

# 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/bt1

## - 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 SINCO" ~ \$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

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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

# 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

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

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

## - SALAD -

Radicchio, Confit Carrots, Pistachio\*\*,  
Red Onion, Celery Root, Carrot, xxa,  
Charred Carrot 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 SPICY ITALIAN, Coppa Ham, Bologna, Dijon,  
Calabrian Aioli, Giardiniera, Baguette ~\$16

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

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

## - 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, Pistachio ~\$10

## - DESSERTS -

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

CARROT CAKE\*\*, Pink Peppercorn, Pecan,  
Cream Cheese ~\$10

COOKIES & CREAM, Bacon Chocolate Chip Cookie, Vanilla Ice  
Cream, Pearl Chocolate Crisp ~\$6

# 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, Avena,  
Benedictine, Cynar ~\$21

## - BUILT -

HEMIGROWN\*\*: Chattanooga 91, 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 1884, 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