

# BEER

## - DRAFT -

RHINEGEIST CHEETAH ~ \$7  
FOUNDERS ALL DAY IPA ~ \$7  
SIERRA NEVADA OCTOBER FEST ~ \$8

## - 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 JUICY IPA ~ \$8  
SNAPDRAGON BLOOD ORANGE CANNABLISS 10mg ~ \$9  
SNAPDRAGON LEMONADE HAZE 10mg ~ \$11

## - WEEKLY TIPPLE -

RHINEGEIST CHEETAH  
BENCHMARK FULL PROOF ~ \$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

BLUE ROCK BABY BLUE '21 RED BLEND ~ \$62/bt  
THE LANGUAGE OF YES '22 "CUVEE SINOS" ~ \$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 -

Old Dominick Straight TN Whiskey  
85 Proof (1 oz)

Old Dominick Huling Station  
Single Barrel "Go Nuts"  
112.72 Proof (1 oz)

Nashville Barrel Co. Rye  
100 Proof (1 oz)

\$20

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](http://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  
BRAISED BACON, Field Peas, Herbs ~\$12  
SKILLET CORNBREAD\*\*, Tomatoes, Okra, Pork Rinds, Peanuts ~\$11  
MSM PORK RINDS, Harissa Aioli ~\$7.5

## - SALAD -

Frisée, Pickled Apples, Shallots, Butternut Squash, Pecans\*\*, Blue Cheese 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 WIESSWURST, Pork Sausage, Caramelized Onions, Cornichons, House Mustard, Kaiser Roll ~\$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 Teres Major ~\$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  
LOCAL MELONS, Black Pepper Buttermilk Crema, Pickled Watermelon Rinds ~\$9

## - DESSERTS -

CHOCOLATE GELATO, Chocolate Shell, White Chocolate Crumble ~\$9  
PANNA COTTA, Banana, Spiced Rum, Honeycomb, Vanilla Chantilly ~\$9  
RED KURI SQUASH SPOONBREAD\*\*, Whipped Butterscotch, Toasted Pecans ~\$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  
FROSÉ: Rosé, Strawberry, Lemon ~\$13

## - BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~\$13  
TORONTO: Rittenhouse Rye, Fernet Branca, Rich Turbinado Syrup, Angostura & Orange Bitters, Orange Twist ~\$13

## - BUILT -

HOME GROWN\*\*: 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: Bib & Tucker 10 Yr Small Batch, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~\$26

## - CHEF'S DRAM -

Sweetens Cove  
100.6 Proof  
\$35 (2oz)

# BEVERAGES

## - BOTTLED BEVERAGES -

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

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~\$4  
HOT TEA ~\$4  
ICED TEA (SWEET OR UNSWEET) ~\$4