

# BEER

## - DRAFT -

ERDINGER OKTOBERFEST ~ \$7  
 FOUNDERS ALL DAY IPA ~ \$8  
 BEARDED IRIS PEPTALK LAGER ~ \$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 CIDER CLASSIC ~ \$7.5

## - NO ALCOHOL -

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

## - WEEKLY TIPPLE -

ERDINGER OKTOBERFEST  
 GREEN RIVER BOURBON ~ \$8

# WINE

## - SPARKLING -

JE T'AIME NV BRUT ~ \$11/g1 \$55/bt

## - WHITE -

SCHUG '22 CHARDONNAY ~ \$13/g1 \$62/bt  
 LES ANGES '20 SAUVIGNON BLANC ~ \$10/g1 \$49/bt  
 VIN DE DAYS '23 BLANC ~ \$14/g1 \$70/bt  
 BODEGA VERDE NV MACABEO ~ \$43/bt

## - ROSE -

BÍELER PÈRE & FILS '22 ~ \$9/g1 \$45/bt

## - RED -

ARGYLE "BLOOM HOUSE" '22 PINOT NOIR ~ \$13/g1 \$64/bt  
 BEZEL '21 CABERNET SAUVIGNON ~ \$14/g1 \$70/bt  
 LAPLACE L'ORIGINE '21 MADIRAN ~ \$14/g1 \$70/bt  
 CH. BEL-AIR GALLIER PRESTIGE '18 BOURDEAUX ~ \$15/g1 \$75/bt

BLUE ROCK BABY BLUE '21 RED BLEND ~ \$62/bt  
 THE LANGUAGE OF YES '22 "CUVEE SINOS" ~ \$64/bt  
 THE VICE "PINOT BAMBINO" PINOT NOIR ~ \$72/bt  
 MICHELETTI '17 BOLGHERI ROSSO ~ \$96/bt  
 ASTON ESTATE '20 PINOT NOIR ~ \$99/bt  
 CORTE PAVONE '17 BRUNELLO DI MONTALCINO ~ \$125/bt  
 SPOTTSWOODE LYNDENHURST '18 CABERNET SAUVIGNON ~ \$167/bt  
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



## - FEATURED FLIGHT -

Redbreast 12 Yr  
 80 Proof (1 oz)

Redbreast Lustau  
 92 Proof (1 oz)

Redbreast 12 Yr  
 Cask Strength  
 112.6 Proof (1 oz)

\$31

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

MSM PORK RINDS, Harissa Aioli ~ \$7.5

MSM QUESO DIP, Mushroom Chorizo, Scallions,  
Tortilla Chips ~ \$15

## - SALAD -

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

## - SANDWICHES -

WARM SMOKED TURKEY SANDWICH\*\*, Bacon, White Cheddar,  
Pesto, Mayo, Mixed Greens, Avocado, Multigrain ~ \$15

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

MSM SMOKED MEATLOAF, White Cheddar, Onions,  
House Pickles, Dukes, Sourdough ~ \$16

## - 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

## ~ SIDES ~

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

RED KURI SQUASH\*\*, Citrus, Honey, Pistachios, Gremolata ~ \$10

## - DESSERTS -

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

PANNA COTTA, Banana, Honeycomb, Spiced Rum,  
Vanilla Chantilly ~ \$9

BAKED APPLE CHEESECAKE\*\*, Burnt Honey Caramel,  
Candied Peanuts ~ \$9

# COCKTAILS

## - DRAFT -

MSM OLD FASHIONED: Bardstown Origin, Orange Oleo,  
Bitters ~ \$15

MSM JALAPEÑO MARGARITA: Tequila, Orange Liqueur,  
Lime, Jalapeño ~ \$14

## - FROZEN -

PAPER AIRPLANE: Elijah Craig Bourbon, Amaro Nonino,  
Aperol, Lemon, Orange ~ \$14

FROSE: Rosé, Strawberry, Lemon ~ \$13

## - BOTTLED -

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

FORT POINT: Rittenhouse Rye, Benedictine, Punt e Mes,  
Cherry ~ \$15

## - BUILT -

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

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

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

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

LEISURE TIME: Rum, Sherry, Chai, Coconut, Papaya, Lemon ~ \$15

QUITE A PEAR\*\*: Bardstown High Wheat Bourbon, Spiced  
Pear, Dry Curacao, Caramelized Thyme Honey, Walnut ~ \$17

THE VANDERBILT: Booker's "Beam House", Rich Turbinado  
Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$27

## - CHEF'S DRAM -

Redbreast 15 Yr

92 Proof

\$29 (2oz)

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$4

TOPO CHICO ~ \$6

SAN PELLEGRINO ~ \$7

SIOUX CITY SARSAPARILLA ~ \$6

WEHRLOOM HONEY CREAM SODA (NC) ~ \$8

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4