

# BEER

## - DRAFT -

MUSIC CITY LIGHT BEER ~\$7  
JACKALOPE BREW FOGHORN HAZY IPA ~\$7  
MUSIC CITY CITRUS WHEAT ~\$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  
STONE DELICIOUS HAZY IPA ~\$8  
STEM PEAR CIDER ~\$8  
  
UNTITLED ART NON-ALCOHOLIC WEST COAST IPA ~\$8  
SNAPDRAGON LEMONADE HAZE 10mg ~\$11  
SNAPDRAGON CANNABLISS BLOOD ORANGE 10mg ~\$9

- WEEKLY TIPPLE -  
MUSIC CITY LIGHT  
RITTENHOUSE ~\$8

# WINE

## - SPARKLING -

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

## - WHITE -

SCHUG '22 CHARDONNAY ~\$13/gl \$62/bt  
CH. LARMEVILLE '22 ENTRE-DEUX-MERS~\$10/gl\$49/bt  
BODEGA VERDE NV MACABEO ~\$43/bt

## -ROSE -

ELICIO '23 GRENACHE-SYRAH BLEND ~\$10/gl \$49/bt

## -RED -

"LE PETIT OURSAN" NV VIN DE FRANCE ~\$10/gl \$49/bt  
ARGYLE "BLOOM HOUSE" '22 PINOT NOIR ~\$13/gl \$64/bt  
BEZEL '21 CABERNET SAUVIGNON ~\$14/gl \$70/bt  
LAPLACE L'ORIGINE '21 MADIRAN ~\$14/gl \$70/bt

CHATEAU PUY GALLAND '18, BORDEAUX ~\$59/bt  
BLUE ROCK BABY BLUE '21 RED BLEND ~\$62/bt  
THE LANGUAGE OF YES '22 "CUVEE SINOS" ~\$64/bt  
ASTON ESTATE '20 PINOT NOIR ~\$99/bt  
ORIN SWIFT PALERMO '20 CABERNET SAUVIGNON~\$109/bt  
CORTE PAVONE '17 BRUNELLO DI MONTALCINO ~\$125/bt  
ORIN SWIFT MACHETE '20 RED BLEND ~\$127/bt  
SPOTTSWOODE LYNDENHURST '18 CABERNET SAUVIGNON ~\$167/bt  
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~\$230/bt



## - FEATURED FLIGHT -

Sazerac Rye  
90 Proof (1 oz)

Eagle Rare  
90 Proof (1 oz)

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

\$21.5

Chef de Cuisine: Jonathan Ferguson  
Sous Chef: Zack Burton  
Sous Chef: Cody Baschnagel  
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

BISCUIT & GRAVY, Fried Egg ~ \$11

MSM PORK RINDS, Harissa Aioli ~ \$7.5

PIMENTO CHEESE, Biquinho Peppers, Fried Okra, Tomato, Bacon, Sourdough ~ \$15

## - SALAD -

Heirloom Tomatoes, Cherry Tomatoes, Basil, Pickled Onion, Bacon Lardons, Parmesan, Sweet Corn Vinaigrette ~ \$14

- with Grilled Chicken ~ \$24

- with Smoked Trout ~ \$27

- with Steak Tips ~ \$28

## - SANDWICHES -

FRIED GREEN TOMATO B.E.L.T., Bacon, Egg, Lettuce, Farm Fresh Tomatoes, Duke's Mayo, Buttermilk Biscuit ~ \$16

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

WARM SMOKED TURKEY\*\*, Bacon, Avocado, White Cheddar, Pesto, Mayo, Lettuce, Multigrain ~ \$15

MSM PASTRAMI REUBEN, Sour Cabbage, Swiss, Snake Island Dressing, Whole Grain Mustard, Cornichon, Marble Rye ~ \$19

## - PLATES -

BUTCHER'S STEAK SELECTIONS\*, 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 Porterhouse ~ \$79

## - SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$6.5

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

BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10

BRAISED SPECKLED BEANS, Ham Hock, Peppers, Fried Onion ~ \$9

SIDE BISCUIT ~ \$3

SIDE BACON ~ \$4

SIDE SAUSAGE ~ \$4

## - DESSERTS -

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

PEACH CAKE, Black Pepper Caramel, Peach Chantilly ~ \$9

WATERMELON\*\*, Ginger, Cream Cheese, Macadamia Nuts ~ \$9

# COCKTAILS

## - DRAFT -

MSM OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~ \$14

MAI TAI\*\*: Rum, Dry Curaçao, Homemade Orgeat, Lime, Turbinado ~ \$11

## - FROZEN -

LEMON DROP: Lemon, Vodka, Cocchi Americano ~ \$13

FROSE: Rosé, Strawberry, Lemon ~ \$13

## - BOTTLED -

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

CLINT EASTWOOD: Rittenhouse Rye, Green Chartreuse, Turbinado Syrup, Angostura Bitters ~ \$13

## - BUILT -

HOME GROWN\*\*: Chattanooga 9L, Mexican Coke, Salted Peanuts ~ \$14

DARKER THE BERRY: Old Forester 100 Bourbon and Rye, Blackberry, Lemon, Tiki Bitters, Mint ~ \$15

FLOR REVIVIDA: Findencio Mezcal, Lillet, Bauchant, Lime, Hibiscus, Soda ~ \$15

COO-COO FOR COCONUTS: Plantaray Coconut Rum, Velvet Falernum, Aperol, Passion Fruit, Lime, Angostura ~ \$14

THE VANDERBILT: Blanton's Bourbon, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~ \$31

## - FEATURED BRUNCH COCKTAILS -

MSM BLOODY MARY, House Mix, Vodka ~ \$13

MIMOSA, Sparkling, Fresh OJ ~ \$12

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE ~ \$6

MEXICAN SPRITE ~ \$6

DIET COKE ~ \$4

SAN PELLEGRINO ~ \$7

TOPO CHICO ~ \$6

SIOUX CITY SARSAPARILLA ~ \$6

SIOUX CITY CREAM SODA ~ \$6

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4

HOT TEA ~ \$4

ICED TEA [SWEET OR UNSWEET] ~ \$4