

BEER

- DRAFT -

SCOFFLAW NICE LAGER ~ \$7
CHATTANOOGA BREWING SULTANA SUNRISE ~ \$8
MUSIC CITY AMBER ~ \$8

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4
MONTUCKY COLD SNACK (16oz) ~ \$6
HUTTON & SMITH BASECAMP BLONDE ~ \$7.5
THREE FLOYDS GUMBALLHEAD APA ~ \$7
ODDSTORY CLOUDWALKER APA ~ \$7
GOOD PEOPLE IPA ~ \$8
HI-PITCH HI-WIRE IPA (16oz) ~ \$10
URBAN SOUTH LIME CUCUMBER GOSE ~ \$8
SHACKSBURY DRY CIDER ~ \$8
WISEACRE GOTTA GET UP TO GET DOWN ~ \$8

- NO ALCOHOL -

UNTITLED ART NON-ALCOHOLIC JUICY IPA ~ \$8

- WEEKLY TIPPLE -

SCOFFLAW NICE LAGER
FOUR ROSES YELLOW LABEL ~ \$8

WINE

- SPARKLING -

GRUET BRUT ~ \$12/gl \$59/bt

- WHITE -

TWO MOUNTAINS '24 SAUVIGNON BLANC ~ \$10/gl \$49/bt
LIOCO CHARDONNAY '23 ~ \$14/gl \$70/bt

MAIDENSTOEN "ZABALA" RIESLING '19 ~ \$65/bt
MATTHIASSEN "LINDA VISTA" CHARDONNAY '21 ~ \$99/bt

- ROSE -

OVUM "PNK SALT" '24 ~ \$13/gl \$65/bt

- RED -

SOLROOM CABERNET BLEND ~ \$9/gl \$45/bt
KATE ARNOLD PINOT NOIR '24 ~ \$14/gl \$65/bt
PRESQU'ILE SYRAH '22 ~ \$13/gl \$59/bt
DIVISION "BETON" RED BLEND '23 ~ \$13/gl \$63/bt

BEDROCK "WHOLE SHEBANG" ZIN BLEND ~ \$55/bt
RARE CLONES "ORDEAUX" CABERNET SAUVIGNON ~ \$61/bt
HENDRY BLOCKS 7 & 22 ZINFANDEL '21 ~ \$71/bt
DUPUIS "LE BENEDICT" PINOT NOIR '19 ~ \$95
MATTHIASSEN "VILLAGE" CABERNET '22 ~ \$99
RIDGE "PASO ROBLES" ZINFANDEL '22 ~ \$112/bt
HETTZ CELLARS NAPA CABERNET SAUVIGNON '18 ~ \$140/bt
MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~ \$230/bt



- FEATURED FLIGHT -

Bardstown Origin Series
Straight Wheated Bourbon
106 Proof (1 oz)

Bardstown Fusion Series #8
95.5 Proof (1 oz)

Bardstown Discovery Series #8
114 Proof (1 oz)

\$31.5

Culinary Director: Jonathan Ferguson
Sous Chef: Zack Burton
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

LOCAL CUCUMBER DIP, Cream Cheese, Sourdough, Herbs ~ \$13

PEPERONATA, Local Peppers, Poached Egg, Parmesan, Basil, Grilled Baguette ~ \$14

BEEF TARTARE*, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$18

- SALAD -

LOCAL TOMATO SALAD

MSM Bacon, Shaved Red Onion, Herbs, Parmesan Reggiano, Champagne Vinaigrette ~ \$14

+ Grilled Chicken ~ \$24

+ Smoked Trout ~ \$27

+ Steak Tips ~ \$29

- SANDWICHES -

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ \$18

MSM CLUB, Coppa Ham, Turkey, House Bacon, Lettuce, Local Tomatoes, Swiss, Mayo, Dijon, Texas Toast ~ \$17

- PLATES -

GRILLED PORK TENDERLOIN, Eggplant, Summer Squash, Caramelized Peach, Basil Oil ~ \$28.5

PAN ROASTED TROUT, Creamed Corn, Burst Tomato Vinaigrette, Herbs ~ \$28

ROASTED CHICKEN, Okra, Tomatoes, Bacon, Baguette ~ \$25

BUTCHER'S STEAKS*, House Bordelaise, Mashed Potatoes

Niman Ranch Bavette ~ \$31

Niman Ranch New York Strip ~ \$50

Niman Ranch Ribeye ~ \$59

Niman Ranch Filet ~ \$60

Bear Creek (TN) 48 Day Dry Aged K.C. Strip ~ \$67

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ \$77

Bear Creek (TN) 48 Day Dry Aged Porterhouse ~ \$100

- SIDES -

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

BLISTERED PEPPERS**, Jimmy Nardello's, Shishitos, Romesco, Peanuts ~ \$12

- DESSERTS -

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

BLUEBERRY COBBLER, Cornmeal Biscuit, Vanilla Gelato ~ \$12

COOKIES & CREAM, Bacon Chocolate Chip Cookie, Vanilla Ice Cream ~ \$7.50

COCKTAILS

- DRAFT -

MSM OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~ \$15

MSM ZOMBIE**: Planteray OFTD Rum, Hamilton Jamaican Black, Lime, Cinnamon, Grapefruit, House Zombie Mix, Mint ~ \$14

- FROZEN -

FROSE: Rosé, Strawberry, Lemon ~ \$14

LEMON DROP: Wheatley Vodka, Cocchi Americano, Simple, Lemon Juice, ~ \$14

- BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~ \$14

FORT POINT: Rittenhouse Rye, Benedictine, Punt E Mes ~ \$15

- BUILT -

Barrel and Bloom: Bardstown Origin Rye, Aperol, Grapefruit Chamomile Cordial ~ \$14

Toronto, KY: Bardstown Origin, Ginger Simple Syrup, Orange infused Fernet, Angostura ~ \$14

The Spiced Oak: Bardstown Silver Oak, Carpano Antica, Sorel, Aztec Chocolate Bitters ~ \$14

Breakfast in Bond: Bardstown B.I.B., Makkrut Lime Honey Syrup, Benedictine, Oat Milk ~ \$14

Boulevard Rose**: Bardstown Origin Rye, Rose Infused Dolin Blanc, Campari, Blood Orange Aperitivo ~ \$16

THE VANDERBILT: Bardstown & Blackberry Farm, Turbinado, Bitters, Orange, Big Cube ~ \$32

- CHEF'S DRAM -

Bardstown Gold Rush

120 Proof

\$25 (2 oz)

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6.5

MEXICAN SPRITE ~ \$6.5

DIET COKE ~ \$5

AGUA de PIEDRA ~ \$5

SAN PELLEGRINO ~ \$8

SIOUX CITY CREAM SODA ~ \$6

SIOUX CITY SARPARRILLA ~ \$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA (SWEET OR UNSWEET) ~ \$4