**BEER**

- **DRAFT** -
  RHINEGEIST CHEETAH LAGER ~ $7
  BELL'S TWO HEARTED IPA ~ $7
  WISEACRE TINY BOMB ~ $7

- **BOTTLED & CANNED** -
  HIGH LIFE PONY (7oz) ~ $4
  WISEACRE GONNA GET UP TO GET DOWN ~ $6.5
  ODDSTORY CLOUDWALKER APA ~ $7
  WICKED WEED APPALACHIA IPA ~ $8
  WICKED WEED FREAK OF NATURE DOUBLE IPA ~ $8
  HIGH-WIRE HI-PITCH IPA (16oz) ~ $10
  STEM PEAR CIDER ~ $8
  NARRANGANSETT LAGER ~ $5.5

UNTITLED ART NON ALCOHOLIC WEST COAST IPA ~ $8

**WINE**

- **SPARKLING** -
  VEUVE DEVIENNE BRUT ~ $11/gl $55/bt

- **WHITE** -
  LES ANGES SAUVIGNON BLANC ~ $10/gl $50/bt
  STILLMAN STREET '19 CHARDONNAY ~ $10/gl $50/bt

- **ROSE** -
  DOMAINE DE CHATEAUMAR CôTES-DU-RHÔNE ~ $11/gl $55/bt

- **RED** -
  CARRO ‘20 BLEND ~ $11/gl $55/bt
  GILBERT CELLARS ‘LEFT BANK’ ‘18 BLEND ~ $10/gl $50/bt
  OBSIDIAN ‘21 CAB. SAUV. ~ $16/gl $80/bt
  STOLLER ‘22 PINOT NOIR ~ $14/gl $70/bt

BODEGA VERDE MACABEO ~ $43/bt
ANTIDOTO RIBERA DEL DUERO ‘20 TEMPRANILLO ~ $61
LOS NOQUES ‘18 PINOT NOIR MENDOZA ~ $86/bt
ORIN SWIFT ‘21 ABSTRACT RED BLEND ~ $90/bt
ORIN SWIFT PALERMO ‘20 ~ $109
BETHEL HEIGHTS ‘21 PINOT NOIR ~ $115/bt
GAMBLE FAMILY VINEYARD ‘18 CABERNET SAUVIGNON ~ $119
SPOTTSWOODE LYNDENHURST ‘18 CABERNET SAUVIGNON ~ $167
MOUNT EDEN ‘17 ESTATE CABERNET SAUVIGNON ~ $230/bt

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Chef de Cuisine: Jonathan Ferguson
Sous Chef: Zack Burton
Sous Chef: Cody Baschnagel
Sous Chef: Ryan Locke

**FEATURED FLIGHT** -
Old Forester 1870
90 Proof (1 oz)
Old Forester 1897
100 Proof (1 oz)
Old Forester 1920
115 Proof (1 oz)
$21.50

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
### Starters

- **Daily Cured Meat Selections**
  - (1) $8
  - (3) $24
  - (5) $36

- **Daily Cheese Selections**
  - (1) $9
  - (3) $27

- **Msm House Sausage, House Mustard & Pickles** ~ $11

- **Marinated Oyster Mushrooms, Kabocha Squash, Parmesan** ~ $12

- **Whipped Goat Cheese**, Beets, Candied Pecans ~ $14

- **Skillet Cornbread** — Braised Oxtails, Beef Shank, Chilies, Buttermilk Crema ~ $15

### Salad

- **Frisée**, Napa Cabbage, Sweet Potato, Bacon, Peanuts, Fontina, Cane Syrup Vinaigrette ~ $12
- **with Grilled Chicken** ~ $21
- **Smoked Trout** ~ $23
- **with Steak Tips** ~ $26

### Sandwiches

- **Msm Mortadella**, White Cheddar, Duke's, Chow chow, Sourdough ~ $15

- **Local Beef Burger**, Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ $15

### Plates

- **Roasted Chicken**, Turnips, Fingerling Potatoes, Pomegranate, Apple Cider Glaze ~ $21

- **Grilled Pork Coppa**, Shallot Rice, Soy Ginger BBQ, Apple Slaw ~ $23.5

- **Shrimp & Grits**, Burnt Pumpkin Grits, Hazelnut Noisette Mustard Greens ~ $27

- **Butcher's Steak Selections**, Bordelaise, Mashed Potatoes
  - Niman Ranch Teres Major ~ $23
  - Niman Ranch New York Strip ~ $40
  - Niman Ranch Ribeye ~ $45
  - Niman Ranch Filet ~ $47

- **Bear Creek (TN) 48 Day Dry Aged Ribeye** ~ $66

- **Bear Creek (TN) 48 Day Dry Aged K.C. Strip** ~ $56

- **Bear Creek (TN) 48 Day Dry Aged Porterhouse** ~ $95

### Sides

- **House Made Fries**, Tallow, Maldon Salt ~ $6

- **Potato Salad**, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ $8

- **Broccoli**, Garlic, Aleppo, Parmesan ~ $9

- **Delicata Squash**, Sage, Peppercorn, Pine Nut ~ $9

- **Creamed Greens**, Mustard Greens, Spinach, Parmesan Broth, Bread Crumbs ~ $8

### Desserts

- **Dark Chocolate Sorbet**, Caramelized White Chocolate, Ancho Snickerdoodle ~ $8

- **Apple Cheesecake**, Bourbon Butterscotch, Cane Syrup Caramal ~ $8

- **Sweet Potato Spoon Bread**, Bourbon Marshmallow, Spiced Pecans ~ $9

### Cocktails

- **Draft**
  - **Old Fashioned**: Bardstown Fusion Series #9, Orange Oleo, Bitters ~ $11
  - **Raising Arizona**, Tequila, Bauchant, Aperol, Prickly Pear, Cassis, Lime ~ $14
  - **Frozen Lemon Drop**, Lemon Vodka, Cocchi Americano ~ $12

- **Bottled**
  - **Msm Martini**: Ford's Gin, Dry Vermouth, Orange Bitters, With a Twist or Olive ~ $12
  - **Black Manhattan**, Jack Daniels BIB Rye, Amaro Averna, Orange & Angostura Bitters ~ $13

- **Built**
  - **Homegrown****: Chattanooga 91, Mexican Coke, Salted Peanuts ~ $9.5
  - **Amber Maverick**, Pecan Vodka, Cassis, Amaro Nonino, Grenadine, Lime, Brut Sparkling ~ $12
  - **Sage The Bees**, Ford’s Gin, Manzannilla Sherry, Lemon, Sage, Honey ~ $13

  - **High Voltage**, Suntory Toki, Laird’s BIB, Spiced Apple, Pierre Ferrand Yuzu, Cardamom, Nutmeg ~ $14

  - **The Vanderbilt**, Whistle Pig Piggyback Rye, Turbinado, Bitters, Orange Twist, Big Rock ~ $14

- **Chef’s Dram**
  - Old Forester Single Barrel Barrel Proof “Lucille”
  - 129.7 Proof
  - (2 oz)
  - $35

### Beverages

- **Coke (can)** ~ $3.25
- **Diet Coke (can)** ~ $3.25
- **Sprite (can)** ~ $3.25
- **Mexican Coke (bottle)** ~ $5
- **Mexican Sprite (bottle)** ~ $5
- **Topo Chico (bottle)** ~ $4
- **San Pellegrino (bottle)** ~ $6.5

- **Coffee & Tea**
  - Greyfriar’s Coffee ~ $3.5
  - Hot Tea ~ $3.5
  - Iced Tea [Sweet or Unsweet] ~ $3.5