

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

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

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

- 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

SPICY ITALIAN**, Mortadella, Cotto, Calabrian Aioli, Swiss, Arugula, Ciabatta ~ \$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 Flat Iron ~ \$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

- 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

STRAWBERRY & RHUBARB TART, Pistachio, Rosemary, Vanilla Ice Cream ~ \$9

Bacon Chocolate Chip Cookie and Buttermilk Vanilla Ice cream ~ \$6

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