

BEER

- DRAFT -

URBAN SOUTH PARADISE PARK LAGER ~\$7
 3 FLOYDS TURBO REAPER IPA ~\$8
 EDMUNDS OAST LEATHER JACKET PORTER ~\$8

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~\$4
 MONTUCKY COLD SNACK ~\$6
 HUTTON & SMITH BASECAMP BLONDE ~\$6.5
 TRIM TAB PARADISE NOW BERLINER WEISSE ~\$6.5
 ODDSTORY CLOUDWALKER APA ~\$7
 HI-PITCH HI-WIRE IPA ~\$10
 WISEACRE GOTTA GET UP TO GET DOWN ~\$6.5
 WISEACRE STARLESS BLACK LAGER ~\$7
 GOOD PEOPLE IPA ~\$8
 SHACKSBURY CIDER CLASSIC ~\$7.5

- NO ALCOHOL -

UNTITLED ART NON-ALCOHOLIC WEST COAST ~\$8
 SNAPDRAGON LEMONADE HAZE 10mg ~\$11

- WEEKLY TIPPLE -

URBAN SOUTH PARADISE PARK LAGER
 FOUR ROSES ~\$8

WINE

- SPARKLING -

JE T'AIME NV BRUT ~\$11/gl \$55/bt

- WHITE -

SCHUG '22 CHARDONNAY ~\$13/gl \$62/bt
 LES ANGES '20 SAUVIGNON BLANC ~\$10/gl \$49/bt
 BODEGA VERDE NV MACABEO ~\$43/bt

- ROSE -

"CARAVINSE RAIL" ELICIO '23 ~\$10/gl \$49/bt

- RED -

CHATEAU LA ROBERTERIE '16 BORDEAUX ~\$8.5/gl \$43/bt
 ARGYLE "BLOOM HOUSE" '22 PINOT NOIR ~\$13/gl \$64/bt
 BEZEL '21 CABERNET SAUVIGNON ~\$14/gl \$70/bt
 LAPLACE L'ORIGINE '21 MADIRAN ~\$14/gl \$70/bt

PAUL DOLAN MENDOCINO '23 CABERNET SAUVIGNON ~\$50/bt
 THE LANGUAGE OF YES '22 "CUVEE SINSO" ~\$64/bt
 HENDRY '21 BLOCKS 7 & 22 ZINFANDEL ~\$71/bt
 THE VICE "PINOT BAMBINO" '20 PINOT NOIR ~\$72/bt
 THE VICE "THE HOUSE" '22 CABERNET SAUVIGNON ~\$74/bt
 MICHELETTI '17 BOLGHERI ROSSO ~\$96/bt
 SPOTTSWOODE LYNDENHURST '18 CAB. SAUV. ~\$167/bt
 GRAND PUY LACOSTE "PAUILLAC" '18 CAB. SAUV. ~\$224/bt
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~\$230/bt



- FEATURED FLIGHT -

Castle & Key Bourbon
 99 Proof (1 oz)

Blue Run Reflection 1
 95 Proof (1 oz)

Art of Alchemy
 110 Proof (1 oz)

\$25

Culinary Director: Jonathan Ferguson
 Sous Chef: 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

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

COLLARD GREENS DIP, Ricotta, Parmesan, Black Eyed Peas, Sourdough ~ \$16

BEEF TARTARE, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$14

RICE PORRIDGE, Charred Carrot, Mushroom, Egg, Chili Crisp ~ \$10

PORK BRACIOLE, Polenta, Tomato, Parmesan ~ \$15

- SALAD -

Napa, Pickled Pear, Beets, Radish, Pecans**, Sesame Breadcrumbs, Plum Vinaigrette ~ \$14

+ Grilled Chicken ~ \$24

+ Smoked Trout ~ \$26

+ Steak Tips ~ \$28

- SANDWICHES -

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ \$16

MSM SMOKED COULOTTE, Swiss, Caramelized Onions, Whole Grain Mustard, Horseradish Aioli, Sourdough ~ \$16

- PLATES -

GRILLED PORK COPPA, Cabbage, Prosciutto, Trumpet & Chestnut Mushrooms, Herb Breadcrumbs, Sage ~ \$23.5

ROASTED CHICKEN, Cara Cara, Clementine, Fennel, Radicchio, Calabrian ~ \$25

PAN ROASTED TROUT, Potatoes, Carrots, Leeks, Tomato Broth ~ \$29

BUTCHER'S STEAKS*, House Bordelaise, Mashed Potatoes

Niman Ranch Teres Major ~ \$29

Niman Ranch New York Strip ~ \$48

Niman Ranch Ribeye ~ \$54

Niman Ranch Filet ~ \$56

Bear Creek (TN) 48 Day Dry Aged KC Strip ~ \$62

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ \$72

Bear Creek (TN) 48 Day Dry Aged T-Bone ~ \$79

Bear Creek (TN) 48 Day Dry Aged Porterhouse ~ \$99

- SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$6.5

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

FRIED BRUSSELS**, Black Sweet & Sour, Kimchi, Peanuts ~ \$9

- DESSERTS -

CHOCOLATE GELATO, Chocolate Shell,

White Chocolate Crumble ~ \$9

CRANBERRY PIE**, Thyme, Allspice, Brown Sugar, Almond ~ \$10

WHITE CHOCOLATE BROWNIE, Vanilla Ice Cream, Honeycomb ~ \$9

COCKTAILS

- DRAFT -

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

MSM JALAPEÑO MARGARITA: Tequila, Orange Liqueur, Lime, Jalapeño ~ \$14

- FROZEN -

HURRICANE: Gosling's Rum, OFTD, Passion Fruit, Pineapple, Pomegranate ~ \$13

PAPER PLANE: Elijah Craig Bourbon, Amaro Nonino, Aperol, Lemon, Orange ~ \$14

- BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~ \$13

MSM TORONTO, Rittenhouse Rye, Fernet, Turbo, Bitters ~ \$15

- BUILT -

HOME GROWN**: Chattanooga 91, Mexican Coke, Salted Peanuts ~ \$14

BIG SQUASH ENERGY: Wheatley Vodka, Red Squash Spice, Apple, Rosemary, Amaro di Angostura, Lemon, Soda ~ \$14

MARIA MARIA**: Fidencio, Corazon, Campari, Pineapple, Lime, Orgeat, Bitters ~ \$14

LIONS' SHARE: Weller Special Reserve, Allspice Dram, Yuzu Curacao, Angostura Bitters, Lime, Chili ~ \$17

GOLD RUSH, Smokewagon Malted Rye, Lemon, Honey ~ \$22

QUITE A PEAR**: Bardstown High Wheat Bourbon, Spiced Pear, Dry Curacao, Caramelized Thyme Honey, Walnut ~ \$17

THE VANDERBILT: Blue Run High Rye, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$23

- CHEF'S DRAM -

Blue Run MSM Barrel Pick
"Chosen"
121.2 Proof

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$4

SAN PELLEGRINO ~ \$7

TOPO CHICO ~ \$6

SIOUX CITY SASPARILLA ~ \$6

SIOUX CITY CREAM SODA ~ \$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4