



LUNCH & BRUNCH

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 12

FRIED GREEN TOMATOES

cornmeal-encrusted | tomato relish | comeback sauce 12

SPINACH BACON CRISP

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

add: chicken 8 | shrimp 9 | steak* 10

CRAB CLAWS

fried or sautéed | cocktail sauce 22 *(when available)*

CHILI-FRIED OYSTERS

cumin cream sauce | roasted corn relish 14 half dz | 24 dz

NO FILLER CRAB CAKES

jumbo lump crab | tomato relish | lemon tarragon butter 25

SALADS

add to any salad: chicken 8 | shrimp 9 | salmon* 9 | fried oysters 9 | steak* 10 | tuna* 10

HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 10

CAESAR

romaine | parmesan | garlic crouton | house-made Caesar 10

CHAR WEDGE

iceberg | bacon | tomato | egg | scallion | Maytag bleu cheese dressing 12

CHOPPED SALAD

mixed greens | grilled or fried chicken | cucumber | tomato | strawberry | blueberry | almond | golden raisin |

poppyseed dressing 12

GINGER-PEANUT CHICKEN

baby greens | fried chicken tenders | roasted peanut | carrot | cucumber | cilantro | toasted sesame seed | scallion |

crispy flour tortilla | ginger-peanut dressing 18

*STEAK AND BLEU

baby greens | tenderloin (prepared medium rare) | Maytag bleu cheese | roasted pecan | red onion |

red bell pepper | garlic crouton | balsamic vinaigrette 20

*TUNA NICOISE

baby greens | ahi tuna | artichoke heart | tomato | egg | green beans | fried capers | crispy flour tortilla | honey white

balsamic vinaigrette 20

HOUSE-MADE DRESSINGS

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

BURGERS & SANDWICHES

Served with house-cut fries

*CHAR BURGER

ground beef | bacon | Tillamook cheddar | lettuce | beefsteak tomato | red onion 17

THE BEEFEATER

whole wheat | roast beef | horseradish mayo | beefsteak tomato | Tillamook cheddar 16

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 19

CHAR FEATURES

Add House, Caesar or Wedge salad \$7

*PAN-SEARED ATLANTIC SALMON

roasted zucchini and squash | broccolini with garlic & chile flakes | sun-dried tomato caper vinaigrette 19.5

*CORNBREAD DUSTED REDFISH

Delta Grind cheddar grits | spinach | Abita Amber crab and crawfish pan sauce 19

*GRILLED GROUPE

basil orzo | asparagus | orange pecan butter 19

SHRIMP & GRITS

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

ROASTED CHICKEN

Ashley Farms range chicken | garlic potatoes | asparagus | pearl onions | spring peas | lemon herb butter sauce 18

*FILET

8oz with maitre d' butter | choice of two sides 46

CHAR DAILY SPECIALS

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

MONDAY – Fried Chicken 14

TUESDAY – Ground Beef Meatloaf 14

WEDNESDAY – Short Ribs 17

THURSDAY – Country Fried Steak 14

FRIDAY – *Lake Farm's Fried Catfish 16

SIDES 4

VEGETABLE PLATE: choice of three 12 | choice of four 14

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 | essence-spiced green beans with pecans

*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 | caramel sauce 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 8.5

BRUNCH

Saturday & Sunday | open – 2 p.m.

LIBATIONS 6

MIMOSA | BLOODY MARY

BENEDICT

*SOUTHERN

buttermilk biscuit | poached egg | fried green tomato | country ham | hollandaise 15

*STEAK BENEDICT

english muffin | skirt steak | poached egg | greens | tomato | hollandaise 19

*CRAB

english muffin | no filler crab cake | poached egg | hollandaise 19

MAIN COURSES

CHICKEN BISCUIT

buttermilk biscuit | fried chicken tenders | cheddar | bacon & onion white gravy 16

*CROQUE MADAME

griddle bread | gruyère cheese | Dijon mustard | country ham | fried egg | gruyère béchamel sauce | house-cut fries 16

SPINACH, BACON & CHEDDAR QUICHE

baby greens | tomato relish 15

CUSTARD-FRIED FRENCH TOAST

Texas toast | sausage | cinnamon syrup 15

CHICKEN & WAFFLE

fried chicken tenderloins | Belgian waffle | cinnamon syrup 15

CREOLE SAUTÉ

crawfish | lump crab | andouille sausage | Delta Grind garlic cheddar grits 20

SIDES 6

BACON | COUNTRY HAM | SAUSAGE | BUTTERMILK BISCUITS | CHEDDAR GRITS

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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