BEER

– DRAFT–

SCOFFLAW NICE LAGER ~ $7
SYCAMORE MOUNTAIN CANDY IPA ~ $8
WANDERLINGER STOUT OF TUNE ~ $8

– BOTTLED & CANNED –

HIGH LIFE PONY (7oz) ~ $4
MONTUCKY COLD SNACK (16oz) ~ $6
HUTTON & SMITH BASECAMP BLONDE ~ $7.5
THREE FLOYDS GUMBALLHEAD APA ~ $7
ODDSTORY CLOUDWALKER APA ~ $7
GOOD PEOPLE IPA ~ $8
HI-PITCH HI-WIRE IPA (16oz) ~ $10
URBAN SOUTH LIME CUCUMBER GOSE ~ $8
HUTTON & SMITH CRUXMAS ~ $8
WISEACRE GOTTA GET UP TO GET DOWN ~ $8
SYCAMORE TROPICAL CIDER ~ $12

– NO ALCOHOL –

UNTITLED ART NON-ALCOHOLIC JUICY IPA ~ $8

– WEEKLY TIPPLE –
SCOFFLAW NICE LAGER
FOUR ROSES ~ $8

WINE

– SPARKLING –

GRUET BRUT ~ $12/gl $59/bt

–WHITE–

TIME PLACE SAUVIGNON BLANC '24 ~ $12/gl $59/bt
LIOCO CHARDONNAY '23 ~ $14/gl $70/bt

MAIDENSTOEN "ZABALA" RIESLING '19 ~ $65/bt
MATTHIASSON "LINDA VISTA" CHARDONNAY '21 ~ $99/bt
KISTLER CHARDONNAY LES NOISETIERS '22 ~ $135/bt

– ROSE –

CHEHALEM ROSE '24 ~ $12/gl $60/bt
EPOCH ESTATE ROSE '24 ~ $99/bt

– RED –

PAVETTE PINOT NOIR '24 ~ $10/gl $50/bt
BEDROCK "WHOLE SHEBANG" ZIN BLEND ~ $11/gl $55/bt
HEDGES "CMS" CABERNET BLEND '22 ~ $12/gl $55/bt

LIEU DIT CABERNET SAUVIGNON '23 ~ $79/bt
TURLEY ESTATES ZINFANDEL 'ZZ ~ $79/bt
CRISTOM PINOT NOIR '23 ~ $85/bt
MATTHIASSON "VILLAGE" CABERNET '22 ~ $99/bt
RIDGE "PASO ROBLES" ZINFANDEL '22 ~ $112/bt
ROBERT SINSKEY VINEYARDS PINOT NOIR '18 ~ $115/bt
EPOCH ESTATE RHONE BLEND '20 ~ $129/bt
HEITZ CELLARS NAPA CABERNET SAUVIGNON '18 ~ $140/bt
PLUMPJACK MERLOT '22 ~ $185/bt
MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~ $230/bt

–PORT–

BARNARD GRIFFIN SYRAH PORT '21 ~ $14/gl (3 OZ)

CHATTANOOGA
MAIN STREET MEATS
PROVISIONS

–FEATURED FLIGHT–

TEQUILA

CORAZON "LITTLE COYOTE"
REPOSADO
AGED IN WELLER BARRELS
80 PROOF (1 OZ)

COYOTITO
HERRADURA DOUBLE BARREL
REPOSADO
81.48 PROOF (1 OZ)

PALADAR "LITTLE COYOTE"
STILL STRENGTH BLANCO
100 PROOF (1 OZ)
$28

Chef De Cuisine: Zack Burton
Sous Chef: Ryan Locke

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/Seeds

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

ROASTED SQUASH DIP**, Pomegranate, Pickled Onion, Goat Cheese, Pepitas, Flat Bread ~ $14

