



LUNCH & BRUNCH

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

# BEGINNINGS

## CHEF'S DAILY SOUP

cup 7 | bowl 9

## AWARD-WINNING CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 7 | bowl 9

## 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 16

## FRIED GREEN TOMATOES

cornmeal-encrusted | onion strings | comeback dressing 13

## SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 13

## CRAB CLAWS

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

## MOZZARELLA TOMATO TOWER

mozzarella | red onions | basil | tomatoes | French vinaigrette 12

# SALADS

add to any salad: chicken 8 | scallop 9 | tuna 10 | salmon 10 | shrimp 10 | steak 12 | crab cake 12.5

## 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 12

## GINGER-PEANUT CHICKEN SALAD

fried chicken tenders | baby greens | roasted peanuts | green onions | carrots | cucumbers | cilantro |  
toasted sesame seeds | sesame ginger dressing 18

## 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 20

## CHICKEN AND STRAWBERRY CHOPPED SALAD

grilled or fried chicken | mixed greens | garden vegetables | strawberries | blueberries | almonds | golden raisins |  
poppyseed dressing 18

## 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 16

## 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 16

## ULTIMATE CHICKEN BLT

roasted chicken breast | arugula | tomato | basil | bacon | balsamic mayo | toasted kaiser bun 14

## 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 19.5

## 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 21.5

## CHICKEN TENDERLOINS

choice of grilled or fried | choice of two home-style sides 14

## COUNTRY FRIED CHICKEN

garlic cheddar stone grits | red onion bacon gravy 16

## RANGE CHICKEN

roasted Ashley Farms breast | garlic potatoes | asparagus | pearl onions | spring peas | lemon herb butter sauce 18

## FILET

8oz tenderloin | choice of two home-style sides 46

# 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 14 | beef brisket 17

**TUESDAY** short ribs 18 | chicken & dumplings 14

**WEDNESDAY** fried chicken 14 | meatloaf 14

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

**FRIDAY** fried catfish 15 | roasted turkey 14

**SATURDAY** pecan tenders 13

**SUNDAY** ham 13 | 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 15

### CLASSIC EGGS BENEDICT

Canadian bacon | poached eggs | toasted English muffin | hollandaise | onion strings 15

### CRAB BENEDICT

no-filler crab cakes | poached eggs | toasted English muffin | hollandaise | onion strings 21

### STEAK BENEDICT

tenderloin tails | poached eggs | toasted English muffin | sautéed greens | hollandaise | onion strings 20

### EGGS FLORENTINE

poached eggs | toasted English muffin | creamed spinach | onion strings 14

## MAIN COURSES

### CHICKEN FILET PONTALBA

fried chicken | tri-color pepper and potato hash | Canadian bacon | Tillamook cheddar | béarnaise 17

### CROQUE MADAME

country ham | mozzarella | sunny-side up egg | Parmesan cream sauce | griddle bread | house-cut fries 16

### CUSTARD-FRIED FRENCH TOAST

Texas toast | house sausage | spiced syrup 14

### CHICKEN & WAFFLE

fried chicken tenderloins | Belgian waffle | spiced syrup 16

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

garlic cheddar stone grits 20

[CHARRESTAURANT.COM](http://CHARRESTAURANT.COM)



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