

BEER

- DRAFT -

CHATTANOOGA BREWING CO. CHATTAHOOLIGAN ~ \$6
BELLS TWO HEARTED IPA ~ \$7
WISEACRE STARLESS SCHWARZBEIR ~ \$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 APPALACHIA IPA ~ \$8
WICKED WEED FREAK OF NATURE DOUBLE IPA ~ \$8
STEM PEAR CIDER ~ \$8
HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10

UNTITLED ART NON ALCOHOLIC WEST COAST IPA ~ \$8

- WEEKLY TIPPLE -

CHATTANOOGA BREWING CO. CHATTAHOOLIGAN
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
IN SHEEP'S CLOTHING '21 CAB. SAUV. ~ \$11.5/gl \$55.5/bt

BODEGA VERDE MACABEO (WHITE) ~ \$43/bt
TIME PLACE '22 PINOT NIOR ~ \$57/bt
BAND OF WINTERS '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
SPOTTISWOODE LYDENHURST '18 CABERNET SAUVIGNON ~ \$167/bt
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -

Pinhook True Single Barrel
Vertical Series Riverside Pick
(119.3 Proof) 1 oz

Chattanooga Single Barrel Peated
"McKracken"
(119.1 Proof) 1 oz

George Remus Straight Bourbon
Single Barrel
(125.4 Proof) 1 oz

\$26

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

LUNCH

- 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

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 CROQUE MADAME, City Ham, Gruyere, Dijon, Mornay, Fried Egg, ~ \$16

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, Gruyere, Wheat Bun ~ \$16

- PLATES -

BUTCHER'S STEAK SELECTIONS*, Bordelaise, House Fries

Niman Ranch Flat Iron ~ \$25

Niman Ranch New York Strip ~ \$44

Niman Ranch Ribeye ~ \$48

Niman Ranch Filet ~ \$49

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

Bear Creek (TN) 55 Day Dry Aged T-Bone ~ \$75

- 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

SIDE BACON ~ \$4

SIDE SAUSAGE ~ \$4

SIDE BISCUIT ~ \$3

- DESSERTS -

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

CHOCOLATE CHESS PIE, Chocolate Chantilly, Chocolate Ganache, Crisp Pearls ~ \$10

CHERRY TART**, Sage Anglaise, Crushed Almonds ~ \$10

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

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: Fortuna Barrel Proof Straight Bourbon, Turbinado, Bitters, Orange Twist, Big Rock ~ \$26

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

- FEATURED BRUNCH COCKTAILS -

HIGH VOLTAGE, Suntory Toki, Laird's BIB, Spiced Apple, Pierre Ferrand Yuzu, Cardamom ~ \$12

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

MIMOSA, Sparkling, Fresh OJ ~ \$9

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN SPRITE (bottle) ~ \$5.5

MEXICAN COKE (bottle) ~ \$5.5

DIET COKE (bottle) ~ \$3.5

SAN PELLEGRINO ~ \$6.5

TOPO CHICO ~ \$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