fried Egg, Buttermilk Biscuit ~ $17

– BUTCHER'S CUTS* –

House Bordelaise, House Made Fries

Villari Pork Coppa ~ $23.5
Bear Creek (TN) Pork Chop ~ $28
Bear Creek (TN) 48 Day Dry Aged Pork Chop ~ $45

Niman Ranch Bavette ~ $32
Niman Ranch New York Strip ~ $58
Niman Ranch Ribeye ~ $60
Niman Ranch Filet ~ $67

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ $89
Bear Creek (TN) 48 Day Dry Aged T-Bone ~ $96
Bear Creek (TN) 48 Day Dry Aged Porterhouse ~ $115

– SIDES –

HOUSE MADE FRIES, Tallow, Maldon Salt ~ $7

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ $10.5

FRIED SWEET POTATOES*, Tallow Aioli, Chop Salt, Scallions ~ $12.5

SIDE BISCUIT ~ $3.5
SIDE BACON ~ $6
SIDE SAUSAGE ~ $4
SIDE BREAKFAST POTATOES ~ $5

– DESSERTS –

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

COCA-COLA CAKE**, Chocolate, Candied Peanuts, Vanilla Gelato ~ $14

APPLE CHEESECAKE**, Whiskey Whip Cream, Peanuts, Caramel Sauce ~ $14

COCKTAILS

– DRAFT –

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

FIGGY SMALLS**: Vodka, Spiced Pomegranate, Apple, Lemon, Cassis, Amaro, Apricot, Cherry, Nutmeg ~ $14

– FROZEN –

ESPRESSO MARTINI: Niedlov's Cold Brew, Wheatley, Creme De Cacao, Turbinado, Cafe Bueno ~ $15

RED RED WINE: Merlot, Brandy, Sherry, Strawberry, Citrus ~ $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

PERFECT MANHATTAN, Rittenhouse Rye, Dry Vermouth, Sweet Vermouth, Bitters, Lemon Twist ~ $15

– BUILT –

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

CHERRY CHERRY LADY**: Amburana Rare Character Rye, Cranberry, Lemon, Cherry and Walnut Bitters~ $16

BEET IT: Appleton Estate 8yr, Montenegro & Nardini, Beet Balsamic Syrup, Cocoa Bitters, Big Rock ~ $17

KNEE REPLACMENT: Bristow Barrel Aged Reserve Gin, Amaro Ciociaro, Lemon, Honey ~ $17

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

THE VANDERBILT: Bardstown Collaborative Series Goose Island, Turbinado, Bitters, Orange, Big Rock ~ $33

– FEATURED BRUNCH COCKTAILS –

MSM BLOODY MARY, House Mix, Vodka ~ $13

MIMOSA, Sparkling, Fresh OJ ~ $12

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

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 ~ $6.5

– TEA & COFFEE–
HOT TEA ~ $4
ICED TEA (SWEET OR UNSWEET) ~ $4
MAD PRIEST COFFEE ~ $4