**BEER**

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

- **BOTTLED & CANNED**
  HIGH LIFE PONY (7oz) ~ $4  
  WISEACRE GOTTA 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**
  BODEGA VERDE MACABEO ~ $8.5/gl $43/bt  
  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**
  DILBERT CELLARS 'LEFT BANK' '18 BLEND ~ $10/gl $50/bt  
  OBSIDIAN '21 CAB. SAUV. ~ $18/gl $80/bt  
  STOLLER '22 PINOT NOIR ~ $14/gl $70/bt  
  CARRO '20 BLEND ~ $11/gl $55/bt  

ANTIDOTO RIBERA DEL DUERO '20 TEMPRANILLO ~ $61  
LOS NOQUES '18 PINOT NOIR MENDOZA ~ $85/bt  
DRIN SWIFT '21 ABSTRACT RED BLEND ~ $90/bt  
DRIN SWIFT PALERMO '20 ~ $109  
BETHEL HEIGHTS '21 PINOT NOIR ~ $115/bt  
GAMBLE FAMILY VINEYARD '18 CABERNET SAUVIGNON ~ $119  
SPOTTISWOODE LYNDENHURST '18 CABERNET SAUVIGNON ~ $167  
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ $230/bt

**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

**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**  
(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 ~ $11
  - WHIPPED GOAT CHEESE, Beets, Candied Pecans ~ $14
  - SKILLET CORNBREAD ~ Braised Oxtails, Beef Shank, Chilis, Buttermilk Crema ~ $15
  - PORK RINDS, Harissa Aioli ~ $7.5

- **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** -
  - WARM SMOKED TURKEY**, Bacon, Avocado, White Cheddar, Pesto Mayo, Lettuce, Multigrain ~ $13
  - MSM PASTRAMI REUBEN, Gruyère, Sour Cabbage, Dijon, Cornichons, Snake Island Dressing, Rye ~ $18
  - LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ $15
  - MSM COPPA HAM, Duke’s Mayo, Dijon, Lettuce, Giardiniera, Gruyère, Ciabatta ~ $15

- **PLATES** -
  - BUTCHER’S STEAK SELECTIONS*, Bordelaise, House Fries
  - 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 ~ $86
  - 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, Crimini, Pine Nut~ $9

- **DESSERTS** -
  - DARK CHOCOLATE SORBET**, Caramelized White Chocolate, Ancho Snickerdoodle ~ $8
  - APPLE CHEESECAKE**, Bourbon Butterscotch, Cane Syrup Granola ~ $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-
  - FROZEN LEMON DROP, Lemon, Vodka, Cocchi Americano ~ $12

- **BOTTLED** -
  - MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, With a Twist or Olive ~ $12
  - BLACK MANHATTAN, Jack Daniels 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, Manzanilla Sherry, Lemon, Sage, Honey ~ $13
  - HIGH VOLTAGE, Suntory Toki, Laird’s BIB, Spiced Apple, Pierre Ferrand Kuzu, Cardamom ~ $15
  - PUNCH WORTHY, Hamilton Black Jamaican Rum, Cardamom, Cinnamon, Demerara, Lime, Coconut, 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**

- **BOTTLED BEVERAGES** -
  - COKE (can) ~ $3.25
  - DIET COKE (can) ~ $3.25
  - SPRITE (can) ~ $3.25
  - 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