



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

BEGINNINGS

BUTTER TASTING

two specialty butters | artisan bread 3

DAILY SOUP

cup 7 | bowl 9

CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 8 | bowl 10

PORK RINDS

white cheddar gruyère | comeback sauce 10

ONION RINGS

comeback sauce 11

FRIED GREEN TOMATOES

cornmeal-encrusted | tomato relish | comeback sauce 11

SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 11

add: chicken 7 | shrimp 8 | steak* 8

CRAB CLAWS

fried or sautéed | cocktail sauce 22 (when available)

CHILI-FRIED OYSTERS

cumin cream sauce | roasted corn relish 12 half dz | 22 dz

NO FILLER CRAB CAKES

jumbo lump crab | herbs | spices | lemon tarragon butter 25

SALADS

add to any salad: chicken 7 | shrimp 8 | steak* 8 | salmon 8 | fried oysters 8 | tuna* 10

HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 9.5

CAESAR

romaine | parmesan | garlic crouton | house-made Caesar 9.5

CHAR WEDGE

iceberg | bacon | Maytag bleu cheese dressing | tomato | egg | scallion 11.5

SPINACH

baby spinach | Maytag bleu cheese | sliced strawberry | tart dried cherry | almond | balsamic vinaigrette 11.5

GINGER-PEANUT CHICKEN

baby greens | fried chicken tenders | roasted peanut | carrot | cucumber | cilantro | toasted sesame seed | scallion | ginger-peanut dressing 17.5

*STEAK AND BLEU

baby greens | tenderloin (prepared medium rare) | Maytag bleu cheese | roasted pecan | red onion | red bell pepper | garlic crouton | balsamic vinaigrette 19.5

*TUNA NICOISE

baby greens | ahi tuna | artichoke heart | tomato | egg | haricot verts | fried capers | honey white balsamic vinaigrette 19.5

HOUSE-MADE DRESSINGS

Maytag bleu cheese | ginger-peanut | buttermilk ranch | comeback | Caesar | balsamic vinaigrette

BURGERS & SANDWICHES

Served with house-cut fries

* CHAR BURGER

ground beef | bacon | Tillamook cheddar | lettuce | beefsteak tomato | red onion 16

THE BEEFEATER

whole wheat | roast beef | horseradish mayo | beefsteak tomato | Tillamook cheddar 15

OYSTER PO'BOY

fried oyster | crispy brussels shavings | tomato | Louisiana hot sauce aioli 18

CHICKEN SALAD BLT

brioche bun | chicken | arugula | diced tomato | basil | bacon | balsamic mayo 14

* GROUPER SANDWICH

fried or blackened | brioche bun | lemon aioli | tomato | red cabbage, parsley & coriander slaw 18

CHAR FEATURES

Add House, Caesar or Wedge salad \$5

* PAN-SEARED ATLANTIC SALMON

roasted zucchini and squash | broccolini | sun-dried tomato caper vinaigrette 17

* CORNBREAD DUSTED REDFISH

Delta Grind cheddar grits | spinach | Abita Amber crab and crawfish pan sauce 17

* GRILLED GROUPER

basil orzo | asparagus | orange pecan butter 19

SHRIMP & GRITS

Gulf shrimp | Delta Grind cheddar grits | mushroom | spicy creole garlic butter 15

ASHLEY FARMS RANGE CHICKEN

garlic mashed potato | essence-spiced haricot verts with pecan | mushroom pan jus 17

* FILET

8oz with maitre d' butter | choice of two sides 43

CHAR DAILY SPECIALS 13

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

MONDAY – Fried Chicken

TUESDAY – Ground Beef Meatloaf

WEDNESDAY – Short Ribs

THURSDAY – Country Fried Steak

FRIDAY – *Lake Farm's Fried Catfish

SIDES 4

VEGETABLE PLATE: choice of three 11 | choice of four 13

collard greens | butter beans | black-eyed peas | broccolini | creamed spinach | garlic mashed potato | chipotle sweet potato mash | house-cut fries | cornbread dressing | caramelized onion mac and cheese | Delta Grind cheddar grits

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

HOUSE-MADE PECAN PIE

vanilla bean ice cream 10

PECAN BUTTER CRUNCH

vanilla bean ice cream | cinnamon Granny Smith apple sauce 10

DOUBLE-CUT FUDGE BROWNIE

praline pecan ice cream | caramel sauce 10

BLUEBERRY BREAD PUDDING

blueberry glaze | whiskey sauce 10

SWEET MAGNOLIA ICE CREAM CO. GELATOS & SORBETS

daily selection 7

BRUNCH

Saturday & Sunday | open – 2 p.m.

LIBATIONS 5

MIMOSA | BLOODY MARY

BENEDICT

*SOUTHERN

buttermilk biscuit | egg | fried green tomato | country ham | hollandaise 14

*STEAK BENEDICT

english muffin | skirt steak | egg | greens | tomato | hollandaise 18

*CRAB

english muffin | crab cake | egg | hollandaise 18

MAIN COURSES

CHICKEN BISCUIT

buttermilk biscuit | fried chicken tenders | cheddar | bacon & onion white gravy 14

*CROQUE MADAME

griddle bread | country ham | gruyère | egg | house-cut fries 14

SPINACH, BACON & CHEDDAR QUICHE

baby greens | tomato relish 14

CUSTARD-FRIED FRENCH TOAST

Texas toast | sausage | cinnamon syrup 14

CHICKEN & WAFFLE

spiced fried chicken tenderloins | Belgian waffle | cinnamon syrup 14

CREOLE SAUTÉ

crawfish | lump crab | andouille sausage | Delta Grind garlic cheddar grits 18

SIDES 6

BACON | COUNTRY HAM | SAUSAGE | BUTTERMILK BISCUITS

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.

For your convenience, a 20% gratuity will be added to reservations of 5 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.



CHARRESTAURANT.COM