BEER

– DRAFT–

SCOFFLAW NICE LAGER ~ $7
WANDERLINGER 100 DAY IPA ~ $8
HIGHLAND GAELIC ALE ~ $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
CBC CHESTNUT ST. BROWN ALE ~ $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
MICHELOB ULTRA ZERO ~ $7

– WEEKLY TIPPLE –
SCOFFLAW NICE LAGER
FOUR ROSES ~ $8

WINE

– SPARKLING –

GRUET BRUT ~ $12/gl $59/bt

–WHITE–

TIME PLACE SAUVIGNON BLANC '24 ~ $12/gl $59/bt
LIOCO CHARDONNAY '23 ~ $14/gl $70/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

CHATTANOOGA
MAIN STREET MEATS
PROVISIONS

–FEATURED FLIGHT–

Old Forster Distilling Co.

Old Forester Statesman
95 Proof (1 oz)

Old Forester Single Barrel
Imbibe pick
100 Proof (1 oz)

Lucille
129.7 Proof (1 oz)

$31.50

Chef De Cuisine: Zack Burton
Sous Chef: Ryan Locke

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

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

POTATO & CHEESE DIP, Butterball Potatoes, Whitney, Bacon, Cornichons, Sourdough ~ $17

– SALAD –

GEM LETTUCE **
Castelfranco Radicchio, Pickled Shallot, Bacon, Bleu Cheese Crumbles, Everything Seasoning, Herb Dressing ~ $14
+ Grilled Chicken ~ $24
+ Smoked Trout ~ $27
+ Steak Tips ~ $29

– SANDWICHES –

LOCAL BEEF BURGER*, House Pickles, Mustard, Duke's Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~ $18

WARM SMOKED TURKEY SANDWICH**, Bacon, White Cheddar, Pesto, Duke's Mayo, Mixed Greens, Avocado, Multigrain ~ $16

MSM PASTRAMI REUBEN, Sour Cabbage, Gruyere, Snake Island Dressing, Dijon, Cornichon, Marble Rye ~$19

MSM CITY HAM, White Cheddar, Jalapeno Remoulade, Chow Chow, Sourdough~ $16

BUTCHER'S CUTS*, House Bordelaise, House Made Fries

Villari Pork Coppa ~ $23.50
Niman Ranch Teres Major ~ $31
Niman Ranch New York Strip ~ $52
Niman Ranch Ribeye ~ $60
Niman Ranch Filet ~ $65
Bear Creek (TN) 48 Day Dry Aged KC Strip ~ $78
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**, Cane Syrup Gastrique, Peanuts, Silk Chili ~ $12

– DESSERTS –

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

COOKIES & CREAM, Bacon Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Pearls ~ $8

COCKTAILS

– DRAFT –

MSM OLD FASHIONED: Bardstown Orgin, 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

DE LA LOUISIANE: Rye, Benedictine, Sweet Vermouth, Peychaudes, Absinthe ~ $15

– BUILT –

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

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

ESTER'S 1906 ELIXIR: Bardstown Gold Rush, Uncle Nearest 1856, Marshmallow Cinnamon Syrup, Lemon, Bitters ~ $16

BLON-TIKI**: Uruapan Charanda Blanco Rum, Falernum, Giffard Abricot du Roussillon, Lime, Orgeat, Bitters ~ $13

JANUARY SMOKE: Herradura Single Barrel Dos Coyotitos, Pine Syrup, Angostura, Saline, Flamed Orange Twist ~ $16

IN YOUR ABSINTHE: Fords Gin, Green Chartreuse, Lime, Amaro Nonino, Piolo & Max Elderflower, Absinthe ~ $17

THE VANDERBILT: George Remus Straight Bourbon "Riverside Pick", Turbinado, Bitters, Orange, Big Rock ~ $20

– CHEF'S DRAM –

Elijah Craig Single Barrel "H.R. NITE-MARE"
132.4 Proof (2 oz)
$21

BEVERAGES

– BOTTLED BEVERAGES –

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

– COFFEE & TEA –

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