

# BEER

## - DRAFT -

MUSIC CITY LIGHT BEER ~ \$7  
FOUNDERS ALL DAY 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

- WEEKLY TIPPLE -  
MUSIC CITY LIGHT  
EARLY TIMES BIB ~ \$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  
LAPLACE L'ORIGINE '21 MADIRAN ~ \$14/gl \$70/bt  
BEZEL '21 CABERNET SAUVIGNON ~ \$14/gl \$70/bt  
THE LANGUAGE OF YES '22 "CUVEE SINSO" ~ \$64/bt

CHATEAU PUY GALLAND '18, BORDEAUX ~ \$59/bt  
BLUE ROCK BABY BLUE '21 RED BLEND ~ \$62/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

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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

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 SMOKED BOUDIN, Creole Mustard, Toast Points ~ \$13.5

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

MSM PORK RINDS, Harissa Aioli ~ \$7.5

## - 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 -

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

MSM ITALIAN BEEF, Horseradish Aioli, Peppers & Onions, Giardiniera, Au Jus, Hoagie ~ \$16

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

MSM PASTRAMI REUBEN, Swiss, Sour Cabbage, Dijon, Cornichons, Snake Island Dressing, Rye ~ \$19

## - PLATES -

BUTCHER'S STEAKS\*, House Bordelaise, House Fries  
Niman Ranch Denver ~ \$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 ~ \$99

## - 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, Elephant Garlic ~ \$9

## - 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 ~ \$14

## - 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 -

HOMEGROWN\*\*: Chattanooga 91, 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

## - CHEF'S DRAM -

Stagg  
125.9 Proof  
(2 oz) \$45

# 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