

BEER

- DRAFT -

URBAN SOUTH PARADISE PARK LAGER ~ \$7
 SYCAMORE MOUNTAIN CANDY IPA ~ \$8
 DuCLAW SWEET BABY JESUS! CHOCOLATE PB PORTER ~ \$7

- 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
 STEM PEAR CIDER ~ \$8

- NO ALCOHOL -

UNTITLED ART NON-ALCOHOLIC WEST COAST ~ \$8

- WEEKLY TIPPLE -

URBAN SOUTH PARADISE PARK LAGER
 FOUR ROSES ~ \$8

WINE

- SPARKLING -

JE T'AIME NV BRUT ~ \$11/gl \$55/bt
 POE ULTRAVIOLET ROSE ~ \$59/bt

- WHITE -

BODEGA VERDE NV MACABEO ~ \$9/gl \$45/bt
 LES ANGES '20 SAUVIGNON BLANC ~ \$10/gl \$50/bt
 SCHUG '23 CHARDONNAY ~ \$13/gl \$62/bt
 MATTHIASSEN "LINDA VISTA" CHARDONNAY ~ \$99/bt

- ROSE -

BIELER PERE & FILS '23 ~ \$9/gl \$45/bt

- RED -

SOLROOM CABERNET SAUVIGNON ~ \$9/gl \$45/bt
 ARGYLE "BLOOM HOUSE" '23 PINOT NOIR ~ \$13/gl \$64/bt
 BEZEL '22 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
 HETZ CELLARS NAPA CABERNET SAUVIGNON ~ \$140/bt
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -
 Irish Whiskey

Green Spot
 80 Proof (1 oz)

Redbreast 12 Yr
 80 Proof (1 oz)

Dingle Single Malt
 93 Proof (1 oz)

\$29

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

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

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

WHIPPED GOAT CHEESE, Charred Scallions, Caramelized Onion Mostarda, Sourdough ~ \$14

MSM MEATBALLS**, Romesco, Pine Nuts, Parmesan ~ \$16

- SALAD -

Radiochio, Confit Carrots, Pistachio**,

Red Onion, Celery Root, Garrotxa,

Charred Lemon Citronette ~ \$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 SPICY ITALIAN, Coppa Ham, Bologna, Swiss, Dijon, Calabrian Aioli, Giardiniera, Baguette ~ \$16

- PLATES -

GRILLED PORK PORTERHOUSE, Bacon, Mustard Greens, Black-eyed Peas, Horseradish Chow Chow, Peanuts** ~ \$23.5

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

BLACKENED SIMMONS CATFISH, Jambalaya, Andouille, Green Onion ~ \$28

BUTCHER'S STEAKS*, House Bordelaise, Mashed Potatoes

Niman Ranch Bavette ~ \$29

Niman Ranch New York Strip ~ \$50

Niman Ranch Ribeye ~ \$59

Niman Ranch Filet ~ \$60

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ \$77

Bear Creek (TN) 48 Day Dry Aged Porterhouse ~ \$100

- SIDES -

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

ROASTED CARROTS**, Pea Salsa Verde, Walnuts ~ \$10

- DESSERTS -

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

CHOCOLATE CHESS PIE**, Chilis, Peanuts, Chantilly ~ \$9

COCONUT CAKE, Allspice, Mango,

Toasted Coconut ~ \$10

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, Averna, Benedictine, Cynar ~ \$21

- BUILT -

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

CANE MUTINY: Rhum J.M., St Elizabeth Allspice Dram, Steens Cane Syrup, Lemon, Soda ~ \$15

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

LIONS' SHARE: Uncle Nearest 1856, Allspice Dram, Yuzu Curacao, Angostura Bitters, Lime, Chili ~ \$16

GOLD RUSH, Shortbarrel Single Barrel, Lemon, Honey ~ \$19

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

THE VANDERBILT: J. Mattingly "Rebellion", Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$30

- CHEF'S DRAM -

Willet Family Estate

MSM Single Barrel "Powderfinger"

132.4 Proof

\$45 (1 oz)

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