



LUNCH & BRUNCH

JACKSON, MS | NASHVILLE, TN | MEMPHIS, TN | HUNTSVILLE, AL

BEGINNINGS

CHEF'S DAILY SOUP

cup 6 | bowl 8

AWARD-WINNING CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 6 | bowl 8

NO-FILLER CRAB CAKES

crab | herbs | spices | pickled green bean salad 20

SIN CITY BBQ SHRIMP

shrimp | garlic cheddar stone grits | mushrooms | spicy creole garlic butter 12

FRIED GREEN TOMATOES

cornmeal-encrusted | onion strings | comeback dressing 9

SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 10 *add: chicken 6 | shrimp 8*

CRAB CLAWS

fried, marinated, or sautéed | cocktail sauce 17 (when available)

MOZZARELLA TOMATO TOWER

mozzarella | red onions | basil | tomatoes | French vinaigrette 9

SALADS

add to any salad: chicken 6 | salmon 8 | shrimp 8 | scallop 7 | crab cake 10 | steak 8 | tuna 8

CHAR SALAD

greens | bacon | cheddar | egg | tomatoes 8

CAESAR

romaine | parmesan | croutons | roasted garlic dressing 8

WEDGE OF ICEBERG

iceberg lettuce | bacon | Maytag bleu cheese dressing | tomatoes | egg | scallions 8

GINGER-PEANUT CHICKEN SALAD

fried chicken tenders | baby greens | roasted peanuts | green onions | carrots | cucumbers | cilantro |
toasted sesame seeds | sesame ginger dressing 16

STEAK AND BLEU

chargrilled flank steak, prepared medium-rare only | baby greens | Maytag bleu cheese | roasted pecans | red onions |
red bell peppers | garlic croutons | raspberry vinaigrette 18

ASIAN AHI TUNA SALAD

five-spice seared ahi tuna | baby greens | red onions | cucumbers | carrots | fried wontons | cilantro | French vinaigrette |
wasabi cream | tomato-soy sauce 17

CHICKEN AND STRAWBERRY CHOPPED SALAD

grilled or fried chicken | mixed greens | garden vegetables | strawberries | blueberries | almonds | golden raisins |
poppyseed dressing 16

HOUSE-MADE DRESSINGS

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

BURGERS & 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 12

ULTIMATE CHICKEN BLT

roasted chicken breast | arugula | tomato | basil | bacon | balsamic mayo | toasted kaiser bun 10

TUNA MELT

ahi tuna steak seared medium-rare | toasted whole wheat bread | Tillamook cheddar | red onion | tomato | wasabi cream 16

CHAR FEATURES

PAN-SEARED ATLANTIC SALMON

citrus couscous | sundried tomato caper butter | fresh dill emulsion 16

CHOPPED STEAK

grilled round chuck | demi-glace | choice of two home-style sides 14

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 CHICKEN

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

FILET

8oz tenderloin | choice of two home-style sides 39

CHAR DAILY SPECIALS

11 am – 2 pm • All Daily Specials are served with your choice of two sides

HOME-STYLE VEGETABLE PLATE choose three 9 | choose four 12

MONDAY red beans and rice 11 | beef brisket 13

TUESDAY short ribs 17 | chicken & dumplings 11

WEDNESDAY fried chicken 11 | meatloaf 12

THURSDAY roast beef 13 | baked chicken 11

FRIDAY fried catfish 12 | roasted turkey 11

SATURDAY pecan tenders 11

SUNDAY ham 10 | fried chicken 11

HOME-STYLE SIDES 4

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

MESSAGE FROM THE MISSISSIPPI STATE DEPARTMENT OF HEALTH

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, 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 more information.

Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering.

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 8

DOUBLE-CUT FUDGE BROWNIE

pecan praline ice cream | caramel sauce 8

HOUSE-MADE BLUEBERRY BREAD PUDDING

whiskey sauce 6

GLUTEN-FREE CHEESECAKE

fresh strawberries 7

CHEF FEATURED DESSERT 8

BRUNCH

Saturday & Sunday | open – 2 p.m.

EGGS

SOUTHERN STYLE “BENNY”

buttermilk biscuits | poached eggs | fried green tomatoes | country ham | hollandaise | onion strings 11

CLASSIC EGGS BENEDICT

Canadian bacon | poached eggs | toasted English muffin | hollandaise | onion strings 11

CRAB BENEDICT

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

STEAK BENEDICT

skirt steak | poached eggs | toasted English muffin | sautéed greens | 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 12

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 13



We proudly serve Greater Omaha beef on our menu. Located in Omaha, Nebraska amidst the largest supply of Angus and Hereford cattle in the world, Greater Omaha Packers is a family-owned beef facility that leads the industry in their commitment to quality, sustainability and humane treatment practices.

CHARRESTAURANT.COM



For your convenience, a 20% gratuity will be added to reservations 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.