

BEER

- DRAFT -

ERDINGER OKTOBERFEST ~ \$7
FOUNDERS ALL DAY IPA ~ \$8
HIGHLAND GAELIC ALE ~ \$8

- 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 BLOOD ORANGE CANNABLISS 10mg ~ \$9
SNAPDRAGON LEMONADE HAZE 10mg ~ \$11

- WEEKLY TIPPLE -

ERDINGER OKTOBERFEST
TRAVELLER ~ \$9

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 -

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

CH. BEL-AIR GALLIER PRESTIGE '18 RED BLEND ~ \$61/bt
BLUE ROCK BABY BLUE '21 RED BLEND ~ \$62/bt
THE LANGUAGE OF YES '22 "CUVEE SINOS" ~ \$64/bt
MICHELETTI '17 BOLGHERI ROSSO ~ \$96/bt
ASTON ESTATE '20 PINOT NOIR ~ \$99/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 -

Bardstown Bourbon Co.
Origin High Wheated
106 Proof (1 oz)

Bardstown Bourbon Co. Origin Rye
96 Proof (1 oz)

Bardstown Bourbon Co.
Fusion #8
95.5 Proof (1 oz)

\$29

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

WHIPPED FETA CHEESE**, Honeynut Airgre Doux,
Dukkah, Pomegranate, Sourdough ~ \$15

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

- SALAD -

Frisée, Pickled Apples, Shallots, Butternut Squash,
Pecans**, Blue Cheese Vinaigrette ~ \$14
+ Grilled Chicken ~ \$24
+ Smoked Trout ~ \$27
+ Steak Tips ~ \$28

- SANDWICHES -

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo,
Caramelized Onions, Bacon, Swiss, Wheat Bun ~ \$16

MSM SPICY ITALIAN, City Ham, Salami Cotto, Duke's,
Giardiniera, Swiss, Ciabatta ~ \$16

- PLATES -

ROASTED CHICKEN, Braised Turnip Greens, Chili Crisp,
Pickled Peppers ~ \$25

PAN ROASTED TROUT, Oyster Mushrooms,
Celery Cream, Sweet Potato ~ \$29

GRILLED PORK TENDERLOIN, Apple Honeynut Gremolata,
White Grits, Aleppo ~ \$28.5

BUTCHER'S STEAKS*, House Bordelaise, Mashed Potatoes

Niman Ranch Teres Major ~ \$29

Niman Ranch New York Strip ~ \$48

Niman Ranch Ribeye ~ \$54

Niman Ranch Filet ~ \$56

Bear Creek (TN) 55 Day Dry Aged KC Strip ~ \$62

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

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

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

DELICATA SQUASH**, Citrus, Honey, Pine Nuts, Gremolata \$10

- DESSERTS -

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

PANNA COTTA, Banana, Spiced Rum, Honeycomb, Chantilly ~ \$9

RED KURI SQUASH SPOONBREAD**, Butterscotch, Pecans ~ \$9

COCKTAILS

- DRAFT -

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

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

- FROZEN -

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

FROSÉ: Rosé, Strawberry, Lemon ~ \$13

- BOTTLED -

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

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

- 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: Bardstown Bourbon Co. West Virginia
Barrel Co. Collab., Rich Turbinado Syrup, Angostura
Bitters, Orange Bitters, Orange Twist ~ \$26

- CHEF'S DRAM -

Bardstown Bourbon Co.

Discovery #12

115.2 Proof

\$27 (2oz)

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$4

TOPO CHICO ~ \$6

SAN PELLEGRINO ~ \$7

SIOUX CITY SARSAPARILLA ~ \$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4