

BEER

- DRAFT -

RHINEGEIST CHEETAH ~ \$7
FOUNDERS MORTAL BLOOM ~ \$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
GREEN MAN ESB ~ \$7.5
HI-PITCH HI-WIRE IPA ~ \$10
WISEACRE GOTTA GET UP TO GET DOWN ~ \$6.5
THREE FLOYDS GUMBALLHEAD APA ~ \$7
WICKED WEED PERNICIOUS IPA ~ \$8
SHACKSBURY DRY CIDER ~ \$7.5

UNTITLED ART NON-ALCOHOLIC HAZY IPA ~ \$8
SNAPDRAGON LEMONADE HAZE 10mg ~ \$11
SNAPDRAGON CANNABLISS BLOOD ORANGE 10mg ~ \$9

- WEEKLY TIPPLE -
RHINEGEIST CHEETAH
RITTENHOUSE RYE ~ \$8

WINE

- SPARKLING -

JE T'AIME NV BRUT ~ \$11/gl \$55/bt

- WHITE -

SCHUG '22 CHARDONNAY ~ \$13/gl \$62/bt
LES ANGES '20 SAUVIGNON BLANC ~ \$10/gl \$49/bt
VIN DE DAYS '23 BLANC ~ \$14/gl \$70/bt
BODEGA VERDE NV MACABEO ~ \$43/bt

- ROSE -

BÍELER PÈRE & FILS '22 ~ \$9/gl \$45/bt

- RED -

"LE PETIT OURSAN" NV VIN DE FRANCE ~ \$10/gl \$49/bt
ARGYLE "BLOOM HOUSE" '22 PINOT NOIR ~ \$13/gl \$64/bt
BEZEL '21 CABERNET SAUVIGNON ~ \$14/gl \$70/bt
LAPLACE L'ORIGINE '21 MADIRAN ~ \$14/gl \$70/bt

BLUE ROCK BABY BLUE '21 RED BLEND ~ \$62/bt
THE LANGUAGE OF YES '22 "CUVEE SINSO" ~ \$64/bt
MICHELETTI '17 BOLGHERI ROSSO ~ \$96/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 -

Bowman Brothers
90 Proof (1 oz)

W.L. Weller Special Reserve
90 Proof (1 oz)

E.H. Taylor Jr Small Batch
100 Proof (1 oz)

\$22

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
WHIPPED FETA CHEESE, Local Peppers, Honey, Baguette \$15
LOCAL FIGS**, Culatello, Blue Cheese, Pecans, Balsamic ~\$13.5
BRAISED BACON, Field Peas, Herbs ~\$13
MSM PORK RINDS, Harissa Aioli ~\$7.5

- SALAD -

Local 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 HOT DOG, Pickled Peppers, Bacon, Tomatoes, Dijon ~\$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, Marble 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 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
LOCAL MELONS, Black Pepper Buttermilk Crema, Pickled Watermelon Rinds, Piel de Sapo ~\$9

- DESSERTS -

CHOCOLATE GELATO, Chocolate Shell, White Chocolate Crumble ~\$9
PANNA COTTA**, Peanuts, Cream Cheese, Local Grapes, Honey, Bourbon ~\$9
WHITE DEVIL'S FOOD CAKE, Caramelized White Chocolate, Sour Cream, Raspberry ~\$9

COCKTAILS

- DRAFT -

MSM OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~\$14
MSM JALAPEÑO MARGARITA: Tequila, Orange Liqueur, Lime, Jalapeño ~\$14

- FROZEN -

G & T: Gin, Lillet, Jack Rudy Tonic, Lime ~\$13
FROSE: Rosé, Strawberry, Lemon ~\$13

- BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~\$13
BLACK MANNHATTAN: Jack Rye BIB, Amaro Averna, Bitters ~\$14

- BUILT -

HOMEGROWN**: Chattanooga 9L, Mexican Coke, Salted Peanuts ~\$14

DARKER THE BERRY: Old Forester 100 Bourbon and Rye, Blackberry, Lemon, Tiki Bitters, Mint ~\$15

FLOR REVIVIDA: Findencio Mezcal, Lillet, Bauchant, Lime, Hibiscus, Soda ~\$15

COO-COO FOR COCONUTS**: Planteray Coconut Rum, Velvet Falernum, Aperol, Passion Fruit, Lime, Angostura ~\$14

THE VANDERBILT: Blanton's Bourbon, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~\$31

- CHEF'S DRAM -

Stagg
125.9Proof
\$45 (2oz)

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~\$6
MEXICAN SPRITE ~\$6
DIET COKE ~\$4
TOPO CHICO ~\$6
SAN PELLEGRINO ~\$7
SIOUX CITY SARSAPARILLA ~\$6
SIOUX CITY CREAM SODA ~\$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~\$4
HOT TEA ~\$4
ICED TEA [SWEET OR UNSWEET] ~\$4