

BEER

- DRAFT -

FOUNDER'S MORTAL BLOOM HAZY IPA ~ \$7
MUSIC CITY CITRUS WHEAT ~ \$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 -

MILLER HIGH LIFE PONY
EVAN WILLIAMS 1783 SMALL BATCH ~ \$5.5

WINE

- SPARKLING -

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

- WHITE -

SCHUG '22 CHARDONNAY ~ \$13/gl \$62/bt
CH. LARMEVILLE '22 ENTRE-DEUX-MERS ~ \$10/gl \$49/bt
BODEGA VERDE NV MACABEO ~ \$43/bt

- ROSE -

ELICIO '23 GRENACHE-SYRAH BLEND ~ \$10/gl \$49/bt

- RED -

"LE PETIT OURSAN" NV VIN DE FRANCE ~ \$10/gl \$49/bt
ARGYLE "BLOOM HOUSE" '22 PINOT NOIR ~ \$13/gl \$64/bt
THE LANGUAGE OF YES '22 "CUVEE SINSO" ~ \$13/gl \$64/bt
BEZEL '21 CABERNET SAUVIGNON ~ \$14/gl \$70/bt

CHATEAU PUY GALLAND '18, BORDEAUX ~ \$59/bt
BLUE ROCK BABY BLUE '21 RED BLEND ~ \$62/bt
ASTON ESTATE '20 PINOT NOIR ~ \$99/bt
ORIN SWIFT PALERMO '20 CABERNET SAUVIGNON ~ \$109/bt
CORTE PAVONE '17 BRUNELLO DI MONTALCINO ~ \$125/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 -

Chattanooga Whiskey Single
Barrel "McKracken"
119.1 Proof (1 oz)

Jack Daniel's Easy Bistro Pick
128.9 Proof (1 oz)

New Riff Single Barrel
"Sweep The Leg"
116.3 Proof (1 oz)
\$27

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

MSM BEAN DIP, Salsa Verda, Queso Chihuahua, Pickled Peppers, Tortilla Chips ~ \$16

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

- SALAD -

Romaine, Radish, Spring Onion, Cucumber, Pickled Carrot, Hooks' Blue Cheese, Herb Buttermilk 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, Swiss, Wheat Bun ~ \$16

MSM SMOKED RIB, Pulled Pork Rib, Black Pepper BBQ, House Pickles, Slaw, Baguette ~ \$16

- PLATES -

ROASTED CHICKEN, Cucumber, Fresno, Coconut, Onion, Crispy Chicken Skin ~ \$25

GRILLED PORK COPPA, Cauliflower, Chile Gastrique, Sofrito, Aioli ~ \$23.5

PAN ROASTED TROUT, Napa, Kohlrabi, Carrot, Hush Puppies, Crystal Hot Sauce ~ \$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 Porterhouse ~ \$99

Bear Creek (TN) 28 Day Dry Aged Pork Chop ~ \$37

- SIDES -

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

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

SEARED SNAP PEAS, Bacon, Shallots, Herb Vinaigrette ~ \$8

SAUTEED KALE, Bagna Cauda, Breadcrumbs ~ \$9

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

- DESSERTS -

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

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

LEMON CAKE ROLL, Blueberries, Thyme, Cream ~ \$9

COCKTAILS

- DRAFT -

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

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

- FROZEN -

FROZEN G&T: 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

PERFECT MANHATTAN: Jack Daniel Rye, Sweet Vermouth, Dry Vermouth, Angostura Bitters ~ \$15

- 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: George Remus Bourbon, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$23

- CHEF'S DRAM -

Blanton's

93 Proof

(2 oz) \$27

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$4

SAN PELLEGRINO ~ \$7

TOPO CHICO ~ \$6

STIOUX CITY SARSAPARILLA ~ \$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4