

BEER

- DRAFT -

MUSIC CITY LIGHT BEER ~ \$7
FOUNDERS ALL DAY 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
HUTTON & SMITH GOOD SCHIST APA ~ \$6.5
HI-WIRE HI PITCH IPA ~ \$10
WISEACRE GOTTA GET UP TO GET DOWN ~ \$6.5
THREE FLOYDS GUMBALLHEAD APA ~ \$7
STONE DELICIOUS HAZY IPA ~ \$8
STEM PEAR CIDER ~ \$8

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

- WEEKLY TIPPLE -
MUSIC CITY LIGHT
RITTENHOUSE RYE ~ \$8

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
LAPLACE L'ORIGINE '21 MADIRAN ~ \$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 -

Dickel Rye
90 Proof (1 oz)

Dickel Bourbon
80 Proof (1 oz)

Dickel #12
90 Proof (1 oz)

\$15

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 CORN DIP, Basil, Creme Fraiche, Cream Cheese, Corn Relish, Parmesan, Sourdough ~ \$15

MSM PORK RINDS, Harissa Aioli ~ \$7.5

- SALAD -

Field Greens, Cipolini, 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

MSM HOT HAM & SWISS, Chow Chow, Lettuce, Dijon Mustard, Duke's Mayo, Sourdough ~ \$15

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 K.C. Strip ~ \$62

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

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

- SIDES -

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

BRAISED SPECKLED BEANS, Ham Hock, Peppers, Fried Onion ~ \$9

- DESSERTS -

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

CORNMEAL CAKE, Blackberries, Popcorn Frosting ~ \$9

PEACH CUSTARD TART**, Almond, Raspberry, Rosemary ~ \$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

BLACK MANHATTAN: Jack Daniel BIB Rye, Averna Amaro, Angostura Bitters, Orange Bitters ~ \$13

- BUILT -

HOME GROWN**: Chattanooga 99, 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

THE VANDERBILT: Dickel 17 year Cask Strength Reserve, Rich Turbinado Syrup, Angostura Bitters,

Orange Bitters, Orange Twist ~ \$28

- CHEF'S DRAM -

Dickel Leopold Bros Collab Blended Rye

100 Proof

(2 oz) \$22

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

ICED TEA [SWEET OR UNSWEET] ~ \$4