

# BEER

## - DRAFT -

MUSIC CITY LIGHT BEER ~ \$7  
SCOFFLAW BASEMENT IPA ~ \$8  
GREEN MAN ESB ~ \$8

## - 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  
THREE FLOYDS GUMBALLHEAD ~ \$7  
SHACKSBURY YUZU CIDER ~ \$8  
HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10  
  
UNTITLED ART NON ALCOHOLIC WEST COAST IPA ~ \$8

## - WEEKLY TIPPLE -

MUSIC CITY LIGHT  
TRAVELLER ~ \$8

# WINE

## - SPARKLING -

JE T'AIME BRUT ~ \$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 -

LES DAUPHINS '22 ~ \$10/gl \$50/bt

## - RED -

CORTE PAVONE '19 ROSSO DI MONTALCINO ~ \$14/gl \$70/bt  
ARGYLE PINOT NOIR ~ \$13/gl \$64/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 VINTERS '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 -

Rowan's Creek  
100 Proof (1 oz)

Noah's Mill  
114.3 (1 oz)

Willett Pot Still  
94 (1 oz)

\$18

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

FRENCH ONION DIP, Pickled Spring Onion, Chives, Potato Chips ~ \$15

## - SALAD -

Baby Kale, Basil, Spring Onion, Pork Rind, Parmesan,  
Black Garlic Dressing ~ \$14

- with Grilled Chicken ~ \$24

- with Smoked Trout ~ \$27

- with Steak Tips ~ \$28

## - 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 SPICY ITALIAN\*\*, Salami Cotto, Mortadella, Swiss, Giardiniera,  
Mixed Greens, Ciabatta ~ \$16

MSM PASTRAMI REUBEN, Gruyère, Sour Cabbage, Dijon,  
Cornichons, Snake Island Dressing, Rye ~ \$19

## - PLATES -

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

Niman Ranch Bavette ~ \$29

Niman Ranch Ribeye ~ \$54

New York Strip ~ \$48

Niman Ranch Filet ~ \$56

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

Bear Creek (TN) 55 Day Dry Aged T-Bone ~ \$79

Bear Creek (TN) 55 Day Dry Aged Porterhouse ~ \$99

## - SIDES -

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

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

STRAWBERRIES & CUCUMBER, Mint, Buttermilk Crema, Basil ~ \$9

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

## - DESSERTS -

BLUEBERRY BAR, Coconut, Lemongrass, Cornmeal Shortbread ~ \$8

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

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

# COCKTAILS

## - DRAFT -

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

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

## - FROZEN -

GIN & TONIC: Gin, Jack Rudy Tonic Syrup, Lime ~ \$13

FROSE: Rosé, Strawberry, Lemon ~ \$13

## - BOTTLED -

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

CAROL GARDENS: Jack Daniels BIB Rye, Punt e Mes, Amaro Montenegro,  
Luxardo, Marischino ~ \$13

## - BUILT -

HOMEGROWN\*\*: Chattanooga 9L, 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

RASPBERRY BERET: Rhum J.M, Raspberry Oleo, Lime,  
Bitters ~ \$14

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

THE VANDERBILT: E.H. Taylor Jr Small Batch, Rich Turbinado  
Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$22

## - CHEF'S DRAM -

Willett Family Estate Single Barrel

"Brass Ring"

132 Proof

(1 oz) \$37.5

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE (bottle) ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$5.5

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