

BEER

- DRAFT -

FOUNDERS ALL DAY IPA ~\$8
BEARDED IRIS PEPTALK LAGER ~\$7

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~\$4
NARRAGANSETT LAGER ~\$5.5
HUTTON & SMITH BASECAMP BLONDE ~\$6.5
ODDSTORY CLOUDWALKER APA ~\$7
GREEN MAN ESB ~\$7.5
HI-PITCH HI-WIRE IPA ~\$10
WISEACRE GOTTA GET UP TO GET DOWN ~\$6.5
THREE FLOYDS GUMBALLHEAD APA ~\$7
WICKED WEED PERNICIOUS IPA ~\$8
SHACKSBURY CIDER CLASSIC ~\$7.5

- NO ALCOHOL -

UNTITLED ART NON-ALCOHOLIC ITALIAN PILSNER ~\$8
SNAPDRAGON BLOOD ORANGE CANNABLISS 10mg ~\$9
SNAPDRAGON LEMONADE HAZE 10mg ~\$11

- WEEKLY TIPPLE -

MILLER HIGH LIFE PONY
EVAN WILLIAMS BIB ~\$5

WINE

- SPARKLING -

JE T'AIME NV BRUT ~\$11/g1 \$55/bt

- WHITE -

SCHUG '22 CHARDONNAY ~\$13/g1 \$62/bt
LES ANGES '20 SAUVIGNON BLANC ~\$10/g1 \$49/bt
VIN DE DAYS '23 BLANC ~\$14/g1 \$70/bt
BODEGA VERDE NV MACABEO ~\$43/bt

- ROSE -

BIELE PÈRE & FILS '22 ~\$9/g1 \$45/bt

- RED -

BEZEL '21 CABERNET SAUVIGNON ~\$14/g1 \$70/bt
LAPLACE L'ORIGINE '21 MADIRAN ~\$14/g1 \$70/bt
CH. BEL-AIR GALLIER PRESTIGE '18 BOURDEAUX ~\$15/g1 \$75/bt
THE VICE "PINOT BAMBINO" PINOT NOIR ~\$17/g1 \$86/bt

BLUE ROCK BABY BLUE '21 RED BLEND ~\$62/bt
THE LANGUAGE OF YES '22 "CUVEE SINOS" ~\$64/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
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~\$230/bt



- FEATURED FLIGHT -

Blue Run Reflection I
95 Proof (1 oz)

Blue Run Reflection II
100 Proof (1 oz)

Blue Run High Rye
111 Proof (1 oz)

\$31.5

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

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 QUESO DIP, Mushroom Chorizo, Scallion, Tortilla Chips ~ \$15

BEEF TARTARE, Filet Mignon, Pickled Mustard Seed, Crispy Capers, Egg Yolk, Crostini ~ \$14

MSM CHICKEN WINGS, Hoisin, 5 Spice, Sesame Seed, Scallion ~ \$12

- SALAD -

Frisée, Pickled Apples, Shallots, Butternut Squash, Pecans**, Blue Cheese Vinaigrette ~ \$14
+ Grilled Chicken ~ \$24
+ Steak Tips ~ \$28

- SANDWICHES -

LOCAL BEEF BURGER*, House Pickles, Mustard, Mayo, Caramelized Onion, Bacon, Swiss, Wheat Bun ~ \$16

MSM CITY HAM, White Cheddar, Mayo, Dijon, Chow Chow, Ciabatta ~ \$15

- PLATES -

ROASTED CHICKEN, Braised Turnip Greens, Chili Crisp, Pickled Peppers ~ \$25

PAN ROASTED TROUT, King Trumpet & Oyster Mushrooms, Celery Cream, Sweet Potato ~ \$29

GRILLED PORK COPPA, Butternut, Apple, White Grits, Aleppo ~ \$23.5

BUTCHER'S STEAKS*, House Bordelaise, Mashed Potatoes

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 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

RED KURI SQUASH**, Citrus, Honey, Pistachios, Gremolata ~ \$10

- DESSERTS -

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

PANNA COTTA, Banana, Honeycomb, Spiced Rum, Vanilla Chantilly ~ \$9

RED KURI SQUASH SPOONBREAD**, Whipped Butterscotch, Toasted Pecans ~ \$9

COCKTAILS

- DRAFT -

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

MSM JALAPEÑO MARGARITA: Tequila, Orange Liqueur, Lime, Jalapeño ~ \$14

- FROZEN -

LEMON DROP: Vodka, Lemon, Simple Syrup ~ \$13

FROSE: Rosé, Strawberry, Lemon ~ \$13

- BOTTLED -

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

PROSPECT PARK: Rittenhouse Rye, Aperol, Luxardo Maraschino, Punt e Mes, Cherry ~ \$15

- BUILT -

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

MARIA MARIA**: Fidencio, Corazon, Campari, Pineapple, Lime, Orgeat, Bitters ~ \$14

HIGHBALL: Mars Iwai 45, Soda, Lemon ~ \$14

BIG SQUASH ENERGY: Wheatley Vodka, Red Squash Spice, Apple, Rosemary, Amaro di Angostura, Lemon, Soda ~ \$14

LEISURE TIME: Rum, Sherry, Chai, Coconut, Papaya, Lemon ~ \$15

THE VANDERBILT: Blue Run "Golden" Rye, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$23

- CHEF'S DRAM -

Blue Run MSM Single Barrel
"Chosen"
121.2 Proof
\$29 (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