

# BEER

## - DRAFT -

3 FLOYDS JINX PROOF LAGER ~ \$8  
FOUNDERS ALL DAY IPA ~ \$8  
EDMUNDS OAST LEATHER JACKET PORTER ~ \$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 -

SCHUG '22 CHARDONNAY ~ \$13/gl \$62/bt  
LES ANGES '20 SAUVIGNON BLANC ~ \$10/gl \$49/bt  
BODEGA VERDE NV MACABEO ~ \$43/bt

## - ROSE -

"CARAVINSERAIL" 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 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  
MICHELETTI '17 BOLGHERI ROSSO ~ \$96/bt  
SPOTTSWOODE LYNDENHURST '18 CAB. SAUV. ~ \$167/bt  
GRAND PUY LACOSTE "PAULLAC" '18 CAB. SAUV. ~ \$224/bt  
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



## - FEATURED FLIGHT -

Larceny Small Batch  
92 Proof (1 oz)

Bernheim Straight Wheat  
118.8 Proof (1 oz)

J. Mattingly "Rebellion"  
114.6 Proof (1 oz)

\$28.5

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

# LUNCH

## - 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

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

## - SALAD -

Honey Gem, Radiochio, Charred Carrots, Pickled Leeks, Pine Nuts\*\*, 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

WARM SMOKED TURKEY SANDWICH\*\*, Bacon, White Cheddar, Pesto, Mayo, Mixed Greens, Avocado, Multi Grain ~ \$15

MSM PASTRAMI REUBEN, Sour Cabbage, Snake Island Dressing, Dijon, Swiss, Cornichons, Marble Rye ~ \$19

MSM BBQ PORK, Pulled Pork, Black Pepper BBQ Sauce, House Pickles, Slaw, Pioneer White ~ \$16

- BUTCHER'S STEAKS\*, House Bordelaise, House Fries -

Niman Ranch Bavette ~ \$29

Niman Ranch New York Strip ~ \$48

Niman Ranch Ribeye ~ \$54

Niman Ranch Filet ~ \$56

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

Bear Creek (TN) 48 Day Dry Aged T-Bone ~ \$79

## - 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

CRANBERRY PIE\*\*, Thyme, Allspice, Brown Sugar, Almond ~ \$10

BLACK VELVET CAKE, Chocolate, Chili, Clementine, Buttercream ~ \$9

PEAR TARTE TATIN, Caramel, Vanilla Ice Cream ~ \$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, Benedictine, Averna, Cynar ~ \$21

## - BUILT -

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

LIONS' SHARE: Shortbarrel Toasted, Allspice Dram, Yuzu Curacao, Angostura Bitters, Lime, Chili ~ \$19

GOLD RUSH, Smokewagon Uncut The Younger, Lemon, Honey ~ \$20

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

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

## - CHEF'S DRAM -

Weller 12 Year  
90 Proof  
\$45 (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