

# BEER

## - DRAFT -

URBAN SOUTH PARADISE PARK LAGER ~ \$7  
FOUNDER'S ALL DAY IPA ~ \$8  
HUTTON & SMITH CRUXMAS ~ \$8

## - BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4  
NARRAGANSETT LAGER ~ \$5.5  
HUTTON & SMITH BASECAMP BLONDE ~ \$6.5  
ODDSTORY CLOUDWALKER APA ~ \$7  
HI-PITCH HI-WIRE IPA ~ \$10  
WISEACRE GOTTA GET UP TO GET DOWN ~ \$6.5  
THREE FLOYDS GUMBALLHEAD APA ~ \$7  
WISEACRE STARLESS BLACK LAGER ~ \$7  
GOOD PEOPLE IPA ~ \$8  
SHACKSBURY CIDER CLASSIC ~ \$7.5

## - NO ALCOHOL -

UNTITLED ART NON-ALCOHOLIC WEST COAST ~ \$8  
SNAPDRAGON BLOOD ORANGE CANNABLISS 10mg ~ \$9  
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  
IRON & SAND '21 CABERNET SAUVIGNON ~ \$13/gl \$64/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  
THE VICE "PINOT BAMBINO" '20 PINOT NOIR ~ \$72/bt  
THE VICE "THE HOUSE" '22 CABERNET SAUVIGNON ~ \$74/bt  
MICHELETTI '17 BOLGHERI ROSSO ~ \$96/bt  
ASTON ESTATE '20 PINOT NOIR ~ \$99/bt  
CORTE PAVONE '17 BRUNELLO DI MONTALCINO ~ \$125/bt  
SPOTTISWOODE LYNDENHURST '18 CABERNET SAUVIGNON ~ \$167/bt  
GRAND PUY LACOSIE "PAULLIAC" '18 CABERNET SAUVIGNON ~ \$224/bt  
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



## - FEATURED FLIGHT -

Bardstown Origin High Rye  
90 Proof (1 oz)

Bardstown Origin BIB  
Wheated  
100 Proof (1 oz)

Bardstown Discovery 12  
115.2 Proof (1 oz)

\$29.5

Culinary Director: Jonathan Ferguson  
Sous Chef: Zack Burton  
Sous Chef: Ryan Locke

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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

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

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

ROASTED SQUASH DIP\*\*, Pickled Squash, Pistachio Za'atar, Yogurt, Pita ~ \$15

ROASTED CAULIFLOWER, Sweet Potato, Curry, Puffed Basmati, Pickled Garlic ~ \$14

## - SALAD -

Spinach, Pickled Sweet Potato, Blue Cheese, Red Onion, Crushed Peanuts\*\*, Chorizo Vinaigrette ~ \$14

+ Grilled Chicken ~ \$24

+ Smoked Trout ~ \$26

+ Steak Tips ~ \$28

## - SANDWICHES -

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

MSM CROQUE MONSIEUR, City Ham, Swiss, Whole Grain Mustard, Mornay, Sourdough ~ \$16

## - PLATES -

GRILLED PORK TENDERLOIN\*\*, Parsnip, Apple, Almond, Brown Butter ~ \$28.5

ROASTED CHICKEN, Harissa, Tahini, Smashed Potatoes, Pickled Cauliflower ~ \$25

PAN ROASTED TROUT, King Trumpet & Oyster Mushrooms, Celery Cream, Sweet Potato ~ \$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 K.C. Strip ~ \$62

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

Bear Creek (TN) 28 Day Dry Aged Pork Chop ~ \$37

## - SIDES -

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

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

CREAMED GREENS, Chestnut Mushrooms ~ \$9

## - DESSERTS -

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

BAKED APPLE CHEESECAKE\*\*, Burnt Honey, Caramel, Candied Peanuts ~ \$9

PUMPKIN PIE\*\*, Caramelized White Chocolate, Pecans ~ \$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

DOWNHILL DARLIN: Old Forester Rye 100, Punt e mes, Lustau Sherry, Benedictine ~ \$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

HIGHBALL: Suntory Toki, Soda, Lemon ~ \$14

LEISURE TIME: Rum, Sherry, Chai, Coconut, Papaya, Lemon ~ \$15

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

THE VANDERBILT: Bardstown Blackberry Farm Brew Collab, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$32

## - CHEF'S DRAM -

Bardstown Silver Oak Cab. Collab.  
108 Proof  
\$28 (2oz)

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$4

TOPO CHICO ~ \$6

SAN PELLEGRINO ~ \$7

SIOUX CITY SARSAPARILLA ~ \$6

SIOUX CITY CREAM SODA ~ \$6

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4