SAUTÉED COLLARDS, Bacon, Caramelized Onions, Chow Chow ~ $11

– SALAD –

LOCAL KALE SALAD **
Pickled Honeynut, Red Onion, Oregano, Chard, Walnuts, Fennel, Parmesan Vinaigrette ~ $14
+ Grilled Chicken ~ $24
+ Smoked Trout ~ $27
+ Steak Tips ~ $29

– SANDWICHES –

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ $18

MSM KENTUCKY HOT BROWN, Mornay, Smoked Turkey, Bacon, Parmesan, Sourdough ~ $16

– PLATES –

GRILLED PORK COPPA, Bacon Potato Risotto, Crispy Salumi, Sage Oil ~ $23.5

PAN ROASTED TROUT, Swiss Chard, Pink-Eyed Peas, Tuna Mayo, Trout Roe ~ $30

ROASTED CHICKEN, Red Kuri Squash, Pickled Kohlrabi, Radishes, Herbs ~ $25

BUTCHER'S STEAKS*, House Bordelaise, Mashed Potatoes

Niman Ranch Teres Major ~ $31
Niman Ranch New York Strip ~ $52
Niman Ranch Ribeye ~ $60
Niman Ranch Filet ~ $65

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ $84
Bear Creek (TN) 48 Day Dry Aged T-Bone ~ $92
Bear Creek (TN) 48 Day Dry Aged Porterhouse ~ $105

– SIDES –

HOUSE MADE FRIES, Tallow, Maldon Salt ~ $6.5

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ $10

SWEET POTATOES*, Tallow Aioli, Ancho Chop Salt ~ $9

– DESSERTS –

COOKIES & CREAM, Bacon Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Pearls ~ $8

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

SWEET POTATO BREAD PUDDING**, Cream Cheese Frosting, Vanilla Ice Cream, Pecans ~ $12

COCKTAILS

– DRAFT –

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

TINY DEVIL: Corazon Blanco, Lemon, Ginger, Giffard Cassis Noir de Bourgogne, Soda ~ $13

– BOTTLED –

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~ $14

MSM MARTINI #2: Waymar Vino De Naranja Cask Gin, Cocchi Americano, Lemon Bitters, Lemon Twist ~ $17

DIAMOND BACK: Rittenhouse Rye, Green Chartreuse, Laird's Bonded Apple Brandy ~ $16

– BUILT –

HOMEGROWN**: Chattanooga 91, Mexican Coke, Salted Peanuts ~ $14

OLD DOG, NEW TRICKS: Rosemary Infused St. George Terroir Gin, Yuzu Dry Curacao, Grapefruit, Orange Oleo, Salt Frost ~ $13

CHERUB ROCK: Heaven Hill Bourbon, Averna, Squash, Orange Twist, Big Rock ~ $16

SOTOL, DARK, & HANDSOME**: Oro De Coyame Joven Sotol, Laird's Bonded Apple Brandy, Amaro Nonino, Allspice Dram, Lemon, Honey, Black Walnut Bitters ~ $17

BIG COUNTRY ENERGY**: Wheatley Vodka, Baked Apple Syrup, Dry Curacao, Lemon, Luxardo Cherry, Nutmeg ~ $13

THE VANDERBILT: Old Kirk "Purplest Stuff", Turbinado, Bitters, Orange, Big Rock ~ $25

– CHEF'S DRAM –

Four Roses OESQ*bert
Single Barrel
120 Proof (2 oz)
$22

BEVERAGES

– BOTTLED BEVERAGES –

MEXICAN COKE ~ $6.5
MEXICAN SPRITE ~ $6.5
DIET COKE ~ $5
AQUA DE PIEDRA ~ $5
SAN PELLEGRINO ~ $8
JONES ROOT BEER ~ $6.5
JONES CREAM SODA ~ $6.5
JONES ORANGE CREAM SODA ~ $6.5

– COFFEE & TEA –

GREYFRIAR'S COFFEE ~ $4
HOT TEA ~ $4
ICED TEA (SWEET OR UNSWEET) ~ $4