



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 GROUPE

basil orzo | asparagus | orange pecan butter 19

SHRIMP & GRITS

Gulf shrimp | Delta Grind cheddar grits | mushroom | spicy creole garlic butter 16

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 44

CHAR DAILY SPECIALS

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

MONDAY – Fried Chicken 13

TUESDAY – Ground Beef Meatloaf 14

WEDNESDAY – Short Ribs 17

THURSDAY – Country Fried Steak 13

FRIDAY – *Lake Farm's Fried Catfish 15

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

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.



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