

# BEER

## - DRAFT -

MUSIC CITY LIGHT ~ \$7  
HUTTON & SMITH IGNEOUS IPA ~ \$7  
GREEN MAN ESB ~ \$8

## - BOTTLED & CANNED -

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

UNTITLED ART NON ALCOHOLIC WEST COAST IPA ~ \$8

## - WEEKLY TIPPLE -

MUSIC CITY LIGHT  
TRAVELLER ~ \$8

# WINE

## - SPARKLING -

JE T'AIME BRUT ~ \$11/gl \$55/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 -

LES DAUPHINS '22 ~ \$10/gl \$50/bt

## - RED -

CORTE PAVONE '19 ROSSO DI MONTALCINO ~ \$14/gl \$70/bt  
ARGYLE PINOT NOIR ~ \$13/gl \$64/bt  
IN SHEEP'S CLOTHING '21 CAB. SAUV. ~ \$11.5/gl \$55.5/bt  
GABRIËLSKLOOF 'THE BLEND' '20 RED BLEND ~ \$14/gl \$70/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 -

Rowan's Creek  
100 Proof (1 oz)

Noah's Mill  
114.3 (1 oz)

Willett Pot Still  
94 (1 oz)

\$18

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

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Kitchen Open Daily  
Sunday - Thursday 12pm - 9pm  
Friday - Saturday 12pm - 10pm  
Online Ordering & Delivery  
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[www.mainstreetmeatschatt.com](http://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  
PORK RINDS, Harissa Aioli ~ \$7.5  
FRENCH ONION DIP, Pickled Spring Onion, Chives, Potato Chips ~ \$15  
BEEF TARTARE\*, Filet Mignon, Mustard Seed, Capers, Cornichons, Egg Yolk, Crostini ~ \$16  
BRAISED PORK CHEEKS, Dates, Grilled Spring Onion, Peanuts ~ \$14

## - SALAD -

Baby Kale, Basil, Spring Onion, Pork Rind, Parmesan, Black Garlic Dressing ~ \$14  
- with Grilled Chicken ~ \$24  
- with Smoked Trout ~ \$27  
- with Steak Tips ~ \$28

## - SANDWICHES -

LOCAL BEEF BURGER\*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ \$16  
MSM CUBANO, Smoked Pork, City Ham, Swiss, House Pickles, Dijon, Niedlov's Baguette ~ \$16

## - PLATES -

ROASTED CHICKEN, Peas, Spring Onion, Cucumber, Creme Fraiche ~ \$25  
GRILLED PORK COPPA, Avocado Mousse, Chili, Plantains ~ \$25  
PAN ROASTED TROUT, Spring Onion Salsa Verde, Grits, Crispy Lemon ~ \$27

BUTCHER'S STEAK SELECTIONS\*, Bordelaise, Mashed Potatoes  
Niman Ranch Bavette ~ \$29  
Niman Ranch New York Strip ~ \$48  
Niman Ranch Ribeye ~ \$54  
Niman Ranch Filet ~ \$56  
Bear Creek (TN) 55 Day Dry Aged Ribeye ~ \$72  
Bear Creek (TN) 55 Day Dry Aged T-Bone ~ \$79  
Bear Creek (TN) 55 Day Dry Aged Porterhouse ~ \$99  
Bear Creek (TN) 28 Day Dry Aged Pork Chop ~ \$45

## - SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$6.5  
POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$9  
STRAWBERRIES & CUCUMBER, Mint, Buttermilk Crema ~ \$9  
BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

## - DESSERTS -

CHOCOLATE GELATO, Chocolate Shell, White Chocolate Crumble ~ \$9  
BLUEBERRY BAR, Coconut, Lemongrass, Cornmeal Shortbread ~ \$8  
STRAWBERRY & RHUBARB TART, Pistachio, Rosemary, Vanilla Ice Cream ~ \$9

# COCKTAILS

## - DRAFT -

MSM OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~ \$14  
MAI TAI\*\*, Rum, Dry Curaçao, Homemade Orgeat, Lime, Turbinado ~ \$14

## - FROZEN -

GIN & TONIC: Gin, Jack Rudy Tonic Syrup, Lime ~ \$13  
FROSE: Rosé, Strawberry, Lemon ~ \$13

## - BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, With a Twist or Olive ~ \$12  
CARROLL GARDENS: Jack Daniels BIB Rye, Punt e Mes, Amaro Montenegro, Luxardo, Marischino ~ \$13

## - BUILT -

HOME GROWN\*\*: Chattanooga 9L, Mexican Coke, Salted Peanuts ~ \$14  
WHOOPSY DAISY, Jack Daniel's BIB Rye, Cherry & Orange Liqueur, Lemon, Cynar ~ \$14  
PRIMA VERDE, Mezcal, Chateau Aloe, Green Chartreuse, Lime, Mint, Cucumber Bitters ~ \$14  
SIDEKICK, Cognac, Coconut, Pineapple, Lime ~ \$17  
RASPBERRY BERET: Rhum J.M, Raspberry Oleo, Lime, Bitters ~ \$14  
THE VANDERBILT: E.H. Taylor Jr Small Batch, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$22

## - CHEF'S DRAM -

Willett Family Estate Single Barrel  
"Brass Ring"  
132 Proof  
(1 oz) \$37.5

# BEVERAGES

## - BOTTLED BEVERAGES -

DIET COKE ~ \$5.5  
MEXICAN COKE ~ \$6  
MEXICAN SPRITE ~ \$6  
SAN PELLEGRINO ~ \$7  
TOPO CHICO ~ \$6  
SIOUX CITY SARSAPARILLA ~ \$6  
SIOUX CITY CREAM SODA ~ \$6

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4  
HOT TEA ~ \$4  
ICED TEA [SWEET OR UNSWEET] ~ \$4