

# 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/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 -

BÍELER PÈRE & FILS '22 ~ \$9/g1 \$45/bt

## - RED -

KEN WRIGHT CELLARS '23 PINOT NOIR ~ \$13/g1 \$64/bt  
IRON & SAND '21 CABERNET SAUVIGNON ~ \$13/g1 \$64/bt  
LAPLACE L'ORIGINE '21 MADIRAN ~ \$14/g1 \$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

# 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

MSM PORK RINDS, Harissa Aioli ~ \$7.5

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

## - SALAD -

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

## - SANDWICHES -

MSM WARM SMOKED TURKEY SANDWICH\*\*, Bacon,  
White Cheddar, Pesto, Mayo, Mixed Greens, Avocado,  
Multi Grain ~ \$15

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

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

## - PLATES -

BUTCHER'S STEAKS\*, House Bordelaise, House Fries

Niman Ranch Bavette ~ \$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

RED KURI 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, Benedictine, Punt e Mes,  
Cherry ~ \$15

## - BUILT -

HOMEGROWN\*\*: Chattanooga 9L, 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: Redbreast Cask Strength 12 year,  
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