

# BEER

## - DRAFT -

MUSIC CITY LIGHT BEER ~ \$7  
BELLS OBERON WHEAT ALE ~ \$7

## - 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 ~ \$6.5  
SCOFFLAW BASEMENT IPA ~ \$8  
THREE FLOYDS GUMBALLHEAD APA ~ \$7  
STEM PEAR CIDER ~ \$8  
HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10  
  
GUINNESS NON ALCOHOLIC STOUT (16oz) ~ \$8  
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 VOLETS '22 CHARDONNAY ~ \$10/gl \$50/bt  
BODEGA VERDE NV MACABEO ~ \$43/bt

## -ROSE -

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

## -RED -

ARGYLE PINOT NOIR ~ \$13/gl \$64/bt  
BEZEL '21 CABERNET SAUVIGNON ~ \$14/gl \$70/bt  
CORTE PAVONE '19 ROSSO DI MONTALCINO ~ \$14/gl \$70/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 -

Sazerac  
90 Proof (1 oz)

Eagle Rare  
90 (1 oz)

Buffalo Trace Single Barrel  
"Steppin' Stone"  
90 (1 oz)

\$21.5

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  
(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

ROASTED BEET HUMMUS, Cucumber, Aleppo, House Pita ~ \$15

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

KOREAN BBQ PORK, Kimchi Pancake, Radish, Carrot, Napa, Spring Onion ~ \$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

HOT ITALIAN, Ham, Cotto, Chow Chow, Mayo, Mustard, Gruyère, Baguette ~ \$16

## - PLATES -

ROASTED CHICKEN, Peas, Spring Onion, Cucumber, Creme Fraiche ~ \$25

GRILLED PORK COPPA, Avocado Mousse, Chili, Plantains ~ \$25

PAN ROASTED TROUT, Napa, Kohlrabi, Carrot, Hush Puppies, Crystal Hot Sauce ~ \$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 K.C Strip ~ \$62

Bear Creek (TN) 55 Day Dry Aged Ribeye ~ \$72

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

SAUTEED KALE, Bagna Cauda, Breadcrumbs ~ \$9

## - DESSERTS -

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

BLUEBERRY BAR, Coconut, Lemongrass, Cornmeal Shortbread ~ \$8

GUAVA PANNA COTTA\*\*, Strawberries, Pink Peppercorn, Pistachios ~ \$10

# COCKTAILS

## - DRAFT -

MSM OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~ \$14

MAI TAI\*\*, Rum, Dry Curaçao, Homemade Orgeat, Lime, Turbinado ~ \$14

## - FROZEN -

LEMON DROP: Lemon, Vodka, Cocchi Americano ~ \$13

FROSE: Rosé, Strawberry, Lemon ~ \$13

## - BOTTLED -

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

BENSONHURST: Rittenhouse Rye, Dry Vermouth, Cynar, Luxardo Maraschino ~ \$15

## - BUILT -

HOMEGROWN\*\*: 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: Blanton's, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$31

## - CHEF'S DRAM -

Stagg

125.9 Proof

(2 oz) \$45

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE (can) ~ \$4

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