

BEER

- DRAFT -

URBAN SOUTH PARADISE PARK LAGER ~ \$7
 BEARDED IRIS HOMESTYLE IPA ~ \$8
 EDMUNDS OAST LEATHER JACKET PORTER ~ \$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
 JACK DANIEL'S TRIPLE MASH ~ \$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
 SPOTTSWOODE LYNDENHURST '18 CABERNET SAUVIGNON ~ \$167/bt
 GRAND PUY LACOSTE "PAULLAC" '18 CABERNET SAUVIGNON ~ \$224/bt
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



- FEATURED FLIGHT -

W.L. Weller Special Reserve
 90 Proof (1 oz)

Sazerac Rye
 90 Proof (1 oz)

Buffalo Trace Single Barrel
 "Steppin Stone"
 90 Proof (1 oz)

\$20

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

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

ROASTED BUTTERNUT DIP**, Pickled Butternut, Pistachio Za'atar, Yogurt, Pita ~ \$15

MSM THANKSGIVING GUMBO, Turkey, Andouille, Ham, Cold Potato Salad ~ \$16

- SALAD -

Spinach, Pickled Sweet Potato, Blue Cheese, Red Onion, Crushed Peanuts**, Chorizo Vinaigrette ~ \$14
+ Grilled Chicken ~ \$24
+ Steak Tips ~ \$28

- SANDWICHES -

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

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

- PLATES -

BUTCHER'S STEAKS*, House Bordelaise, House Fries
Niman Ranch Teres Major ~ \$29
Niman Ranch New York Strip ~ \$48
Niman Ranch Ribeye ~ \$54
Niman Ranch Filet ~ \$56

Bear Creek (TN) 55 Day Dry Aged Ribeye ~ \$72
Bear Creek (TN) 55 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

- DESSERTS -

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

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

WHITE CHOCOLATE PUMPKIN CAKE**, Pistachio, Buttercream ~ \$9

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, OFID, 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: E. H. Taylor Jr Small Batch, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$20

- CHEF'S DRAM -

Stagg
127.8 Proof
\$45 (2oz)

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$4

TOPO CHICO ~ \$6

SAN PELLEGRINO ~ \$7

SIOUX CITY SARSAPARILLA ~ \$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA (SWEET OR UNSWEET) ~ \$4