

BEER

- DRAFT -

MUSIC CITY LIGHT BEER ~ \$7
 JACKALOPE BREW FOGHORN 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
 GREEN MAN ESB ~ \$7.5
 HI-PITCH HI-WIRE IPA ~ \$10
 WISEACRE GOTTA GET UP TO GET DOWN ~ \$6.5
 THREE FLOYDS GUMBALLHEAD APA ~ \$7
 STONE DELICIOUS HAZY IPA ~ \$8
 SHACKSBERRY DRY CIDER ~ \$7.5

UNTITLED ART NON-ALCOHOLIC WEST COAST IPA ~ \$8
 SNAPDRAGON LEMONADE HAZE 10mg ~ \$11
 SNAPDRAGON CANNABLISS BLOOD ORANGE 10mg ~ \$9

- WEEKLY TIPPLE -
 MUSIC CITY LIGHT
 THE WISEMAN RYE ~ \$8

WINE

- SPARKLING -

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

- WHITE -

SCHUG '22 CHARDONNAY ~ \$13/gl \$62/bt
 LES ANGES '20 SAUVIGNON BLANC ~ \$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
 LAPLACE L'ORIGINE '21 MADIRAN ~ \$14/gl \$70/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
 THE LANGUAGE OF YES '22 "CUVEE SINSO" ~ \$64/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 -

Jack Daniel's Bonded
 100 Proof (1 oz)

Jack Daniel's Bonded Rye
 100 Proof (1 oz)

Jack Daniel's Sinatra Select
 90 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

PIMENTO CHEESE, Chocolate Bell, Tiger Peppers, Fried Okra, Tomato, Bacon, Sourdough ~\$15

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

BLISTERED SHISITOS & JIMMY NARDELLOS**, Goat Cheese, Peanuts, Fresno, Honey ~\$9

CHORIZO MEATBALLS**, Red Peppers & Tomato Sauce, Queso Chihuahua, Pesto Emulsion ~\$13

- SALAD -

Heirloom Tomatoes, Cherry Tomatoes, Basil, Pickled Onion, Bacon Lardons, Parmesan, Sweet Corn Vinaigrette ~\$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 B.L.T., Bacon, Lettuce, Farm Fresh Tomatoes, Duke's Mayo, Ciabatta ~\$14

- PLATES -

ROASTED CHICKEN, Mascarpone Cheese, Marinated Squash, Tomato, Fried Onions ~\$25

GRILLED PORK COPPA, Red Pepper Coulis, Pickled Peppers, Garlic, Okra ~\$23.5

PAN ROASTED TROUT, Summer Squash, Green Tomato, Eggplant, Sweet Corn, Cilantro, Miso ~\$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 Porterhouse ~\$99

Bear Creek (TN) 55 Day Dry Aged T-Bone ~\$79

- SIDES -

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~\$10

SUGAR CUBE CANTALOUPE, Mignonette, Goat's Cheese ~\$9

TIGERSTRIPE TOMATOES & PURPLE TOMATILLOS, Avocado, Purple Basil, Horseradish ~\$9

- DESSERTS -

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

PEACH CAKE, Black Pepper Caramel, Peach Chantilly ~\$9

WATERMELON**, Ginger, Cream Cheese, Macadamia Nuts ~\$9

COCKTAILS

- DRAFT -

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

SPICY MARGARITA: Tequila, Orange Liqueur, Lime, Jalapeño ~\$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 ~\$13

REDHOOK: Rye Whiskey, Punt e Mes, Luxardo ~\$13

- BUILT -

HOMEGROWN**: Chattanooga 91, Mexican Coke, Salted Peanuts ~\$14

DARKER THE BERRY: Old Forester 100 Bourbon and Rye, Blackberry, Lemon, Tiki Bitters, Mint ~\$15

FLOR REVIVIDA: Ffindencio Mezcal, Lillet, Bauchant, Lime, Hibiscus, Soda ~\$15

COO-COO FOR COCONUTS**: Plantaray Coconut Rum, Velvet Falernum, Aperol, Passion Fruit, Lime, Angostura ~\$14

THE VANDERBILT: Jack Daniel's Easy Barrel Pick, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~\$22

- CHEF'S DRAM -

Jack Daniel's Twice Barreled
100 Proof
(2 oz) \$23

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~\$6

MEXICAN SPRITE ~\$6

DIET COKE ~\$4

SAN PELLEGRINO ~\$7

TOPO CHICO ~\$6

STIOUX CITY SANSAPARILLA ~\$6

STIOUX CITY CREAM SODA ~\$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~\$4

HOT TEA ~\$4

ICED TEA [SWEET OR UNSWEET] ~\$4