

BEER

- DRAFT -

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 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 NOISETTIERS '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
TABLAS CREEK PATELIN DE TABLAS '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 PINOR NOIR '18 ~ \$115/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 -

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

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

ROASTED PEACHES** Stracciatella, Prosciutto,
Pistachios, Honey, Black Pepper, Sourdough ~\$18

FRIED PORK HASH, Potatoes, Peppers, Onion, Garlic,
Fried Egg ~\$18

- SALAD -

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

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

- 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, Brie, Fig Jam, Fried Egg, House Pickles,
Buttermilk Biscuit ~\$16

- BUTCHER'S CUTS* -

House Bordelaise, House Made Fries

Villari Pork Coppa ~\$23.5

Villari Pork Tenderloin ~\$28.5

Bear Creek (TN) Pork 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 ~\$84

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

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

Sub Breakfast Potatoes + Eggs & Sourdough Toast ~\$7.50

- SIDES -

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~\$10.5

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

SIDE BISCUIT ~\$3.5

SIDE BACON ~\$6

SIDE SAUSAGE ~\$4

SIDE BREAKFAST POTATOES ~\$5

- 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 BIB, 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 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: Redbreast 12 Year Cask Strength,
Turbinado, Bitters, Orange, Big Rock ~\$29

- FEATURED BRUNCH COCKTAILS -

MSM BLOODY MARY, House Mix, Vodka ~\$13

MIMOSA, Sparkling, Fresh OJ ~\$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

GREYFRIAR'S COFFEE ~\$4