

# BEER

## - DRAFT -

TENN BREW WORKS URBAN HIKER LAGER ~ \$6  
 HUTTON & SMITH IGNEOUS IPA ~ \$7  
 Highlands Gaelic Ale ~ \$7

## - BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4  
 NARRAGANSETT LAGER ~ \$5.5  
 HUTTON & SMITH BASECAMP BLONDE ~ \$6.5  
 WISEACRE GOTTA GET UP TO GET DOWN ~ \$6.5  
 ODDSTORY CLOUDWALKER APA ~ \$7  
 SCOFFLAW BASEMENT IPA ~ \$7  
 WICKED WEED FREAK OF NATURE DOUBLE IPA ~ \$8  
 SHACKSBURY YUZU CIDER ~ \$8  
 HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10

UNTITLED ART NON ALCOHOLIC WEST COAST IPA ~ \$8

## - WEEKLY TIPPLE -

TENN BREW WORKS URBAN HIKER LAGER  
 KENTUCKY VINTAGE ~ \$7

# WINE

## - SPARKLING -

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

## - WHITE -

LES ANGES '20 SAUVIGNON BLANC ~ \$10/gl \$50/bt  
 LES VOILETS '22 CHARDONNAY ~ \$10/gl \$50/bt  
 BODEGA VERDE NV MACABEO ~ \$43/bt

## - ROSE -

DOMAINE PRAL '22 BEAUJOLAIS ~ \$8.5/gl \$42/bt

## - RED -

CORTE PAVONE '19 ROSSO DI MONTALCINO ~ \$14/gl \$70/bt  
 STOLLER '22 PINOT NOIR ~ \$14/gl \$70/bt  
 IN SHEEP'S CLOTHING '21 CAB. SAUV. ~ \$11.5/gl \$55.5/bt  
 GABRIËLSKLOOF 'THE BLEND' '20 RED BLEND ~ \$14/gl \$70/bt

TIME PLACE '22 PINOT NOIR ~ \$57/bt  
 BAND OF WINTERS '19 CABERNET SAUVIGNON ~ \$79/bt  
 LA ANTIGUA CLASICO RESERVA '12 RIOJA ~ \$87/bt  
 ASTON ESTATE '20 PINOT NOIR ~ \$99/bt  
 ORIN SWIFT PALERMO '20 CABERNET SAUVIGNON ~ \$109/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 Origin BIB  
 100 Proof (1 oz)

Green River Wheated  
 90 Proof (1 oz)

Bernheim  
 90 (1 oz)

\$22

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 HOUSE SAUSAGE, House Mustard & Pickles ~ \$12.5

PORK RINDS, Harissa Aioli ~ \$7.5

WHIPPED GOAT CHEESE, Ramps, Rhubarb, Sunflower Seeds ~ \$15

## - SALAD -

Honey Gem, Radicchio, Pickled Fennel, Turnips,  
Bacon Lardons, Aged Gouda,  
Caramelized Onion Vinaigrette ~ \$13  
- with Grilled Chicken ~ \$23  
- with Steak Tips ~ \$27

## - SANDWICHES -

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

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

MSM FRIED BOLOGNA, White Cheddar, Duke's, Dijon, Chow Chow, Sourdough ~ \$15

MSM PASTRAMI REUBEN, Gruyère, Sour Cabbage, Dijon, Cornichons, Snake Island Dressing, Rye ~ \$18

## - PLATES -

BUTCHER'S STEAKS\*, House Bordelaise, House Fries

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 ~ \$62

## - SIDES -

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

CARROTS & PARSNIPS\*\*, Cultured Cream, Pecan Gremolata ~ \$10

## - DESSERTS -

DARK CHOCOLATE GELATO, Chocolate Shell, White Chocolate Crumble ~ \$8

MSM DONUTS, Lemon, Thyme, Strawberry ~ \$10

STRAWBERRY & RHUBARB TART\*\*, Vanilla Ice Cream, Pistachios, Rosemary ~ \$10

# COCKTAILS

## - DRAFT -

OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~ \$13

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

## - FROZEN -

WHISKEY SOUR, OldForester 86, Orange, Lemon, Bitters ~ \$11

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

## - BOTTLED -

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

CIVIL WAR: Obtanium, Vermouth, Cynar Amaro, Ango Bitters ~ \$13

## - BUILT -

HOME GROWN\*\*: Chattanooga 91, Mexican Coke, Salted Peanuts ~ \$11

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

GOLD RUSH: Obtanium, Lemon, Honey \$14

THE VANDERBILT: Shortbarrel Rye 101, Rich Turbinado Syrup, Angostura Bitters, Orange, Bitters, Orange Twist ~ \$24

## - CHEF'S DRAM -

Chicken Cock

90 Proof

(2 oz)

\$25

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE ~ \$5.5

SIOUX CITY SARSAPARILLA ~ \$5

SAN PELLEGRINO ~ \$6.5

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$3.5

HOT TEA ~ \$3.5

ICED TEA [SWEET OR UNSWEET] ~ \$3.5