



BEGINNINGS

BUTTER TASTING

two specialty butters | artisan bread 3

DAILY SOUP

cup 5 | bowl 7

CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 5 | bowl 7

PORK RINDS

white cheddar | gruyère | comeback sauce 8

ONION RINGS

comeback sauce 8

FRIED GREEN TOMATOES

cornmeal-encrusted | tomato relish | comeback sauce 9

SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 9
add: chicken 5 | shrimp 6 | steak* 7

CRAB CLAWS

fried or sautéed | cocktail sauce 15 (when available)

PEI MUSSELS

tomato basil broth | toasted baguette 15

CHILI-FRIED OYSTERS

cumin cream sauce | roasted corn relish 10 half dz | 20 dz

CRAB CAKES

jumbo lump crab | herbs | spices | lemon tarragon butter 16

SALADS

add to any salad: chicken 5 | shrimp 6 | steak* 7 | salmon 7 | fried oysters 7 | tuna* 9

HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 8

CAESAR

romaine | parmesan | garlic crouton | house-made Caesar 8

CHAR WEDGE

iceberg | bacon | Maytag bleu cheese dressing | tomato | egg | scallion 10

SPINACH

baby spinach | Maytag bleu cheese | sliced strawberry | tart dried cherry | almond | balsamic vinaigrette 10

GINGER-PEANUT CHICKEN

baby greens | fried chicken tenders | roasted peanut | carrot | cucumber | cilantro | toasted sesame seed | ginger-peanut dressing 16

*STEAK AND BLEU

baby greens | tenderloin (prepared medium rare) | Maytag bleu cheese | roasted pecan | red onion | red bell pepper | garlic crouton | balsamic vinaigrette 18

*TUNA NICOISE

baby greens | ahi tuna | artichoke heart | tomato | egg | haricot verts | capers | honey white balsamic 18

HOUSE-MADE DRESSINGS

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

BURGERS & SANDWICHES

Served with house-cut fries

*CHAR BURGER

Evans ground beef | bacon | Tillamook cheddar | lettuce | beefsteak tomato | red onion 14

THE BEEFEATER

whole wheat | roast beef | horseradish mayo | beefsteak tomato | Tillamook cheddar 11

DUCK CONFIT SANDWICH

whole wheat | caramelized onion | house-made fig jam | bacon | gruyère 15

*GROUPER SANDWICH

blackened | kaiser bun | lemon aioli | tomato | red cabbage, parsley & coriander slaw 16

CHAR FEATURES

*PAN-SEARED ATLANTIC SALMON

roasted zucchini and squash | broccolini | sun-dried tomato caper vinaigrette 15

*CORNBREAD DUSTED REDFISH

Delta Grind cheddar grits | spinach | Abita Amber crab and crawfish pan sauce 15

ASHLEY FARMS RANGE CHICKEN

garlic mashed potato | essence-spiced haricot verts with pecan | mushroom pan jus 16

*GRILLED GROUPER

basil orzo | asparagus | orange pecan butter 17

CHAR DAILY SPECIALS 13

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

MONDAY – Fried Chicken

TUESDAY – Evans ground beef Meatloaf

WEDNESDAY – Short Ribs

THURSDAY – Country Fried Steak

FRIDAY – *Lake Farm's Fried Catfish

SIDES 4

VEGETABLE PLATE: choice of three 10 | choice of four 12

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.

DESSERTS

HOUSE-MADE PECAN PIE

vanilla bean ice cream 8

PECAN BUTTER CRUNCH

vanilla bean ice cream | cinnamon granny smith apple sauce 8

DOUBLE-CUT FUDGE BROWNIE

praline pecan ice cream | caramel sauce 8

BLUEBERRY BREAD PUDDING

blueberry glaze | white chocolate 8

SWEET MAGNOLIA ICE CREAM CO. GELATOS & SORBETS

daily selection 6

BRUNCH

Saturday & Sunday | open – 2 p.m.

LIBATIONS 5

MIMOSA | BLOODY MARY

BENEDICT

*SOUTHERN

buttermilk biscuit | farm fresh duck egg | fried green tomato | country ham | hollandaise 12

*STEAK BENEDICT

english muffin | skirt steak | farm fresh duck egg | greens | hollandaise 16

*CRAB

english muffin | crab cake | farm fresh duck egg | hollandaise 15

MAIN COURSES

CHICKEN BISCUIT

buttermilk biscuit | fried chicken tenders | bacon & onion white gravy 12

*CROQUE MADAME

griddle bread | country ham | gruyère | farm fresh duck egg | house-cut fries 12

QUICHE OF THE DAY

baby greens | tomato relish 12

CUSTARD-FRIED FRENCH TOAST

Texas toast | sausage | spiced syrup 10

CHICKEN & WAFFLE

spiced fried chicken tenderloins | Belgian waffle | spiced syrup 12

CREOLE SAUTÉ

crawfish | lump crab | shrimp | andouille sausage | Delta Grind garlic cheddar grits 16

SIDES 5

BACON | COUNTRY HAM | SAUSAGE | BUTTERMILK BISCUITS

For your convenience, a 20% gratuity will be added to reservations of 8 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

