

# BEER

## - DRAFT -

MUSIC CITY LIGHT BEER ~ \$7  
FOUNDERS ALL DAY 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  
HUTTON & SMITH GOOD SCHIST APA ~ \$6.5  
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  
STEM PEAR CIDER ~ \$8

GUINNESS NON-ALCOHOLIC STOUT (16oz) ~ \$8  
UNTITLED ART NON-ALCOHOLIC WEST COAST IPA ~ \$8

## - WEEKLY TIPPLE -

MUSIC CITY LIGHT  
DICKEL #8 ~ \$8

# WINE

## - SPARKLING -

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

## - WHITE -

SCHUG '22 CHARDONNAY ~ \$13/gl \$62/bt  
CH. LARMEVILLE '22 ENTRE-DEUX-MERS ~ \$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  
THE LANGUAGE OF YES '22 "CUVEE SINSO" ~ \$13/gl \$64/bt  
BEZEL '21 CABERNET SAUVIGNON ~ \$14/gl \$70/bt  
LAPLACE L'ORIGINE '21 MADIRAN ~ \$14/gl \$70/bt

CHATEAU PUY GALLAND '18, BORDEAUX ~ \$59/bt  
BLUE ROCK BABY BLUE '21 RED BLEND ~ \$62/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 -

Dickel Rye  
90 Proof (1 oz)

Dickel Bourbon  
80 Proof (1 oz)

Dickel #12  
90 Proof (1 oz)

\$15

Chef de Cuisine: Jonathan Ferguson  
Sous Chef: Zack Burton  
Sous Chef: Cody Baschnagel  
Sous Chef: Ryan Locke

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Kitchen Open Daily

Sunday - Thursday 12pm - 9pm  
Friday - Saturday 12pm - 10pm  
Online Ordering & Delivery

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[www.mainstreetmeatschatt.com](http://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

MSM CORN DIP, Basil, Creme Fraiche, Cream Cheese, Corn Relish, Parmesan, Sourdough ~ \$15

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

MSM PORK RINDS, Harissa Aioli ~ \$7.5

## - SALAD -

Field Greens, Cipolini, Cucumber, Tomato, Pickled Carrot, Hooks' Blue,

Herb Buttermilk Dressing ~ \$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 HOT HAM & SWISS, Chow Chow, Lettuce, Dijon, Mayo, Sourdough ~ \$15

## - PLATES -

ROASTED CHICKEN, Cucumber, Fresno, Coconut, Onion, Crispy Chicken Skin ~ \$25

GRILLED PORK TENDERLOIN, Cauliflower, Chile Gastrique, Sofrito, Aioli ~ \$28.5

PAN ROASTED TROUT, Summer Squash, Green Tomato, Cippolini, Fennel, Sweet Corn, Cilantro, Miso ~ \$27

BUTCHER'S STEAK SELECTIONS\*, Bordelaise, Mashed Potatoes

Niman Ranch Bavette ~ \$29

Niman Ranch New York Strip ~ \$48

Niman Ranch Ribeye ~ \$54

Niman Ranch Filet ~ \$56

Bear Creek (TN) 28 Day Dry Aged Pork Chop ~ \$37

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

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

BRAISED SPECKLED BEANS, Ham Hock, Peppers, Fried Onion ~ \$9

## - DESSERTS -

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

CORNMEAL CAKE, Blackberries, Popcorn Frosting ~ \$9

PEACH CUSTARD TART\*\*, Almond, Raspberry, Rosemary ~ \$10

# COCKTAILS

## - DRAFT -

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

MAI TAI\*\*: Rum, Dry Curaçao, Homemade Orgeat, Lime, Turbinado ~ \$14

## - FROZEN -

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

FROSE: Rosé, Strawberry, Lemon ~ \$13

## - BOTTLED -

MSM MARTINI: Gordons Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~ \$11

BLACK MANHATTAN: Rittenhouse Rye, Averna Amaro, Angostura Bitters, Orange Bitters ~ \$13

## - BUILT -

HOMEGROWN\*\*: Chattanooga 99, Mexican Coke, Salted Peanuts ~ \$14

WHOOPSY DAISY: Jack Daniel's BIB Rye, Cherry & Orange Liqueur, Lemon, Cynar ~ \$14

PRIMA VERDE: Mezcal, Chateau Aloe, Green Chartreuse, Lime, Mint, Cucumber Bitters ~ \$14

SIDEKICK: Cognac, Coconut, Pineapple, Lime ~ \$17

THE VANDERBILT: Dickel 17 year Cask Strength Reserve, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$28

## - CHEF'S DRAM -

Dickel Leopold Bros Collab Blended Rye  
100 Proof  
(2 oz) \$22

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$4

SAN PELLEGRINO ~ \$7

TOPO CHICO ~ \$6

SIOUX CITY SARSAPARILLA ~ \$6

SIOUX CITY CREAM SODA ~ \$6

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4