



**BRUNCH**

# BEGINNINGS

**CHEF'S DAILY SOUP** cup 4 | bowl 7

**AWARD-WINNING CRAB, SHRIMP AND ANDOUILLE GUMBO** cup 4 | bowl 7

**NO-FILLER CRAB CAKES** crab | herbs | spices | pickled green bean salad 15

**SIN CITY BBQ SHRIMP** shrimp | garlic cheddar stone grits | mushrooms | spicy creole garlic butter 11

**FRIED GREEN TOMATOES** cornmeal crust | onion strings | comeback dressing 9

**SPINACH CRISP** flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 9  
add chicken 4 | add shrimp 5

**CRAB CLAWS** fried, marinated, or sautéed with cocktail sauce 16 (*when available*)

**MOZZARELLA TOMATO TOWER** mozzarella | red onion | basil | tomatoes | French vinaigrette 9

# SALADS

add: chicken 4 | salmon 5 | shrimp 6 | scallop 7 | crab cake 7 | steak 8 | tuna 8

**CHAR SALAD** greens | bacon | cheddar shreds | egg | tomato 7

**CAESAR** romaine | Parmesan | white bread croutons | roasted garlic dressing 7

**WEDGE OF ICEBERG** iceberg lettuce | bacon | Maytag bleu cheese dressing | tomato | egg | scallions 8

**GINGER-PEANUT CHICKEN SALAD** baby greens | fried chicken tenders | roasted peanuts | green onions | carrots | cucumber | cilantro | toasted sesame seeds | ginger-peanut dressing 13

**STEAK AND BLEU** chargrilled flank steak, prepared medium-rare only | Maytag bleu cheese | baby greens | roasted pecans | red onion | red bell peppers | garlic croutons | raspberry vinaigrette 15

**ASIAN AHI TUNA SALAD** baby greens | red onion | cucumber | carrots | fried won-tons | cilantro | French vinaigrette | five-spice seared Ahi tuna | wasabi cream | tomato-soy sauce 15

**CHICKEN AND STRAWBERRY CHOPPED SALAD** grilled or fried chicken | mixed greens | garden vegetables | strawberries | blueberries | almonds | golden raisins | poppyseed dressing 14

# HOUSE-MADE DRESSINGS

Maytag bleu cheese | sesame peanut | French vinaigrette | buttermilk ranch | comeback | extra virgin olive oil | aged balsamic vinegar | honey mustard | raspberry vinaigrette | poppyseed

# EGGS

**SOUTHERN STYLE "BENNY"** buttermilk biscuits | poached eggs | fried green tomato | country ham | hollandaise | onion strings 10

**CLASSIC EGGS BENEDICT** Canadian bacon | poached eggs | toasted English muffins | hollandaise | onion strings 11

**CRAB BENEDICT** toasted English muffin | no-filler crab cakes | poached eggs | hollandaise | onion strings 15

**STEAK BENEDICT** skirt steak | poached eggs | toasted English muffin | sautéed green | hollandaise | onion strings 15

**EGGS FLORENTINE** poached eggs | toasted English muffin | creamed spinach | onion strings 9

## MAIN COURSES

**CHICKEN FILET PONTALBA** fried chicken | tri-color pepper and potato hash | Canadian bacon | Tillamook cheddar | béarnaise 11.5

**CROQUE MADAME** country ham | gruyère cheese | sunny-side up egg | griddle bread | house-cut fries 12

**CUSTARD-FRIED FRENCH TOAST** Texas toast | house sausage | spiced syrup 10

**CHICKEN & WAFFLE** fried chicken tenderloins | Belgian waffle | spiced syrup 12

**CRAWFISH, LUMP CRAB AND ANDOUILLE SAUSAGE CREOLE SAUTÉ** garlic cheddar stone grits 12.5

**CHOPPED STEAK** grilled round chuck | demi-glace | choice of two home-style sides 13

**PAN-SEARED ATLANTIC SALMON** citrus couscous | sundried tomato caper | fresh dill emulsion 16

**PECAN-CRUSTED BLACKFISH** deviled crab meat-stuffed | pecan-crusting | garlic potatoes | Worcestershire butter sauce 18

**CHICKEN TENDERLOINS** choice of grilled or fried | choice of two home-style sides 11

**COUNTRY FRIED STEAK** garlic cheddar stone grits | red onion bacon gravy 13

**RANGE CHICKEN** roasted Ashley Farms breast | garlic potatoes | asparagus | pearl onions | spring peas | lemon herb butter sauce 15

## BURGERS & SANDWICHES

*all burgers and sandwiches served with house-cut fries*

**CHAR BURGER** ground chuck | bacon | Tillamook cheddar | lettuce | tomato | red onion 13

**MAYTAG BLEU BURGER** blackened ground chuck burger | Maytag bleu cheese | lettuce | tomato | flash-fried onion strings 16

**THE BEEFEATER** roast beef | toasted whole wheat bread | horseradish mayo | tomato | Tillamook cheddar 11

**TUNA MELT** Ahi tuna steak seared medium rare | toasted whole wheat bread | Tillamook cheddar | red onion | tomato | wasabi cream 16

## CHAR DAILY SPECIALS

*11 a.m.-2 p.m. • all daily specials served with your choice of two home-style sides*

**HOME-STYLE VEGETABLE PLATE** choose three 8 | choose four 10

**SATURDAY** pecan tenders 9

**SUNDAY** ham 10 | fried chicken 10

## HOME-STYLE SIDES

collard greens | butter beans | black-eyed peas | green beans | macaroni and cheese | braised cabbage | garlic cheddar stone grits | garlic mashed potatoes | smashed sweet potatoes | house-cut french fries | creamed spinach | cornbread dressing | side salad | couscous | broccoli | sweet potato fries

# DESSERTS

**FAMOUS HOUSE-MADE PECAN PIE** French vanilla ice cream 8.5

**PECAN CARAMEL BUTTER CRUNCH** French vanilla ice cream | cinnamon-braised Granny Smith apple sauce 7.5

**DOUBLE-CUT FUDGE BROWNIE** praline ice cream | caramel sauce 8

**HOUSE-MADE BLUEBERRY BREAD PUDDING** whiskey sauce 6

**GLUTEN-FREE CHEESECAKE** fresh strawberries 7

**CHEF FEATURED DESSERT** 8

*For your convenience, a 20% gratuity will be added to parties of 8 or more.  
Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount  
by striking through the added gratuity and inserting a tip that you wish to pay.*

## **MESSAGE FROM THE MISSISSIPPI STATE DEPARTMENT OF HEALTH**

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information.

**charrestaurant.com**

