

# BEER

## - DRAFT -

TENNESSEE BREW WORKS URBAN HIKER ~ \$6  
 LAGUNITAS IPA ~ \$7  
 4 HANDS CHOCOLATE MILK STOUT ~ \$7

## - BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4  
 NARRAGANSETT LAGER ~ \$5.5  
 WISEACRE GOTTA GET UP TO GET DOWN ~ \$6.5  
 HUTTON & SMITH BASECAMP BLONDE ~ \$6.5  
 ODDSTORY CLOUDWALKER APA ~ \$7  
 WICKED WEED FREAK OF NATURE DOUBLE IPA ~ \$8  
 STEM PEAR CIDER ~ \$8  
 HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10  
 WICKED WEED APPALACHIA IPA ~ \$8  
 UNTITLED ART NON ALCOHOLIC WEST COAST IPA ~ \$8

## - WEEKLY TIPPLE -

TENNESSEE BREW WORKS URBAN HIKER  
 FOUR ROSES BOURBON ~ \$7

# WINE

## - SPARKLING -

VEUVE DEVIENNE BRUT ~ \$11/gl \$55/bt

## - WHITE -

LES ANGES SAUVIGNON BLANC ~ \$10/gl \$50/bt  
 STILLMAN STREET '19 CHARDONNAY ~ \$10/gl \$50/bt

## - ROSE -

LA PERDRIX COSTIÈRES DE NÎMES ~ \$11/gl \$55/bt

## - RED -

CORTE PAVONE ROSSO DI MONTALCINO '19 ~ \$14/gl \$70/bt  
 Y. ROUSSEAU SON OF A BUTCHER '20 ~ \$13/gl \$65/bt  
 STOLLER '22 PINOT NOIR ~ \$14/gl \$70/bt  
 OBSIDIAN '21 CAB. SAUV. ~ \$16/gl \$80/bt

BODEGA VERDE MACABEO (WHITE) ~ \$43/bt  
 TIME PLACE '22 PINOT NIOR ~ \$57/bt  
 BAND OF VINTERS '19 CABERNET SAUVIGNON ~ \$79/bt  
 LA ANTIGUA CLASICO RESERVA '12 ~ \$87/bt  
 ASTON ESTATE '20 PINOT NOIR ~ \$99/bt  
 ORIN SWIFT PALERMO '20 ~ \$109/bt  
 GAMBLE FAMILY VINEYARD '18 CABERNET SAUVIGNON ~ \$119/bt  
 ORIN SWIFT MACHETE '20 ~ \$127/bt  
 SPOTTSWOODE LYNDENHURST '18 CABERNET SAUVIGNON ~ \$167/bt  
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



## - FEATURED FLIGHT -

Nashville Barrel Co. Small  
 Batch Rye #1  
 (100 Proof) 1 oz

New Riff BIB Malted Rye  
 (100 Proof) 1 oz

Willet Family Estate  
 Bottled 4 Yr Rye  
 (109.4 Proof) 1 oz

\$22.5

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

(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

# LUNCH

## - STARTERS -

DAILY CURED MEAT SELECTIONS\*\* (1) \$8 / (3) \$24 / (5) \$36

DAILY CHEESE SELECTIONS\*\* (1) \$9 / (3) \$27

MSM SMOKED BOUDIN, Crackers, Creole Mustard, Hot Sauce ~ \$14

PORK RINDS, Harissa Aioli ~ \$7.5

BISCUIT & GRAVY, Fried Egg ~ \$11

MSM PIMENTO CHEESE, Hook's 3 Yr Cheddar, Pickled Peppers, Jalapeños, Bacon, Sourdough ~ \$14

## - SALAD -

Napa Cabbage, Radicchio, Pickled Radish, Beets,  
\*\*Dukkah, Charred Carrot Vinaigrette ~ \$13

- with Grilled Chicken ~ \$23

- with Steak Tips ~ \$27

## - SANDWICHES -

MSM SAUSAGE BISCUIT, Sausage, Egg, Tillamook Cheddar, Bacon Jam, Buttermilk Biscuit ~ \$15

WARM SMOKED TURKEY\*\*, Bacon, Avocado, White Cheddar, Pesto, Mayo, Lettuce, Multigrain ~ \$15

MSM PASTRAMI REUBEN, Pastrami, Pickled Cabbage, Dijon, Snake Island Dressing, Rye ~ \$19

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

## - PLATES -

BUTCHER'S STEAK SELECTIONS\*, Bordelaise, House Fries

Niman Ranch Bavette ~ \$25

Niman Ranch New York Strip ~ \$44

Niman Ranch Ribeye ~ \$48

Niman Ranch Filet ~ \$49

Bear Creek (TN) 55 Day Dry Aged Ribeye ~ \$66

## - SIDES -

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

FRIED SWEET POTATOES, Lard Aioli, Scallions ~ \$10

RED BEANS & RICE, Scallions ~ \$9

SIDE BACON ~ \$4

SIDE SAUSAGE ~ \$4

SIDE BISCUIT ~ \$3

## - DESSERTS -

DARK CHOCOLATE SORBET\*\*, Dark Chocolate Shell, Candied Orange ~ \$8

APPLE HAND PIE, Five Spice, Toasted Sesame, Honey ~ \$10

BROWN BUTTER BLONDIE\*\*, Banana, Peanut Butter, Bacon ~ \$9

# COCKTAILS

## - DRAFT -

OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~ \$11

RAISING ARIZONA, Tequila, Bauchant, Aperol, Prickly Pear, Cassis, Lime ~ \$14

## - FROZEN -

WHISKEY SOUR: Old Forester 86, Orange, Lemon, Bitters ~ \$11

ESPRESSO MARTINI, Vodka, Café Bueno, Crème De Cacao, Velo Cold Brew, Turbinado ~ \$13

## - BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, With a Twist or Olive ~ \$12

BENSONHURST: Rittenhouse Rye, Dry Vermouth, Cynar, Luxardo Maraschino ~ \$15

## - BUILT -

HOMEGROWN\*\*: Chattanooga 91, Mexican Coke, Salted Peanuts ~ \$9.5

GODMOTHER\*\*: Glen Grant Scotch, Lazzaroni Amaretto, Lemon, Aquafaba, Turbinado ~ \$12

EVENGLOW: Hamilton Demerara 86, Plantation OFTD, Lemon, Spiced Wine Syrup, Served Hot ~ \$13

ORANGE IS THE NEW COCKTAIL: Ford's Gin, Bauchant, Aperol, Lemon, Grapefruit ~ \$13

THE VANDERBILT: Art of Alchemy Release #1, Turbinado, Bitters, Orange Twist, Big Rock ~ \$25

## - FEATURED BRUNCH COCKTAILS -

HIGH VOLTAGE, Suntory Toki, Laird's BIB, Spiced Apple, Pierre Ferrand Yuzu, Cardamom ~ \$15

MSM BLOODY MARY, House Mix, Vodka ~ \$9

MIMOSA, Sparkling, Fresh OJ ~ \$9

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE (bottle) ~ \$5.5

MEXICAN SPRITE ~ \$5.5

SAN PELLEGRINO ~ \$6.5

SIOUX CITY SARSAPARILLA ~ \$5

SIOUX CITY CREAM SODA ~ \$5

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$3.5

HOT TEA ~ \$3.5

ICED TEA [SWEET OR UNSWEET] ~ \$3.5