

BEER

- DRAFT -

TENN BREW WORKS URBAN HIKER LAGER ~ \$6
HUTTON & SMITH IGNEOUS IPA ~ \$7
Highlands Gaelic Ale ~ \$7

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4
NARRAGANSETT LAGER ~ \$5.5
HUTTON & SMITH BASECAMP BLONDE ~ \$6.5
WISEACRE GOTTA GET UP TO GET DOWN MILK STOUT ~ \$6.5
ODDSTORY CLOUDWALKER APA ~ \$7
SCOFFLAW BASEMENT IPA ~ \$7
WICKED WEED FREAK OF NATURE DOUBLE IPA ~ \$8
SHAKSBURY YUZU GINGER CIDER ~ \$8
HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10

UNTITLED ART NON ALCOHOLIC WEST COAST IPA ~ \$8

- WEEKLY TIPPLE -

TENN BREW WORKS URBAN HIKER LAGER
KENTUCKY VINTAGE ~ \$7

WINE

- SPARKLING -

VEUVE DEVIENNE BRUT ~ \$8/gl \$40/bt

- WHITE -

LES ANGES '20 SAUVIGNON BLANC ~ \$10/gl \$50/bt
LES VOILETS '22 CHARDONNAY ~ \$10/gl \$50/bt
BODEGA VERDE NV MACABEO ~ \$43/bt

- ROSE -

DOMAINE PRAL '22 BEAUJOLAIS ~ \$8.5/gl \$42/bt

- RED -

CORTE PAVONE '19 ROSSO DI MONTALCINO ~ \$14/gl \$70/bt
STOLLER '22 PINOT NOIR ~ \$14/gl \$70/bt
GABRIËLSKLOOF 'THE BLEND' '20 RED BLEND ~ \$14/gl \$70/bt
IN SHEEP'S CLOTHING '21 CAB. SAUV. ~ \$11.5/gl \$55.5/bt

TIME PLACE '22 PINOT NOIR ~ \$57/bt
BAND OF VINTERS '19 CABERNET SAUVIGNON ~ \$79/bt
LA ANTIGUA CLASICO RESERVA '12 RIOJA ~ \$87/bt
ASTON ESTATE '20 PINOT NOIR ~ \$99/bt
ORIN SWIFT PALERMO '20 CABERNET SAUVIGNON ~ \$109/bt
ORIN SWIFT MACHETE '20 RED BLEND ~ \$127/bt
SPOTTSWOODE LYNDENHURST '18 CABERNET SAUVIGNON ~ \$167/bt
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -

Bardstown Origin BIB
100 Proof (1 oz)

Green River Wheated
90 Proof (1 oz)

Bernheim
90 (1 oz)

\$22

Chef de Cuisine: Jonathan Ferguson
Sous Chef: Zack Burton
Sous Chef: Cody Baschnagel
Sous Chef: Ryan Locke

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

DINNER

- STARTERS -

DAILY CURED MEAT SELECTIONS** (1) \$8 / (3) \$24 / (5) \$36

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

MSM HOUSE SAUSAGE, House Mustard & Pickles ~ \$12.5

WHIPPED GOAT CHEESE**, Ramps, Rhubarb, Sunflower Seeds ~ \$15

BEEF TARTARE*, Filet Mignon, Mustard Seed, Capers, Cornichons, Egg Yolk, Crostini ~ \$16

PICKLED BABY BEETS, Celery Root Remoulade, Sunflower Seed, Tarragon ~ \$13

- SALAD -

Honey Gem, Radicchio, Pickled Fennel, Parsnips, Lardons, Aged Gouda, Caramelized Onion Vinaigrette ~ \$13

- with Grilled Chicken ~ \$23

- with Steak Tips ~ \$27

- SANDWICHES -

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Swiss, Niedlov's Wheat Bun ~ \$16

MSM SMOKE COULOTTE, Horseradish Aioli, Swiss, Arugula, Ciabatta ~ \$16

- PLATES -

ROASTED CHICKEN, Parsnip Puree, Horseradish, Carrot Slaw ~ \$25

GRILLED PORK TENDERLOIN, Chili Agrodolce, Potato Risotto, Bacon, Snap Peas, Mint ~ \$28.5

PAN ROASTED GULF SHRIMP, Ramp Salsa Verde, Grits, Crispy Lemon ~ \$27

BUTCHER'S STEAK SELECTIONS*, Bordelaise, Mashed Potatoes

Niman Ranch Teres Major ~ \$29

Niman Ranch New York Strip ~ \$48

Niman Ranch Ribeye ~ \$54

Niman Ranch Filet ~ \$56

Bear Creek (TN) 55 Day Dry Aged KC ~ \$62

- SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$6.5

POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$9

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

CARROTS & PARSNIPS**, Cultured Cream, Pecan Gremolata ~ \$10

- DESSERTS -

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

STRAWBERRY & RHUBARB TART**, Vanilla Ice Cream, Pistachios, Rosemary ~ \$10

MSM DONUTS, Lemon, Thyme, Strawberry ~ \$10

COCKTAILS

- DRAFT -

MSM OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~ \$13

RAISING ARIZONA: Tequila, Bauchant, Aperol, Prickly Pear, Cassis, Lime ~ \$14

- FROZEN -

WHISKEY SOUR: Old Forester 86, Orange, Lemon, Bitters ~ \$11

ESPRESSO MARTINI: Vodka, Cafe Bueno, Crème De Cacao, Velo Cold Brew, Turbinado ~ \$13

- BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, With a Twist or Olive ~ \$12

CIVIL WAR: Obtanium, Vermouth, Cynar Amaro, Ango Bitters ~ \$13

- BUILT -

HOME GROWN**: Chattanooga 91, Mexican Coke, Salted Peanuts ~ \$11

ORANGE IS THE NEW COCKTAIL: Ford's Gin, Bauchant, Aperol, Lemon, Grapefruit ~ \$13

GOLD RUSH: Evan Williams BIB, Lemon, Honey \$14

THE VANDERBILT: Shortbarrel Rye 101, Rich Turbinado Syrup, Angostura Bitters, Orange, Bitters, Orange Twist ~ \$24

- CHEF'S DRAM -

Chicken Cock

90 Proof

(2 oz)

\$25

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$5.5

SIOUX CITY SARSAPARILLA ~ \$5

SAN PELLEGRINO ~ \$6.5

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$3.5

HOT TEA ~ \$3.5

ICED TEA [SWEET OR UNSWEET] ~ \$3.5