

# 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 SINGLE BARREL ~\$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

# DINNER

## - 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, Sourdough ~ \$15  
SKILLET CORNBREAD\*\*, Tomatoes, Okra, Pork Rinds, Peanuts ~ \$11  
BEEF TARTARE, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$14  
BRAISED BACON, Field Peas, Herbs ~ \$12

## - 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 -

LOCAL BEEF BURGER\*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ \$16  
MSM WEISSWURST, Pork Sausage, Caramelized Onions, House Mustard, Kaiser Roll ~ \$15

## - PLATES -

ROASTED CHICKEN, Mascarpone Cheese, Marinated Squash, Tomato, Fried Onions ~ \$25  
PAN ROASTED TROUT, Sweet Corn, Tomato Vinaigrette, Red Onion, Roasted Peppers, Popcorn ~ \$27  
GRILLED PORK COPPA, Apple Honeynut Gremolata, White Grits, Aleppo ~ \$23.5  
BUTCHER'S STEAKS\*, House Bordelaise, Mashed Potatoes  
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 T-Bone ~ \$79  
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 WATERMELON, 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\*\*, Butterscotch, 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  
TORONTO: Rittenhouse Rye, Fernet Branca, Rich Turbinado Syrup, Angostura & Orange Bitters, Orange Twist ~ \$13

## - BUILT -

HOMEGROWN\*\*: Chattanooga 91, 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