



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

BEGINNINGS

DAILY SOUP

cup 7 | bowl 9

CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 7 | bowl 9

PORK RINDS

white cheddar gruyère | comeback sauce 10

ONION RINGS

comeback sauce 12

FRIED GREEN TOMATOES

cornmeal-encrusted | tomato relish | comeback sauce 11

SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 12
add: chicken 7 | shrimp 8 | steak* 8

CRAB CLAWS

fried or sautéed | cocktail sauce 22 (when available)

PEI MUSSELS

tomato basil broth | toasted baguette 17

NOLA BBQ SHRIMP

Gulf shrimp | grits | mushrooms | spicy creole garlic butter 15

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 | 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 or grilled 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 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 | shaved prime rib | horseradish mayo | beefsteak tomato | Tillamook cheddar 16

CHICKEN SALAD BLT

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

*REDFISH SANDWICH

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

CHAR FEATURES

*PAN-SEARED ATLANTIC SALMON

roasted zucchini and squash | broccolini with garlic & chile flakes | sun-dried tomato caper vinaigrette 17

*CORNBREAD DUSTED REDFISH

cheddar grits | spinach | Abita Amber crab & crawfish pan sauce 18

ASHLEY FARMS RANGE CHICKEN

garlic mashed potato | essence-spiced haricot verts with pecan | mushroom pan jus 18

*FILET

8oz | choice of two sides 44

*STEAK FRITES

8oz tenderloin tails | béarnaise | truffle fries 28

CHICKEN TENDERS

buttermilk fried | fries | dijon honey mustard 13

CHAR DAILY SPECIALS 13

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

MONDAY – Country Fried Pork Chop

TUESDAY – Roast Beef

WEDNESDAY – Fried Chicken

THURSDAY – Grilled Shrimp

FRIDAY – Fried Catfish

SIDES 4

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

collard greens | butter beans | black-eyed peas | broccolini with garlic & chile flakes | creamed spinach | garlic mashed potato | chipotle sweet potato mash | house-cut fries | cornbread dressing | caramelized onion mac & cheese | cheddar grits | fried okra

*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 glaze 10

DOUBLE-CUT FUDGE BROWNIE

praline pecan ice cream | caramel sauce 10

BLUEBERRY BREAD PUDDING

blueberry glaze | whiskey sauce 10

BRAVO GELATOS & SORBETS

daily selection 7

BRUNCH

Saturday & Sunday | open – 2 p.m.

LIBATIONS 5

MIMOSA | BLOODY MARY

BENEDICT

*SOUTHERN

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

*STEAK

english muffin | tenderloin (prepared medium rare) | poached egg | greens | hollandaise 18

*CRAB

english muffin | crab cake | poached egg | hollandaise 18

*EGG FLORENTINE

poached egg | toasted English muffin | creamed spinach | onion strings | hollandaise 12

MAIN COURSES

CHICKEN BISCUIT

buttermilk biscuit | fried chicken tenderloins | cheddar | bacon & onion white gravy 15

*CROQUE MADAME

griddle bread | country ham | gruyère | fried egg | house-cut fries 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 | bacon | cheddar grits 19

PRIME RIB

au jus and horseradish 12oz 36 | 16oz 40

SIDES 6

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

CHARRESTAURANT.COM



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.