

# BEER

## - DRAFT -

RHINEGEIST CHEETAH LAGER ~ \$7  
 FOUNDERS ALL DAY IPA ~ \$8  
 GREEN MAN ESB ~ \$7

## - 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  
 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 -

RHINEGEIST CHEETAH LAGER  
 GREEN RIVER ~ \$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  
 VIN DE DAYS '23 BLANC ~ \$14/gl \$70/bt  
 BODEGA VERDE NV MACABEO ~ \$43/bt

## - ROSE -

BIELEL PÈRE & FILS '22 ~ \$9/gl \$45/bt

## - RED -

KEN WRIGHT CELLARS '23 PINOT NOIR ~ \$13/gl \$64/bt  
 IRON & SAND '21 CABERNET SAUVIGNON ~ \$13/gl \$64/bt  
 LAPLACE L'ORIGINE '21 MADIRAN ~ \$14/gl \$70/bt

BLUE ROCK BABY BLUE '21 RED BLEND ~ \$62/bt  
 THE LANGUAGE OF YES '22 "CUVEE SINOS" ~ \$64/bt  
 THE VICE "PINOT BAMBINO" PINOT NOIR ~ \$72/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 -

Redbreast 12 Yr  
 80 Proof (1 oz)

Redbreast Lustau  
 92 Proof (1 oz)

Redbreast Tawny  
 92 Proof (1 oz)

\$35

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

# 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

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

MSM QUESO DIP, Mushroom Chorizo, Scallions, Tortilla Chips ~ \$15

MSM PORK RINDS, Harissa Aioli ~ \$7.5

## - 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

ITALIAN COMBO\*\*, City Ham, Bologna, Pepperoni Cotto, Swiss, Pesto Mayo, Baguette ~ \$16

## - 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 TENDERLOIN, Butternut, Apple, White Grits, Aleppo ~ \$28

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 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

KABOCHA SQUASH\*\*, Citrus, Honey, Pistachios, Gremolata ~ \$10

## - DESSERTS -

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

SWEET POTATO TURNOVER\*\*, Sorghum Marshmallow, Pecans ~ \$10

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

# COCKTAILS

## - DRAFT -

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

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

## - FROZEN -

PAPER PLANE: Elijah Craig Bourbon, Amaro Nonino, Aperol, Lemon, Orange ~ \$14

FROSE: Rosé, Strawberry, Lemon ~ \$13

## - BOTTLED -

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

FORT POINT: Rittenhouse Rye, Punt e Mes, Cherry, Benedictine ~ \$15

## - BUILT -

HOMEGROWN\*\*: 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: Mars Iwai 45, 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: Red Breast Cask Strength 12 Yr, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$28

## - CHEF'S DRAM -

Redbreast 15 Yr

92 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

WEHRLOOM HONEY CREAM SODA (NC) ~ \$8

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4