

BEER

-DRAFTS-

TIVOLI OUTLAW LAGER ~\$7
HUTTON & SMITH PROMENADE ~\$8
WISEACRE OKTOBERFEST ~\$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 -

TIVOLI OUTLAW LAGER
HAZELBAKER RESERVE RYE ~\$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 NOISETTIERS '22 ~\$135/bt

- ROSE -

CHEHALEM ROSÉ '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

MATRE 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 SINSEY PINOT NOIR '18 ~\$115/bt
HETZ CELLARS NAPA CABERNET SAUVIGNON '22 ~\$140/bt
GARGIULO APRILE SUPER OAKVILLE BLEND '21 ~\$159
PLUMPOCK MERLOT '22 ~\$185/bt
MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~\$230/bt
PLUMPOCK CABERNET '22 ~\$345/bt



- FEATURED FLIGHT -

Booker's

"Springfield Batch"
Booker's 2024-01
124.5 Proof

"By the Pond Batch"
Booker's 2025-02
126.5 Proof

"Storyteller Batch"
Booker's 2023-04
127.8 Proof

1/2 oz Pours ~\$18 / 1 oz Pours ~\$36

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

LUNCH

- STARTERS -

DAILY CURED MEAT SELECTIONS** (1) \$9 / (3) \$26 / (5) \$42

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

PORK RINDS, House made with Harissa Aioli ~\$8.5

HOUSE SAUSAGE, House Mustard & Pickles ~\$14

BLISTERED TOMATOES**, Stracciatella, Prosciutto, Pistachios, Honey, Black Pepper, Sourdough ~\$18

- SALAD -

LOCAL TOMATOES, Red 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, Mustard, Duke's Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~\$19

WARM SMOKED TURKEY SANDWICH**, Bacon, White Cheddar, Pesto, Mayo, Mixed Greens, Avocado, Multigrain ~\$17

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

SPICY ITALIAN, Salami Cotto, Tasso Ham, Swiss, Calabrian Aioli, Giardiniera, Sourdough ~\$18

- BUTCHER'S CUTS* -

House Bordelaise, House Made Fries

Villari Pork Coppa ~\$23.5

Villari Pork Tenderloin ~\$28.5

Bear Creek (TN) Pork Chop ~\$28

Niman Ranch Teres Major ~\$32

Niman Ranch New York Strip ~\$58

Niman Ranch Ribeye ~\$60

Niman Ranch Filet ~\$67

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 T-Bone ~\$96

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

BRAISED GREENS, Bacon, Onion, Peppers, Garlic ~\$9

- DESSERTS -

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

BANANA BREAD**, Vanilla Gelato, Coconut, White Chocolate, Walnuts, Honey ~\$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 -

LEMON DROP: Wheatley, Cocchi Americano, Lemon ~\$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

BLACK MANHATTAN: Rittenhouse Rye, Averna Amaro, Bitters, Big Rock, Orange Twist ~\$17

- BUILT -

HOME GROWN**: 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: Booker's 2024-03 "Master Distillers Batch", Turbinado, Bitters, Orange, Big Rock ~\$28

- CHEF'S DRAM -

"Jimmy's Batch"

Booker's 2024-04

125.8 Proof (1 oz)

\$12

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

MAD PRIEST COFFEE ~\$4