

BEER

- DRAFT -

MUSIC CITY LIGHT BEER ~ \$7
FOUNDERS ALL DAY IPA ~ \$7

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4
NARRAGANSETT LAGER ~ \$5.5
HUTTON & SMITH BASECAMP BLONDE ~ \$6.5
ODDSTORY CLOUDWALKER APA ~ \$7
GREEN MAN ESB ~ \$7.5
HUTTON & SMITH GOOD SCHIST APA ~ \$6.5
HI-PITCH HI-WIRE 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

UNTITLED ART NON-ALCOHOLIC WEST COAST IPA ~ \$8

- WEEKLY TIPPLE -
MUSIC CITY LIGHT
EARLY TIMES BIB ~ \$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

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 -

Smoke Wagon Straight Bourbon
92.5 Proof (1 oz)

Smoke Wagon Small Batch
100 Proof (1 oz)

Smoke Wagon Rye
119.78 Proof (1 oz)

\$21.5

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

ADIRONDACK POTATO CHIPS, Sour Cream and Caramelized Red Onion Dip, Pickled Onions, Chives ~ \$15

MSM PORK RINDS, Harissa Aioli ~ \$7.5

- SALAD -

Heirloom Cherry Tomatoes, Basil, Pickled Onion, Bacon Lardons, Parmesan, Sweet Corn Vinaigrette ~ \$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 BLT, Bacon, Lettuce, Farm Fresh Tomatoes, Black Garlic Aioli, Pioneer White ~ \$16

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

MSM PASTRAMI REUBEN, Swiss, Sour Cabbage, Dijon, OCornichons, Snake Island Dressing, Rye ~ \$19

- PLATES -

BUTCHER'S STEAKS*, House Bordelaise, House Fries

Niman Ranch Flat Iron ~ \$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 Porterhouse ~ \$99

Bear Creek (TN) 28 Day Dry Aged Pork Chop ~ \$37

- SIDES -

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

BRAISED FIELD PEAS, Ham Hock, Peppers, Elephant Garlic ~ \$9

- DESSERTS -

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

CORNMEAL CAKE, Blackberries, Popcorn Frosting ~ \$9

WATERMELON**, Ginger, Cream Cheese, Macadamia Nuts ~ \$9

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 ~ \$13

CLINT EASTWOOD: Rittenhouse Rye, Green Chartreuse, Turbinado Syrup, Angostura Bitters ~ \$13

- BUILT -

HEMELGROWN**: Chattanooga 91, Mexican Coke, Salted Peanuts ~ \$14

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

THE VANDERBILT: Smoke Wagon Uncut Bourbon, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$24

- CHEF'S DRAM -

Smoke Wagon "Smoke on the Mountain" Straight Rye
110 Proof
(2 oz) \$28

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