

BEER

- DRAFT -

RHINEGEIST CHEETAH ~ \$7
FOUNDERS MORTAL BLOOM ~ \$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
WICKED WEED PERNICIOUS IPA ~ \$8
SHACKSBURY DRY CIDER ~ \$7.5

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

- WEEKLY TIPPLE -
RHINEGEIST CHEETAH
RITTENHOUSE 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
VIN DE DAYS '23 BLANC ~ \$14/gl \$70/bt
BODEGA VERDE NV MACABEO ~ \$43/bt

- ROSE -

BÍELER PÈRE & FILS '22 ~ \$9/gl \$45/bt

- RED -

"LE PETIT OURSAN" NV VIN DE FRANCE ~ \$10/gl \$49/bt
ARGYLE "BLOOM HOUSE" '22 PINOT NOIR ~ \$13/gl \$64/bt
BEZEL '21 CABERNET SAUVIGNON ~ \$14/gl \$70/bt
LAPLACE L'ORIGINE '21 MADIRAN ~ \$14/gl \$70/bt

BLUE ROCK BABY BLUE '21 RED BLEND ~ \$62/bt
THE LANGUAGE OF YES '22 "CUVEE SINSO" ~ \$64/bt
MICHELETTI '17 BOLGHERI ROSSO ~ \$96/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 -

Bowman Brothers
90 Proof (1 oz)

W.L. Weller Special Reserve
90 Proof (1 oz)

E.H. Taylor Jr Small Batch
100 Proof (1 oz)

\$22

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

BEEF TARTARE, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$14

WHIPPED FETA CHEESE, Local Peppers, Honey, Sourdough \$15

LOCAL FIGS**, Culatello, Blue Cheese, Pecans, Balsamic ~ \$13.5

BRAISED BACON, Field Peas, Herbs ~ \$13

- SALAD -

Local 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 SMOKED BEEF HOT DOG, Pickled Peppers, Tomatoes,
Dijon ~ \$15

- 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, Sweet Corn, Red Onion, Roasted Peppers,
Popcorn ~ \$27

BUTCHER'S STEAKS*, House 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 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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

LOCAL MELONS, Black Pepper Buttermilk Crema,
Pickled Watermelon Rinds, Piel de Sapo ~ \$9

- DESSERTS -

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

PANNA COTTA**, Peanuts, Cream Cheese, Local Grapes, Honey,
Bourbon ~ \$9

WHITE DEVIL'S FOOD CAKE, Caramelized White Chocolate, Sour
Cream, Raspberry ~ \$9

COCKTAILS

- DRAFT -

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

MSM JALAPEÑO MARGARITA: Tequila, Orange Liqueur,
Lime, Jalapeño ~ \$14

- FROZEN -

G & T: Gin, Lillet, Jack Rudy Tonic, Lime ~ \$13

- BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters,
with a Twist or Olive ~ \$13

BLACK MANNHATTAN: Jack Rye BIB, Amaro Avena, Bitters ~ \$14

- 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: Findencio Mezcal, Lillet, Bauchant,
Lime, Hibiscus, Soda ~ \$15

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

THE VANDERBILT: Elanton's Bourbon, Rich Turbinado Syrup,
Angostura Bitters, Orange Bitters, Orange Twist ~ \$31

- CHEF'S DRAM -

Stagg
125.9 Proof
\$45 (2oz)

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$4

TOPO CHICO ~ \$6

SAN PELLEGRINO ~ \$7

SIOUX CITY SARSAPARILLA ~ \$6

SIOUX CITY CREAM SODA ~ \$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4