

# BEER

## - DRAFT -

FOUNDER'S MORTAL BLOOM HAZY 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  
WISEACRE GOTTA GET UP TO GET DOWN ~ \$6.5  
SCOFFLAW BASEMENT IPA ~ \$8  
THREE FLOYDS GUMBALLHEAD APA ~ \$7  
STEM PEAR CIDER ~ \$8  
HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10  
  
GUINNESS NON ALCOHOLIC STOUT (16oz) ~ \$8  
UNTITLED ART NON ALCOHOLIC WEST COAST IPA ~ \$8

## - WEEKLY TIPPLE -

MILLER HIGH LIFE PONY  
EVAN WILLIAMS 1783 SMALL BATCH ~ \$5.5

# 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

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



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

Jack Daniel's Easy Bistro Pick  
128.9 Proof (1 oz)

New Riff Single Barrel  
"Sweep The Leg"  
116.3 Proof (1 oz)  
\$27

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

MSM BEAN DIP, Salsa Verda, Queso Chihuahua, Pickled Peppers, Tortilla Chips ~ \$16

MSM PORK RINDS , Harissa Aioli ~ \$7.5

## - SALAD -

Romaine, Radish, Spring Onion, Cucumber, Pickled Carrot, Hooks' Blue Cheese, Herb Buttermilk 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 HOT HAM & CHEESE, Chow Chow, Calabrian Aioli, White Cheddar, Mixed Greens, Ciabatta ~ \$15

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 New York Strip ~ \$48

Niman Ranch Ribeye ~ \$54

Niman Ranch Filet ~ \$56

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

SEARED SNAP PEAS, Bacon, Shallots, Herb Vinaigrette ~ \$8

## - DESSERTS -

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

LEMON CAKE ROLL, Blueberries, Thyme, Cream \$9

GUAVA PANNA COTTA\*\*, Strawberries, Pink Peppercorn, Pistachios ~ \$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: Fords Gin, Dry Vermouth, Orange Bitters, With a Twist or Olive ~ \$12

PERFECT MANHATTAN: Jack Daniel Rye, Sweet Vermouth, Dry Vermouth, Angostura Bitters ~ \$15

## - BUILT -

HOME GROWN\*\*: 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

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

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

THE VANDERBILT: George Remus Bourbon, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$23

## - CHEF'S DRAM -

Blanton's

93 Proof

(2 oz) \$27

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$4

SAN PELLEGRINO ~ \$7

TOPO CHICO ~ \$6

SIOUX CITY SARSAPARILLA ~ \$6

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4