

BEER

- DRAFT -

SCOFFLAW NICE LAGER ~ \$7
 XUL PAPER CROWNS IPA ~ \$8
 VON TRAPP SCHWARZ ~ \$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
 CBC CHESTNUT ST. BROWN ALE ~ \$8
 GOOD PEOPLE IPA ~ \$8
 HALF BATCH BACKSEAT IPA ~ \$8
 WISEACRE GOTTA GET UP TO GET DOWN ~ \$8
 SHACKSBURY DRY CIDER ~ \$10

- NO ALCOHOL -

UNTITLED ART NON-ALCOHOLIC ~ \$8

- WEEKLY TIPPLE -

SCOFFLAW NICE LAGER
 FOUR ROSES ~ \$8

WINE

- SPARKLING -

GRUET BRUT ~ \$12/gl \$59/bt

- WHITE -

VALRAVN SAUVIGNON BLANC '24 ~ \$13/gl \$64/bt
 LIOCO CHARDONNAY '23 ~ \$14/gl \$70/bt

MAIDENSTOEN "ZABALA" RIESLING '19 ~ \$65/bt
 JOLIE-LAIDE MELON DE BOURGOGNE '25 ~ \$79/bt
 MATTHIASSEN "LINDA VISTA" CHARDONNAY '21 ~ \$99/bt
 KISTLER CHARDONNAY LES NOISETTIERS '22 ~ \$135/bt

- ROSE -

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

- RED -

EVOLUTION BIG TIME RED BLEND '22 ~ \$10/gl \$49/btl
 HEDGES "CMS" CABERNET SAUVIGNON '22 ~ \$12/gl \$55/bt
 WANDERING STONE PINOT NOIR '24 ~ \$13/gl \$62/bt
 RIDGE "PAGANI RANCH" ZINFANDEL '22 ~ \$23/gl \$112/bt

TURLEY ESTATES ZINFANDEL JUVENILE '22 ~ \$79/bt
 MATTHIASSEN "VILLAGE" CABERNET '22 ~ \$99/bt
 ROBERT SINSKEY PINOR NOIR '18 ~ \$115/bt
 EPOCH ESTATE RHONE BLEND '20 ~ \$129/bt
 EYRIE VINEYARDS PINOT NOIR '22 ~ \$133/bt
 HETTZ CELLARS NAPA CABERNET SAUVIGNON '21 ~ \$140/bt
 PLUMPJACK MERLOT '22 ~ \$185/bt
 MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~ \$230/bt



-FEATURED FLIGHT-

Single Barrel Flight

Old Forester
 Imbibe pick
 100 Proof (1 oz)

Bardstown Bourbon Co.
 Gold Rush
 120 Proof (1 oz)

Jack Daniel's
 Easy Bistro Pick
 126.9 Proof (1 oz)

\$30

Chef De Cuisine: Zack Burton
 Sous Chefs: Ryan Locke, Justin Williams

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

HOUSE SAUSAGE, House Mustard & Pickles ~ \$13.5

SPRING PEA HUMMUS, Pickled Carrots & Peppers, Mint, Flatbread ~ \$16

BEEF TARTARE*, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$18

- SALAD -

ROASTED BEETS**, Turnip Greens, Red Onion, Carrots, Pistachio, Goat Cheese, Turmeric Vinagrette ~ \$14

+ Grilled Chicken \$24 / + Smoked Trout \$27 / + Steak Tips \$29

- SANDWICHES -

LOCAL BEEF BURGER*, House Pickles, Mustard, Duke's Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ \$18.5

SMOKED CHICKEN, Ancho Aioli, Basil, Caramelized Onions, Scamorza, Baguette ~ \$17

- PLATES -

BRAISED PORK CHEEKS**, Hoisin Broth, Bean Sprouts, Chili, Radish, Herbs ~ \$26

PAN SEARED TROUT, Collard Green Soubise, Fennel, Asparagus, Cucumber, Snap Peas, Tarragon, Chili Oil ~ \$30

ROASTED CHICKEN, Spring Onion & Carrot Salad, Apricot, Turmeric, Cinnamon, Yogurt & Lime ~ \$25

- BUTCHER'S CUTS* -

House Bordelaise, Mashed Potatoes

Villari Pork Coppa ~ \$23.5

Bear Creek (TN) Pork Porterhouse Chop ~ \$28

Niman Ranch Teres Major ~ \$31

Niman Ranch New York Strip ~ \$58

Niman Ranch Ribeye ~ \$60

Niman Ranch Filet ~ \$65

Bear Creek (TN) 48 Day Dry Aged KC Strip ~ \$78

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 ~ \$7

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

ROASTED ASPARAGUS, Egg Yolk, Caper Berry Gremolata ~ \$12

- DESSERTS -

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

BEIGNETS, Caramelized White Chocolate, Strawberries ~ \$12

STRAWBERRY TRIFLE, Pretzel, Cream Cheese, Lavender, Sweet Peas ~ \$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

- FROZEN -

GIN & TONIC, Gin, Lillet Blanc, Jack Rudy Tonic, Lime ~ \$14

WHISKEY SOUR: Old Forester 86, Lemon, Orange Oleo, Angostura ~ \$14 / Make it a New York Sour ~ \$16.5

- 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

BROOKLYN: Rittenhouse Rye, Dry Vermouth, Luxardo Maraschino, Amaro Ciociaro ~ \$15

- BUILT -

GOLD RUSH: Binders "Mulligan Again" 8 Yr Bourbon, Honey, Lemon ~ \$16

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

ESTER'S 1906 ELIXIR: Bardstown Gold Rush, Belle Meade, Marshmallow Cinnamon Syrup, Lemon, Bitters ~ \$16

BLON-TIKI**: Uruapan Charanda Blanco Rum, Falernum, Giffard Abricot du Roussillon, Lime, Orgeat, Bitters ~ \$13

JANUARY SMOKE: Herradura Single Barrel Dos Coyotitos, Pine Syrup, Anjo, Flamed Orange Twist ~ \$16

IN YOUR ABSINTHE: Fords Gin, Green Chartreuse, Lime, Amaro Nonino, Piolo & Max Elderflower, Absinthe ~ \$17

THE VANDERBILT: Chattanooga SB Peated "McKracken", Turbinado, Bitters, Orange, Big Rock ~ \$18

- CHEF'S DRAM -

Rare Character SB Bourbon Easy Bistro Pick
115 Proof (2 oz)
\$32

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6.5

MEXICAN SPRITE ~ \$6.5

DIET COKE ~ \$5

AQUA DE PIEDRA ~ \$5

SAN PELLEGRINO ~ \$8

JONES CREAM SODA ~ \$6.5

JONES ROOTBEER ~ \$6.5

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA (SWEET OR UNSWEET) ~ \$4