

BEER

- DRAFT -

CHATTANOOGA BREWING FAULTLESS LAGER ~ \$5.5
WANDERLINGER JOOSE CABOOSE ~ \$6.5
SPENCER TRAPPIST ALE ~ \$8

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$3
OLD STYLE LAGER ~ \$4
GAY BEER LAGER ~ \$6
HUTTON & SMITH BASECAMP BLONDE ~ \$6
CHATTANOOGA CHESTNUT ST. BROWN ALE ~ \$6
EINSTOK ARCTIC PALE ~ \$6
WISEACRE GOTTA GET UP TO GET DOWN STOUT ~ \$6
WITTEKERKE BELGIAN WIT ~ \$6.5
HI-WIRE HI-PITCH MOSAIC IPA (Tallboy) ~ \$7



~ WEEKLY TIPPLE ~

CHATTANOOGA BREWING FAULTLESS LAGER +
KENTUCKY VINTAGE ~ \$7

WINE

- SPARKLING -

FRANCOIS MONTAND BLANC DE BLANCS ~ \$7/gl \$35/bt
JUVE Y CAMPS RESERVA '13 ~ \$85/bt (Magnum 1.5L)

- WHITE -

CHEHALEM '19 CHARDONNAY ~ \$9/gl \$45/bt
HILD ELBLING ~ \$8.5/gl \$42/bt
SANDHI STA. RITA HILLS CHARDONNAY '15 ~ \$49/bt

- ROSÉ -

BARNARD GRIFFIN SANGIOVESE '19 ~ \$9/gl \$45/bt

- RED -

SCAIA VENETO CORVINA '17 ~ \$8/gl \$40/bt
MACEDON PINOT NOIR ~ \$8.5/gl \$42/bt
LA TUILERIE DU PUY BORDEAUX ~ \$8/gl \$40/bt
VELENOSI LA CRIMA DI MORRO ~ \$8/gl \$40/bt
MEINKLANG BURGENLANDRED (Chilled) ~ \$8/gl \$40/bt
SCHILD ESTATE BAROSSA VALLEY '16 ~ \$9/gl \$45/bt

LA BOUTANCHE GAMAY (1L) ~ \$59
BLACKBIRD ARISE '14 RED BLEND ~ \$79
ASYLUM SANGIOVESE '18 ~ \$69/bt
PAX '18 SYRAH, NORTH COAST ~ \$79/bt
ROBERT SINSKEY PINOT NOIR '15 ~ \$99/bt
HIRSCH RESERVE PINOT NOIR '13 ~ \$168/bt
MATTHIASSEN NAPA VALLEY RED '13 ~ \$199/bt
BEHRENS & HITCHCOCK "THE CHANGE UP" '13 ~ \$199/bt

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) \$7 / (3) \$21 / (5) \$35

DAILY CHEESE SELECTIONS** (1) \$8 / (3) \$24

MSM ITALIAN FINN SAUSAGE, House Mustard & Pickles ~\$7.5

BABA GHANOUSH, Giardiniera, Aleppo, Pita ~\$8

- SOUP -

SMOKED TURKEY & PARSNIP
Rice Middlins, Aleppo, Micro Leeks
~\$7 cup / \$12 bowl

- SALAD -

GREEN GEM LETTUCE, Radish, Lardon, Haricot Vert,
Sherry Vinaigrette, Smoked Egg Yolk, Benne ~\$9
With Grilled Chicken ~\$17 or Smoked Trout ~\$19

- SANDWICHES -

SMOKESTACK CHICKEN SANDWICH, Mushrooms, House
Pickles, Mayo, Bacon, Gruyère, Wheat Bun ~\$10.5

HOT HAM & CHEESE, White Cheddar, House Pickles, Mayo,
Dijon, Béchamel, Multigrain ~\$12.5

LOCAL BEEF BURGER, House Pickles, Mustard, Mayo,
Caramelized Onions, Bacon, Gruyère, Bun ~\$13

MSM PASTRAMI REUBEN, Sour Cabbage, Gruyère, Russian
Dressing, Dijon, Cornichons, Marble Rye ~\$15

- PLATES -

BUTCHER'S STEAK SELECTIONS*, Bordelaise, Choice of Side
Niman Ranch Bavette ~\$19.5
Niman Ranch N.Y. Strip ~\$34
Niman Ranch Filet Mignon ~\$39.5
Bear Creek (TN) 49 Day Dry-Aged K.C. Strip ~\$45
Bear Creek (TN) 49 Day Dry-Aged Porterhouse ~\$79

- SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~\$5.5
BROCCOLI, Garlic, Aleppo, Parmesan ~\$6.75
POTATO SALAD, Bacon, Mustard Seed, Dijon, Mayo ~\$6.75
GRANDMA'S GREEN BEANS, Ham Hock, Broth ~\$7
BRUSSELS SPROUTS**, Peanut Butter, Spiced Honey ~\$7.5

- DESSERTS -

APPLE CRISP, Oat Streusel, MSM Vanilla Ice Cream ~\$7.5
PUMPKIN BREAD PUDDING**, Cream Cheese Ice Cream,
Butterscotch, Pecans ~\$7.5

COCKTAILS

- DRAFT -

OLD FASHIONED: Benchmark, Oleo, Orange Bitters ~\$8.5

DGS (Decorative Gourd Season): Chamomile Infused Rum,
Plantation OFTD, Citrus, Honey ~\$8

- BOTTLED -

MSM SAZERAC: Sazerac Rye, Peychaud's, Demerara Sugar,
Absinthe Wash ~\$10

SPLIT RAIL: Rittenhouse Rye, Plantation OFTD, Select
Apertivo, House Vermouth ~\$13

- BUILT -

GINGER HIGHBALL: Nikka Days Japanese Whiskey, Fever
Tree Ginger Ale, Citrus Peel ~\$11

MAIN STREET 75: Castle & Key Lavender Gin, Grapefruit,
Rosé Apertivo, Sparkling ~\$10

SUNRISE BAY: Wheatly Vodka, Ancho Reyes, Spiced Apple
Syrup, Citrus, Tiki Bitters ~\$9

HOMEGROWN**: Chattanooga Whiskey 91, Mexican Coke,
Salted Peanuts ~\$9.5

MSM MANHATTAN: Cream of Kentucky 11.5yr, House
Vermouth, Angostura & Orange Bitters ~\$20

VOODOO MALT: Cathead Pecan Vodka, Hoodoo Chicory
Liqueur, Milk ~\$9

- FROZEN -

FROSE: Rosé, House-Infused Strawberry Lemon
Vermouth, Amaro Nonino, Cranberry ~\$8.5

DIVINE APPLE: Spiced Benchmark, Apple Cider,
Sparkling Rosé, Citrus, Honey ~\$8.5

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~\$4.5

SPRITE ~\$4.5

DIET COKE ~\$3.5

TOPO CHICO ~\$4

MUSE + METTA, Mango, Chili, Saffron ~\$9

MUSE + METTA, Peach, Yarrow ~\$9

MUSE + METTA, Nude ~\$9

- COFFEE & TEA -

ICED TEA [SWEET OR UNSWEET] ~\$3.25

GREYFRIAR'S COFFEE ~\$2.95

HOT TEA ~\$2.95