



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 25

## SIN CITY BBQ SHRIMP

shrimp | garlic cheddar stone grits | mushrooms | spicy creole garlic butter 14

## FRIED GREEN TOMATOES

cornmeal-encrusted | onion strings | comeback dressing 12

## SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 12

## CRAB CLAWS

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

## MOZZARELLA TOMATO TOWER

mozzarella | red onions | basil | tomatoes | French vinaigrette 11

# SALADS

add to any salad: chicken 8 | salmon 10 | shrimp 10 | scallop 9 | crab cake 12 | steak 12 | tuna 10

## CHAR SALAD

greens | bacon | cheddar | egg | tomatoes 10

## CAESAR

romaine | parmesan | croutons | roasted garlic dressing 10

## WEDGE OF ICEBERG

iceberg lettuce | bacon | Maytag bleu cheese dressing | tomatoes | egg | scallions 10

## GINGER-PEANUT CHICKEN SALAD

fried chicken tenders | baby greens | roasted peanuts | green onions | carrots | cucumbers | cilantro |  
toasted sesame seeds | sesame ginger dressing 17

## STEAK AND BLEU

tenderloin, prepared medium-rare only | baby greens | Maytag bleu cheese | roasted pecans | red onions |  
red bell peppers | garlic croutons | raspberry vinaigrette 20

## 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 19

## CHICKEN AND STRAWBERRY CHOPPED SALAD

grilled or fried chicken | mixed greens | garden vegetables | strawberries | blueberries | almonds | golden raisins |  
poppyseed dressing 17

## 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 15

## MAYTAG BLEU BURGER

blackened ground chuck burger | Maytag bleu cheese | lettuce | tomato | flash-fried onion strings 18

## THE BEEFEATER

roast beef | toasted whole wheat bread | horseradish mayo | tomato | Tillamook cheddar 14

## ULTIMATE CHICKEN BLT

roasted chicken breast | arugula | tomato | basil | bacon | balsamic mayo | toasted kaiser bun 12

## TUNA MELT

ahi tuna steak seared medium-rare | toasted whole wheat bread | Tillamook cheddar | red onion | tomato | wasabi cream 18

# CHAR FEATURES

## PAN-SEARED ATLANTIC SALMON

citrus couscous | sundried tomato caper butter | fresh dill emulsion 18

## CHOPPED STEAK

grilled round chuck | demi-glace | choice of two home-style sides 16

## PECAN-CRUSTED BLACKFISH

deviled crab meat-stuffed | pecan-crusted | garlic potatoes | Worcestershire butter sauce 21

## CHICKEN TENDERLOINS

choice of grilled or fried | choice of two home-style sides 13

## COUNTRY FRIED CHICKEN

garlic cheddar stone grits | red onion bacon gravy 15

## RANGE CHICKEN

roasted Ashley Farms breast | garlic potatoes | asparagus | pearl onions | spring peas | lemon herb butter sauce 17

## FILET

8oz tenderloin | choice of two home-style sides 43

# CHAR DAILY SPECIALS

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

**HOME-STYLE VEGETABLE PLATE** choose three 12 | choose four 16

**MONDAY** red beans and rice 12 | beef brisket 15

**TUESDAY** short ribs 18 | chicken & dumplings 12

**WEDNESDAY** fried chicken 14 | meatloaf 14

**THURSDAY** roast beef 15 | baked chicken 13

**FRIDAY** fried catfish 14 | roasted turkey 12

**SATURDAY** pecan tenders 13

**SUNDAY** ham 10 | fried chicken 14

# 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 10

### PECAN CARAMEL BUTTER CRUNCH

French vanilla ice cream | cinnamon-braised Granny Smith apple sauce 10

### DOUBLE-CUT FUDGE BROWNIE

pecan praline ice cream | caramel sauce 10

### HOUSE-MADE BLUEBERRY BREAD PUDDING

whiskey sauce 10

### GLUTEN-FREE CHEESECAKE

fresh strawberries 10

### CHEF FEATURED DESSERT 10

## BRUNCH

Saturday & Sunday | open – 2 p.m.

## EGGS

### SOUTHERN STYLE “BENNY”

buttermilk biscuits | poached eggs | fried green tomatoes | country ham | hollandaise | onion strings 14

### CLASSIC EGGS BENEDICT

Canadian bacon | poached eggs | toasted English muffin | hollandaise | onion strings 13

### CRAB BENEDICT

no-filler crab cakes | poached eggs | toasted English muffin | hollandaise | onion strings 19

### STEAK BENEDICT

tenderloin tails | poached eggs | toasted English muffin | sautéed greens | hollandaise | onion strings 18

### EGGS FLORENTINE

poached eggs | toasted English muffin | creamed spinach | onion strings 12

## MAIN COURSES

### CHICKEN FILET PONTALBA

fried chicken | tri-color pepper and potato hash | Canadian bacon | Tillamook cheddar | béarnaise 15

### CROQUE MADAME

country ham | gruyère cheese | sunny-side up egg | griddle bread | house-cut fries 14

### CUSTARD-FRIED FRENCH TOAST

Texas toast | house sausage | spiced syrup 12

### CHICKEN & WAFFLE

fried chicken tenderloins | Belgian waffle | spiced syrup 15

### CRAWFISH, LUMP CRAB AND ANDOUILLE SAUSAGE CREOLE SAUTÉ

garlic cheddar stone grits 18



*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](http://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.