

# BEER

## - DRAFT -

SWEETWATER AMERICAN LAGER ~ \$7  
LAGUNTAS IPA ~ \$8  
FIVE WITS SAISON ~ \$8

## - BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4  
MONTUCKY COLD SNACK ~ \$6  
HUTTON & SMITH BASECAMP BLONDE ~ \$6.5  
THREE FLOYDS GUMBALLHEAD APA ~ \$7  
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 -

SWEETWATER LAGER  
GREEN RIVER ~ \$8

# 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

PRESQUITE SYRAH '22 ~ \$59/bt  
LINEMAN "OLD VINES" CABERNET SAUVIGNON ~ \$65/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 - Michter's

American  
83.4 Proof (1 oz)

Rye  
84.8 Proof (1 oz)

Sour Mash  
86 Proof (1 oz)

\$21.5

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](http://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, Spring Garlic, Radish, Fennel, White Beans, Sourdough ~ \$15

BEEF TARTARE\*, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$17

ASPARAGUS, Caperberries, Guanciale, Gribiche ~ \$13

SMOKED RIB BOARD\*\*, House BBQ, Peanuts ~ \$12.5

## - SALAD -

Watercress, New Potatoes, Turnips, Mint, Peas, Garrotxa, Red Onion, Burnt Leek Dressing ~ \$14

+ Grilled Chicken ~ \$24

+ Smoked Trout ~ \$27

+ Steak Tips ~ \$29

## - SANDWICHES -

LOCAL BEEF BURGER\*, House Pickles, Mustard, Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ \$18

MSM CUBANO, Smoked Pork, City Ham, Swiss, House Pickles, Dijon, Niedlov's Baguette ~ \$17

## - PLATES -

GRILLED PORK PORTERHOUSE, Peanuts, Bok Choy, Peas, Cucumber, Yogurt, Lime ~ \$23.5

ROASTED CHICKEN, Gnocchi, Chard Asparagus, Radish, Herb Beurre Blanc ~ \$25

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

SMOKED RIB PLATE, House BBQ, Coleslaw, Cold Potato Salad ~ \$25

BUTCHER'S STEAKS\*, House Bordelaise, Mashed Potatoes

Niman Ranch Bavette ~ \$31

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

CHARRED BOK CHOY, Ham Hock, Chili, Garlic, Shiitake ~ \$12

## - DESSERTS -

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

PINEAPPLE UPSIDE-DOWN CAKE, Cherry, Tamarind ~ \$12

CROSTATA, Strawberry, Rhubarb, Vanilla ~ \$12

# COCKTAILS

## - DRAFT -

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

MSM ZOMBIE\*\*: Hamilton Guyana Rum, Hamilton Jamaican Black, Lime, Cinnamon, Grapefruit, House Zombie Mix, Mint ~ \$14

## - FROZEN -

FROSE: Rosé, Strawberry, Lemon ~ \$14

G&T: Gin, Lillet, Jack Rudy Tonic, Lime ~ \$14

## - BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~ \$13

DE LA LOUISIANE: Old Forester Rye, Benedictine, Vermouth, Peychauds, Absinthe ~ \$15

## - BUILT -

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

LIONSHARE: Uncle Nearest Bourbon, Lime, Allspice, Yuzu, Angostura, Chilli Powder ~ \$16

UNO MÁS\*\*: Paranubes, Ancho Reyes, Pineapple, Orgeat, Lemon ~ \$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: Jack Daniels Single Barrel, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$22

## - CHEF'S DRAM -

Bomberger's Small Batch

2024 Release

108 Proof (2 oz)

\$35

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6.5

MEXICAN SPRITE ~ \$6.5

DIET COKE ~ \$5

SAN PELLEGRINO ~ \$8

SIOUX CITY CREAM SODA ~ \$6

SIOUX CITY SASPARILLA ~ \$6

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4