

# BEER

## - DRAFT -

ERDINGER OKTOBERFEST ~ \$7  
FOUNDERS ALL DAY IPA ~ \$7  
HIGHLAND GAELIC ALE ~ \$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 CIDER CLASSIC ~ \$7.5

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

## - WEEKLY TIPPLE -

ERDINGER OKTOBERFEST  
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 -

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  
LAPLACE L'ORIGINE '21 MADIRAN ~ \$14/gl \$70/bt  
BEZEL '21 CABERNET SAUVIGNON ~ \$14/gl \$70/bt

CH. BEL-AIR GALLIER PRESTIGE '18 RED BLEND ~ \$61/bt  
BLUE ROCK BABY BLUE '21 RED BLEND ~ \$62/bt  
THE LANGUAGE OF YES '22 "CUVEE SINCO" ~ \$64/bt  
MICHELETTI '17 BOLGHERI ROSSO ~ \$96/bt  
ASTON ESTATE '20 PINOT NOIR ~ \$99/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 Forester 1870  
90 Proof (1 oz)

Old Forester 1897 BIB  
100 Proof (1 oz)

Old Forester 1924  
100 Proof (1 oz)

\$28.5

Culinary Director: Jonathan Ferguson  
Sous Chef: Zack Burton  
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  
(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\*\*, Honeynut Airgre Doux, Dukkah, Pomegranate, Baguette ~ \$15

MSM PORK RINDS, Harissa Aioli ~ \$7.5

SKILLET CORNBREAD, Chile Verde, Pork, Avocado, Navy Beans ~ \$14

## - SALAD -

Frisée, Pickled Apples, Shallots, Butternut Squash, Pecans\*\*, Blue Cheese Vinaigrette ~ \$14  
+ Grilled Chicken ~ \$24  
+ Steak Tips ~ \$28

## - SANDWICHES -

MSM CITY HAM\*\*, Lettuce, Swiss, Chow Chow, Harissa, Dijon, Multigrain ~ \$16

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

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

## - PLATES -

BUTCHER'S STEAKS\*, House Bordelaise, House Frie 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

DELICATA SQUASH\*\*, Citrus, Honey, Pine Nuts, Gremolata ~ \$10

## - DESSERTS -

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

COOKIES & CREAM, Bacon Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Pearls ~ \$6

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

FROSE: Rosé, Strawberry, Lemon ~ \$13

## - BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~ \$13

REDHOOK: Rittenhouse Rye, Luxardo Maraschino, Punt e Mes ~ \$15

## - BUILT -

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

MARIA MARIA\*\*: Fidencio, Corazon, Campari, Pineapple, Lime, Orgeat Bitters ~ \$14

HIGHBALL: Mars Iwai 45, Soda, Lemon ~ \$14

BIG SQUASH ENERGY: Wheatley Vodka, Red Squash Spice, Apple, Rosemary, Amaro di Angostura, Lemon, Soda ~ \$14

THE VANDERBILT: Old Forester Statesman, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$20

## - CHEF'S DRAM -

Old Forester Single Barrel "Lucille"  
129.7 Proof  
\$30 (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