# BEER

– DRAFT–

3 FLOYDS DELUXE LAGER ~ $7
FOUNDER'S ALL DAY IPA ~ $8
FIVE WITS HIGHER BROWN~ $8

– BOTTLED & CANNED –

HIGH LIFE PONY (7oz) ~ $4
MONTUCKY COLD SNACK (16oz) ~ $6
HUTTON & SMITH BASECAMP BLONDE ~ $7.5
THREE FLOYDS GUMBALLHEAD APA ~ $7
ODDSTORY CLOUDWALKER APA ~ $7
JACKALOPE BEARWALKER BROWN ~ $8
GOOD PEOPLE IPA ~ $8
HI-PITCH HI-WIRE IPA (16oz) ~ $10
WISEACRE GOTTA GET UP TO GET DOWN ~ $8
SHACKSBURY DRY CIDER ~ $10

– NO ALCOHOL –

UNTITLED ART NON-ALCOHOLIC JUICY IPA ~ $8

– WEEKLY TIPPLE –
3 FLOYDS DELUXE LAGER ~ $7
FOUR ROSES ~ $8

# WINE

– SPARKLING –

GRUET BRUT ~ $12/gl $59/bt

–WHITE–

TIME PLACE SAUVIGNON BLANC '24 ~ $12/gl $59/bt
BLOODROOT CHARDONNAY '24 ~ $14/gl $69/bt

MAIDENSTOEN "ZABALA" RIESLING '19 ~ $65/bt
MATTHIASSON "LINDA VISTA" CHARDONNAY '21 ~ $99/bt
KISTLER CHARDONNAY LES NOISETIERS '22 ~ $135/bt–

– ROSE –

CHEHALEM ROSE '24 ~ $12/gl $60/bt
EPOCH ESTATE ROSE '24 ~ $99/bt

– RED –

PAVETTE PINOT NOIR '24 ~ $10/gl $50/bt
BEDROCK "WHOLE SHEBANG" ZIN BLEND ~ $11/gl $55/bt
HEDGES "CMS" CABERNET SAUVIGNON '22 ~ $12/gl $55/bt

BLOODROOT CABERNET SAUVIGNON '22 ~ $73/bt
TURLEY ESTATES ZINFANDEL JUVENILE '22 ~ $79/bt
MATTHIASSON "VILLAGE" CABERNET '22 ~ $99/bt
RIDGE "PAGANI RANCH" ZINFANDEL '22 ~ $112/bt
ROBERT SINSKEY VINEYARDS PINOT NOIR '18 ~ $115/bt
EPOCH ESTATE RHONE BLEND '20 ~ $129/bt
EYRIE VINEYARDS PINOT NOIR '22 ~ $133/bt
HEITZ CELLARS NAPA CABERNET SAUVIGNON '18 ~ $140/bt
PLUMPJACK MERLOT '22 ~ $185/bt
MOUNT EDEN ESTATE CABERNET SAUVIGNON '17 ~ $230/bt

–PORT–

BARNARD GRIFFIN SYRAH PORT '21 ~ $14/gl (3 OZ)

CHATTANOOGA
MAIN STREET MEATS
PROVISIONS

–FEATURED FLIGHT–

Rye January

Bardstown Origin Series
Kentucky Straight Rye Whiskey
96 Proof (1 oz)

Angel's Envy Finished Rye
100 Proof (1 oz)

Jack Daniel's Twice Barreled
Special Release 2023
Tennessee Rye
100 Proof (1 oz)

$33

Chef De Cuisine: 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/Seeds

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

MSM APPLE BUTTER**, Whipped Brie, Hazelnut Gremolata, Sourdough ~ $17

MSM BEEF CHILI, Blue Corn Grits, Crema, Cilantro, Jalapeño ~ $16

BEEF TARTARE*, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ $18

– SALAD –

SHAVED CABBAGE **
Red Onion, Toasted Pecans, Sweet Potato Purée, Radicchio, Warm Andouille Vinaigrette ~ $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 TASSO HAM, Cheddar, Apple, Honey Dijon, Baguette ~ $17

