



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 BACON CRISP

crispy 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 | crab cake 12.5 | steak 15

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

grilled or fried chicken | baby greens | roasted peanuts | green onions | carrots | cucumbers | cilantro |
toasted sesame seeds | crispy tortilla | 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 21

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 18

MAYTAG BLEU BURGER

blackened ground chuck burger | Maytag bleu cheese | lettuce | tomato | flash-fried onion strings 19

THE BEEFEATER

roast beef | toasted whole wheat bread | horseradish mayo | tomato | Tillamook cheddar 17

CHICKEN SALAD 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

CHICKEN SANDWICH

fried or grilled chicken | bacon | lettuce | tomato | spicy mayo | crispy onion strings 15

CHAR FEATURES

PAN-SEARED ATLANTIC SALMON

citrus couscous | sundried tomato caper and fresh dill emulsion 19.5

CHOPPED STEAK

grilled round chuck | demi-glace | choice of two home-style sides 17

PECAN-CRUSTED BLACKFISH

deviled crab meat-stuffed | garlic potatoes | Worcestershire butter sauce 22.5

CHICKEN TENDERLOINS

grilled or fried | choice of two home-style sides 15

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 51

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 15 | country fried steak 17

THURSDAY fried or grilled pork chop 15 | baked chicken 13

FRIDAY fried catfish 15 | roasted turkey 14

SATURDAY pecan tenders 15

SUNDAY ham 13 | fried chicken 15

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”

butter milk 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 22

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

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



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.