

BEER

- DRAFT -

RHINEGEIST CHEETAH LAGER ~ \$7
FOUNDERS ALL DAY IPA ~ \$8
BEARDED IRIS PEPTALK LAGER ~ \$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 CIDER CLASSIC ~ \$7.5

- NO ALCOHOL -

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

- WEEKLY TIPPLE -

RHINEGEIST CHEETAH LAGER
GREEN RIVER ~ \$8

WINE

- SPARKLING -

JE T'AIME NV BRUT ~ \$11/g1 \$55/bt

- WHITE -

SCHUG '22 CHARDONNAY ~ \$13/g1 \$62/bt
LES ANGES '20 SAUVIGNON BLANC ~ \$10/g1 \$49/bt
VIN DE DAYS '23 BLANC ~ \$14/g1 \$70/bt
BODEGA VERDE NV MACABEO ~ \$43/bt

- ROSE -

BÍELER PÈRE & FILS '22 ~ \$9/g1 \$45/bt

- RED -

KEN WRIGHT CELLARS '23 PINOT NOIR ~ \$13/g1 \$64/bt
BEZEL '21 CABERNET SAUVIGNON ~ \$14/g1 \$70/bt
LAPLACE L'ORIGINE '21 MADIRAN ~ \$14/g1 \$70/bt
CH. BEL-AIR GALLIER PRESTIGE '18 BOURDEAUX ~ \$15/g1 \$75/bt

BLUE ROCK BABY BLUE '21 RED BLEND ~ \$62/bt
THE LANGUAGE OF YES '22 "CUVEE SINOS" ~ \$64/bt
THE VICE "PINOT BAMBINO" PINOT NOIR ~ \$72/bt
MICHELETTI '17 BOLGHERI ROSSO ~ \$96/bt
ASTON ESTATE '20 PINOT NOIR ~ \$99/bt
CORTE PAVONE '17 BRUNELLO DI MONTALCINO ~ \$125/bt
SPOTTSWOODE LYNDENHURST '18 CABERNET SAUVIGNON ~ \$167/bt
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -

Redbreast 12 Yr
80 Proof (1 oz)

Redbreast Lustau
92 Proof (1 oz)

Redbreast 12 Yr
Cask Strength
112.6 Proof (1 oz)

\$31

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

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

MSM QUESO DIP, Mushroom Chorizo, Scallions, Tortilla Chips ~ \$15

MSM PORK RINDS, Harissa Aioli ~ \$7.5

- SALAD -

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

- SANDWICHES -

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

MSM SMOKED MEATLOAF, White Cheddar, Onions, House Pickles, Dukes, Sourdough ~ \$16

- PLATES -

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

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

GRILLED PORK PORTERHOUSE, Butternut, Apple, White Grits, Aleppo ~ \$23.5

BUTCHER'S STEAKS*, House Bordelaise, Mashed Potatoes

Niman Ranch Flat Iron ~ \$29

Niman Ranch New York Strip ~ \$48

Niman Ranch Ribeye ~ \$54

Niman Ranch Filet ~ \$56

- SIDES -

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

RED KURI SQUASH**, Citrus, Honey, Pistachios, Gremolata ~ \$10

- DESSERTS -

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

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

BAKED APPLE CHEESECAKE**, Burnt Honey, Caramel, Candied Peanuts ~ \$9

COCKTAILS

- DRAFT -

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

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

- FROZEN -

PAPER AIRPLANE: Elijah Craig Bourbon, Amaro Nonino, Aperol, Lemon, Orange ~ \$14

FROSÉ: Rosé, Strawberry, Lemon ~ \$13

- BOTTLED -

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

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

- BUILT -

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

BIG SQUASH ENERGY: Wheatley Vodka, Red Squash Spice, Apple, Rosemary, Amaro di Angostura, Lemon, Soda ~ \$14

MARIA MARIA**: Fidencio, Corazon, Campari, Pineapple, Lime, Orgeat, Bitters ~ \$14

HIGHBALL: Mars Iwai 45, Soda, Lemon ~ \$14

LEISURE TIME: Rum, Sherry, Chai, Coconut, Papaya, Lemon ~ \$15

QUITE A PEAR**: Bardstown High Wheat Bourbon, Spiced Pear, Dry Curacao, Caramelized Thyme Honey, Walnut ~ \$17

THE VANDERBILT: Booker's "Beam House", Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$27

- CHEF'S DRAM -

Redbreast 15 Yr

92 Proof

\$29 (2oz)

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$4

TOPO CHICO ~ \$6

SAN PELLEGRINO ~ \$7

SIOUX CITY SARSAPARILLA ~ \$6

WEHRLOOM HONEY CREAM SODA (NC) ~ \$8

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4