– PLATES –

GRILLED PORK COPPA, Parsnips, Shiitakes, Cabbage, Chili Vinaigrette ~ $23.5

PAN ROASTED TROUT**, Marinated Pears, Confit Leeks, Marcona Almonds, Scallions ~ $30

ROASTED CHICKEN, Lemon Parmesan Brodo, Radish, Carrots, Honey, Pearl Onions, Fennel ~ $25

BUTCHER'S STEAKS*, House Bordelaise, Mashed Potatoes

Niman Ranch Bavette ~ $31
Niman Ranch New York Strip ~ $52
Niman Ranch Ribeye ~ $60
Niman Ranch Filet ~ $65

Bear Creek (TN) 48 Day Dry Aged Ribeye ~ $84
Bear Creek (TN) 48 Day Dry Aged T-Bone ~ $92

– SIDES –

HOUSE MADE FRIES, Tallow, Maldon Salt ~ $6.5

POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ $9

BROCCOLI, Garlic, Aleppo, Parmesan ~ $10

BRUSSEL SPROUTS**, Peanuts, Silk Chili, Cane Syrup Gastrique ~ $12

– DESSERTS –

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

SATSUMA CRÊPES, Cream Cheese, Marmalade, Vanilla Ice Cream ~ $10

BLOOD ORANGE TART, Ginger, Calamansi, Chantilly ~ $12

# COCKTAILS

– DRAFT –

MSM OLD FASHIONED: Four Roses OESQ*Bert, Orange Oleo, Bitters ~ $15

TINY DEVIL: Corazon Blanco, Lemon, Ginger, Giffard Cassis Noir de Bourgogne, Soda ~ $13

– FROZEN –

ESPRESSO MARTINI: Niedlov's Cold Brew, Wheatley, Creme De Cacao, Turbinado, Cafe Bueno ~ $15

RED RED WINE: Merlot, Brandy, Sherry, Strawberry, Citrus ~ $15

– BOTTLED –

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~ $14

MSM MARTINI #2: Waymar Vino De Naranja Cask Gin, Cocchi Americano, Lemon Bitters, Lemon Twist ~ $17

CLINT EASTWOOD: Evan Williams BIB, Green Chartreuse, Angostura, Turbinado, Big Rock ~ $16

– BUILT –

MSM HOT TODDY: Rare Character MSM Amburana, Hamilton Demerara, Allspice Dram, Lemon, Honey ~ $9

KICK ICE: West Cork Cask Strength, Belle Meade, Lemon, Orgeat, Amaro, Bitters ~ $14

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

CHERUB ROCK: Heaven Hill 7 YR BIB, Averna, Squash, Big Rock ~ $16

OLD DOG, NEW TRICKS: Rosemary Infused St. George Terroir Gin, Yuzu Dry Curacao, Grapefruit, Orange Oleo, Salt Frost ~ $13

SOTOL, DARK, & HANDSOME**: Oro De Coyame Joven Sotol, Laird's Bonded Apple Brandy, Amaro Nonino, Allspice Dram, Lemon, Honey, Black Walnut Bitters ~ $17

THE VANDERBILT: Jack Daniel's BIB Tennessee Rye Whiskey, Turbinado, Bitters, Orange, Big Rock ~ $20

– CHEF'S DRAM –

Blue Run Emerald Rye Whiskey
116.7 Proof (2 oz)
$24

# BEVERAGES

– BOTTLED BEVERAGES –

MEXICAN COKE ~ $6.5
MEXICAN SPRITE ~ $6.5
DIET COKE ~ $5
AQUA DE PIEDRA ~ $5
SAN PELLEGRINO ~ $8
JONES CREAM SODA ~ $6.5
JONES ROOTBEER ~ $6.5

– COFFEE & TEA –

GREYFRIAR'S COFFEE ~ $4
HOT TEA ~ $4
ICED TEA (SWEET OR UNSWEET) ~ $4