BEER

– DRAFT–

WISEACRE SKY DOG LAGER ~ $7
FOUNDERS ALL DAY IPA ~ $8
BEARDED IRIS PEP TALK ~ $8

– BOTTLED & CANNED –

HIGH LIFE PONY (7oz) ~ $4
3 FLOYDS LIME LAGER ~ $6
MONTUCKY COLD SNACK 16oz ~ $7
HUTTON & SMITH BASECAMP BLONDE ~ $8
HUTTON & SMITH PEACH SOUR ~ $8
ODDSTORY CLOUDWALKER APA ~ $7
HALF BATCH BACKSEAT IPA ~ $9
WISEACRE GOTTA GET UP TO GET DOWN ~ $8
BEARDED IRIS HOMESTYLE IPA ~ $10
STEM OFF DRY CIDER ~ $10

– NO ALCOHOL –

ATHLETIC BREWING CO. N/A FREE WAVE HAZY IPA ~ $8

– WEEKLY TIPPLE –

WISEACRE SKY DOG LAGER
AJ BOND TN WHISKEY ~ $8

WINE

– SPARKLING –

GRUET BRUT ~ $12/gl $59/bt

CHANDON BRUT ROSÈ ~ $69/bt
ARGYLE EXTENDED TIRAGE '13 ~ $165/bt

–WHITE–

SOKOL BLOSSER SAUVIGNON BLANC '24 ~ $13/gl $65/bt
MATTHEW FRITZ CHARDONNAY '24 ~ $10/gl $48/bt

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

– ROSE –

CHEHALEM ROSÈ '24 ~ $12/gl $60/bt

– RED –

HEDGES "CMS" CABERNET SAUVIGNON '22 ~ $12/gl $55/bt
WANDERING STONE PINOT NOIR '24 ~ $13/gl $62/bt
OUEST RED BLEND '24 ~ $14/gl $69/btl

MAITRE DE CHAI RED TABLE WINE '24 ~ $78/bt
EMMITT SCORSONE OLD VINE GRENACHE '22 ~ $86/bt
DUCKHORN NAPA VALLEY MERLOT '23 ~ $89
WALTER HANSEL THE NORTH SLOPE PINOT NOIR '22 ~ $92
ROBERT SINSKEY PINOR NOIR '18 ~ $115/bt
HEITZ CELLARS NAPA CABERNET SAUVIGNON '22 ~ $140/bt
GARGIULO APRILE SUPER OAKVILLE BLEND '21 ~ $159
PLUMPJACK MERLOT '22 ~ $185/bt
MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~ $230/bt
PLUMPJACK CABERNET '22 ~ $345/bt

CHATTANOOGA
MAIN STREET MEATS
PROVISIONS

– FEATURED FLIGHT –

Midleton Distillery

Green Spot
80 Proof (1 oz)

Redbreast 12 Year
80 Proof (1 oz)

Redbreast Lustau
92 Proof (1 oz)

$27

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

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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/Seeds

Please alert your server to any food allergies

DINNER

– STARTERS –

DAILY CURED MEAT SELECTIONS** (1) $9 / (3) $26 / (5) $42

DAILY CHEESE SELECTIONS** (1) $9 / (3) $27

HOUSE SAUSAGE, House Mustard & Pickles ~ $14

GRILLED FIGS** Stracciatella, Prosciutto, Pistachios, Honey, Black Pepper, Sourdough ~ $18

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

– SALAD –

LOCAL TOMATOES, Torpedo Onions, Basil, Oregano, Chives, Parmigiano Reggiano, Croutons, Champagne Vinaigrette ~ $16

+Grilled Chicken $26 / +Smoked Trout $29 / +Steak Tips $31

– SANDWICHES –

LOCAL BEEF BURGER*, House Pickles, Duke's Mayo, Mustard, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ $19

COPPA HAM, Brie, Fig & Stone Fruit Jam, Pickled Onion, Dijon, Baguette ~ $18

– PLATES –

BRAISED PORK CHEEKS, Eggplant, Tomatoes, Peppers, Basil Mint Yogurt ~ $26

PAN ROASTED CATFISH, Cabbage, Radish, Peppers, Herbs, Cucumbers, Sweet Potato Noodles, Sesame & Ginger ~ $30

ROASTED CHICKEN, Zucchini, Sweet Corn, Cranberry Beans, Peppers, Pickled Okra, Molasses, Dijon Vinaigrette ~ $25

– BUTCHER'S CUTS* –

House Bordelaise, Mashed Potatoes

Villari Pork Coppa ~ $23.5
Bear Creek Pork Chop ~ $28
Bear Creek (TN) 28 Day Dry Age Pork Chop ~ $45

Niman Ranch Bavette ~ $31
Niman Ranch New York Strip ~ $58
Niman Ranch Ribeye ~ $60
Niman Ranch Filet ~ $65

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ $89
Bear Creek (TN) 48 Day Dry Aged Porthouse ~ $115

– SIDES –

HOUSE MADE FRIES, Tallow, Maldon Salt ~ $7.5

POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ $9.5

BROCCOLI, Garlic, Aleppo, Parmesan ~ $10.5

GREEN BEANS**, Wax Beans, Andouille, Sweet Corn, Zucchini, Peanuts ~ $12

– DESSERTS –

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

BANANA BREAD**, Coconut, White Chocolate, Walnut, Espresso Gelato ~ $14

STONE FRUIT COBBLER, Peaches, Pluots, Green Tea & Sakura Honey, Vanilla Gelato ~ $15

COCKTAILS

– DRAFT –

MSM OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~ $16

MANGONADA: Corazon Blanco, Fidencio, Ancho Reyes, Lemon, Mango Syrup, Grapefruit Juice, Tajin ~ $14

– FROZEN –

GIN & TONIC: Fords Gin, Lillet Blanc, Jack Rudy's Tonic Syrup, Lime ~ $14

PAPER PLANE: Elijah Craig, Amaro Nonino, Aperol, Lemon ~ $15

– 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, CioCiaro ~ $16

– BUILT –

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

DUM LUK: Fiyori Hemp Vodka, Chareau, Lemongrass, Lime, Black Sesame ~ $14

GATEKEEPER: Hibiscus Infused Gate 11 Gin, Mint, Lemon, Amaro Nonino, Apricot Liquor, Sparkling Brut ~ $16

HALF LIFE: Fidencio Mezcal, Mata Vermouth Blanco, Suze, Ancho Verde ~ $17

CATHOLIC GUILT: Bardstown Origin Rye, Cynar, Campari, Giffard Rhubarb ~ $18

GOLD RUSH: Bardstown "Gold Rush" SB, Honey, Lemon ~ $20

THE VANDERBILT: Redbreast 12 Year Cask Strength, Turbinado, Bitters, Orange, Big Rock ~ $29

– CHEF'S DRAM –
Gold Spot 13 Year
92 Proof (2 oz)
$42

BEVERAGES

– BOTTLED BEVERAGES –

MEXICAN COKE ~ $6.5
MEXICAN SPRITE ~ $6.5
DIET COKE ~ $5
AGUA DE PIEDRA ~ $5
SAN PELLEGRINO ~ $8
JONES CREAM SODA ~ $6.5
JONES ROOT BEER ~ $6.50

– TEA & COFFEE–

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