

BEER

- DRAFT -

3 FLOYDS JINX PROOF LAGER ~ \$8
 FOUNDERS ALL DAY 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

- WEEKLY TIPPLE -

3 FLOYDS JINX PROOF LAGER
 FOUR ROSES ~ \$9

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 - Bottled-In-Bond

1792
 100 Proof (1 oz)

Bardstown Origin Wheated
 100 Proof (1 oz)

New Riff Malted Rye
 100 Proof (1 oz)

\$23

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

MSM SMOKED TROUT DIP, Cucumber, Red Onion, Fresno Chili, Sourdough ~ \$19

LION'S MANE STEAK "OSCAR", Bearnaise, Chives, Baguette ~ \$15

BEEF TARTARE, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$16

- SALAD -

Honey Gem, Charred Carrots, Pickled Leeks, Pine Nuts**, Radicchio, Ricotta Salata, Charred Leek 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

CRISPY PORK GRINDER, Tomato Sauce, Provolone, Pesto, Niedlov's Hoagie ~ \$16

- PLATES -

GRILLED PORK COPPA, Chili Glaze, Cucumber, Onion, Coconut Rice ~ \$23.5

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

SIMMONS CATFISH, Braised Pork, Peppers, Onions, Mushrooms, Bone Broth, Noodles ~ \$27

BUTCHER'S STEAKS*, House Bordelaise, Mashed Potatoes

Niman Ranch Bavette ~ \$29

Niman Ranch New York Strip ~ \$48

Niman Ranch Ribeye ~ \$54

Niman Ranch Filet ~ \$56

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

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

- 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

PEAR TARTE TATIN, Caramel, Vanilla Ice Cream ~ \$10

BLACK VELVET CAKE, Chocolate, Chili, Clementine, Buttercream ~ \$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

YESTERDAY, TODAY, AND AMARO: Willet 4yr Rye, Benedictine, Averna, Cynar ~ \$21

- BUILT -

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

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

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

LIONS' SHARE: Shortbarrel Toasted, Allspice Dram, Yuzu Curacao, Angostura Bitters, Lime, Chili ~ \$19

GOLD RUSH, Smoke Wagon Uncut the Younger, Lemon, Honey ~ \$19

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

THE VANDERBILT: E.H. Taylor Small Batch, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$20

- CHEF'S DRAM -

Henry McKenna
100 Proof
\$21 (2oz)

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