

BEER

- DRAFT -

3 FLOYDS JINX PROOF LAGER ~ \$8
FOUNDERS ALL DAY IPA ~ \$8
HIGHLAND GAELIC ALE ~ \$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 -

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 SINCO" ~ \$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 BORDEAUX ~ \$224/bt
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT - Bottled-In-Bond

Bardstown Origin Wheated
100 Proof (1 oz)

New Riff Malted Rye
100 Proof (1 oz)

1792
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

PORK RINDS, House made with Harissa Aioli ~ \$7.5

- 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

SPICY ITALIAN**, Cotto Salami, Coppa Ham, Giardiniera, Provalone, Pesto, Calabrian Aioli, Sourdough ~ \$16

- PLATES -

GRILLED PORK TENDERLOIN, Chili Glaze, Cucumber, Onion, Coconut Rice ~ \$28.5

ROASTED CHICKEN, Coronado Beans, Salami, Horseradish Gremolata, Baguette ~ \$25

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

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 Ribeye ~ \$72

- 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 Gelato ~ \$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

BENSONHURST, Jack Daniels Bonded Rye, Dry Vermouth, Luxardo, Cynar, Lemon Twist ~ \$15

- BUILT -

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

BIG SQUASH ENERGY: Wheatley Vodka, Red Squash Spice, Pear, 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