

BEER

- DRAFT -

SCOFFLAW NICE LAGER ~ \$8
 FOUNDERS ALL DAY IPA ~ \$8
 SYCAMORE SUPER QUENCH CITRUS WHEAT ALE ~ \$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
 SHACKSBURY DRY CIDER ~ \$8

- NO ALCOHOL -

UNTITLED ART NON-ALCOHOLIC JUICY IPA ~ \$8

- WEEKLY TIPPLE -

SCOFFLAW NICE LAGER
 FOUR ROSES ~ \$9

WINE

- SPARKLING -

PORTLANDIA BRUT ~ \$10/gl \$50/bt
 POE ULTRAVIOLET ROSE ~ \$59/bt

- WHITE -

TWO MOUNTAINS '24 SAUVIGNON BLANC ~ \$10/gl \$49/bt
 SANDHI '23 CENTRAL COAST CHARD ~ \$13/gl \$65/bt

MAIDENSTOEN "ZABALA" RIESLING '19 ~ \$65/bt
 MATTHIASSEN "LINDA VISTA" CHARDONNAY '21 ~ \$99/bt

- ROSE -

OVUM "PNK SALT" '24 ~ \$13/gl \$65/bt

- RED -

SOLROOM CABERNET BLEND ~ \$9/gl \$45/bt
 PAVETTE PINOT NOIR ~ \$10/gl \$50/bt
 BEDROCK "WHOLE SHEBANG" ZIN BLEND ~ \$11/gl \$55/bt
 IDLEWILD "FLORA & FAUNA" '22 BARBERA ~ \$14/gl \$70/bt

PAUL DOLAN MENDOCINO '23 CABERNET SAUVIGNON ~ \$50/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
 CRISTOM WILLAMETTE VALLEY '23 PINOT NOIR ~ \$85/bt
 RIDGE "PASO ROBLES" ZINFANDEL ~ \$112/bt
 HETZ CELLARS NAPA CABERNET SAUVIGNON ~ \$140/bt
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT - Blue Run

High Rye
 111 Proof (1 oz)

Reflection I
 95 Proof (1 oz)

Reflection II
 95 Proof (1 oz)

\$31.5

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

STRACCIATELLA, Ramps, Radish, Fennel, White Beans, Sourdough ~ \$15

CHARRED ASPARAGUS, Capers, Guanciale, Gribiche ~ \$13

LAMB CARPACCIO*, Harissa, Cilantro, Sunchokes ~ \$16

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

- SALAD -

Watercress, New Potatoes, Turnips, Mint, Peas,
Garrotza, Red Onion, Burnt Leek Dressing ~ \$14
+ Grilled Chicken ~ \$24
+ Steak Tips ~ \$28

- SANDWICHES -

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo,
Caramelized Onions, Bacon, Swiss, Wheat Bun ~ \$17

MSM COPPA HAM, Charred Scallion Goat Cheese, Pickled
Red Onion, Tomato Chili Jam, Lettuce, Baguette ~ \$16

- PLATES -

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

ROASTED CHICKEN, Cracked Wheat, Sweet Onion Puree,
Cucumber & Herb Salad ~ \$25

PAN ROASTED TROUT, Ramps, Andouille, Potatoes,
Cornbread, Old Bay ~ \$28

BUTCHER'S STEAKS*, House Bordelaise, Mashed Potatoes

Niman Ranch Teres Major ~ \$29

Niman Ranch New York Strip ~ \$50

Niman Ranch Ribeye ~ \$59

Niman Ranch Filet ~ \$60

Bear Creek (TN) 48 Day Dry Aged KC Strip ~ \$67

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

Bear Creek (TN) 48 Day Dry Aged T Bone ~ \$80

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

CROSTATA, Strawberry, Rhubarb, Coconut,
Gelato ~ \$9

COCKTAILS

- DRAFT -

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

MSM ZOMBIE**: Hamilton 151, Hamilton Jamaican Black,
Lime, Cinnamon, Grapefruit, House Zombie Mix, Mint ~ \$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

CLINT EASTWOOD: Evan Williams BIB, Green Chartreuse,
Turbinado, Angostura ~ \$15

- BUILT -

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

MEET YOUR MEZCAL: Paladar Reposado Little Coyote
Barrel Pick, Mezcal, Turbinado, Bitters ~ \$17

CANE MUTINY: Rhum J.M., Allspice, Steen's Cane Syrup,
Lemon, Soda ~ \$15

BIG SUZE: Pisco, Suze, Yellow Chartreuse, Apricot,
Lemon, Jasmine ~ \$17

Boulevard Rose**: Bardstown Origin Rye, Rose Infused
Dolin Blanc, Campari, Blood Orange Aperitivo ~ \$16

WHAT'S UP DOC?: Ford's Gin, Aperol, Amaro Nonino,
Carrot, Lemon ~ \$16

THE VANDERBILT: Blade & Bow, Rich Turbinado Syrup, Angostura
Bitters, Orange Bitters, Orange Twist ~ \$24

- CHEF'S DRAM -

Blue Run MSM Single Barrel
"Chosen"

121.2 Proof (2 oz)
\$29

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6.5

MEXICAN SPRITE ~ \$6.5

DIET COKE ~ \$5

SAN PELLEGRINO ~ \$8

TOPO CHICO ~ \$8

SIOUX CITY SASPARILLA ~ \$6

SIOUX CITY CREAM SODA ~ \$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4