

BEER

- DRAFT -

TENNESSEE BREW WORKS URBAN HIKER ~ \$6.5
MUSIC CITY CITRUS WHEAT ~ \$7

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4
NARRAGANSETT LAGER ~ \$5.5
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

GUINNESS NON ALCOHOLIC STOUT (16oz) ~ \$8
UNTITLED ART NON ALCOHOLIC WEST COAST IPA ~ \$8

- WEEKLY TIPPLE -

TENNESSEE BREW WORKS URBAN HIKER
TRAVELLER ~ \$7.5

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



- FEATURED FLIGHT -

Privateer True American Rum BIB
100 Proof (1 oz)

Privateer Rum Letter of Marque
"Barrel Heads Selection"
114.6 Proof (1 oz)

Riverset Rum
Finished in Rye Cask
131.8 Proof (1 oz)
\$24.5

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

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

MSM PORK RINDS , Harissa Aioli ~ \$7.5

- SALAD-

Field Greens, Radicchio, Jade Beans, Torpedo Onion, Cucumber, Pickled Carrot, Cherry Tomatoes, Hooks' Blue, 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

BRAISED BEEF CHEEKS, Horseradish Cream, Carmelized Onions, House Pickles, Swiss Cheese, Baguette ~ \$16

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

MSM PASTRAMI REUBEN, Swiss, 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 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

BROCCOLI, Garlic, Aleppo, Parmesan~ \$10

KIMCHI CREAMED COLLARDS, Napa, Carrot, Bell Pepper, Onion ~ \$9

- DESSERTS -

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

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

GUAVA PANNA COTTA**, Strawberries, Pink Peppercorn,

COCKTAILS

- DRAFT -

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

MAI TAT**, 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

VIEUX CARRE: Rittenhouse Rye, Cognac, Sweet Vermouth, Benedictine, Peychaud Bitters, Angostura Bitters ~ \$16

- 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

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

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

THE VANDERBILT: Privateer Rum Navy Yard, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$22

- CHEF'S DRAM -

Privateer Rum Letter of Marque Single Cask

"Redrum"

112.4 Proof

(2 oz) \$18

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$4

SAN PELLEGRINO ~ \$7

TOPO CHICO ~ \$6

SIOUX CITY SARSAPARILLA ~ \$6

SIOUX CITY CREAM SODA ~ \$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4