



LUNCH & BRUNCH

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

BEGINNINGS

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 9

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 16 (when available)

CHILI-FRIED OYSTERS

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

NOLA BBQ SHRIMP

Gulf shrimp | grits | mushrooms | spicy creole garlic butter 12

NO FILLER CRAB CAKES

jumbo lump crab | herbs | spices | lemon tarragon butter 19

SALADS

add to any salad: chicken 5 | shrimp 6 | steak* 7 | salmon 7

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 blue cheese dressing | tomato | egg | scallion 10

SPINACH

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

GINGER-PEANUT CHICKEN

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

*STEAK AND BLUE

baby greens | tenderloin (prepared medium rare) | Maytag blue 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 | fried capers | honey white balsamic 18

HOUSE-MADE DRESSINGS

Maytag blue 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 14

THE BEEFEATER

whole wheat | shaved prime rib | horseradish mayo | beefsteak tomato | Tillamook cheddar 13

CHICKEN SALAD BLT

brioche bun | chicken | arugula | diced tomato | basil | bacon | balsamic mayo 12

*REDFISH SANDWICH

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

CHAR FEATURES

*PAN-SEARED ATLANTIC SALMON

roasted zucchini and squash | broccolini with garlic & chile flakes | sun-dried tomato caper vinaigrette 15

*CORNBREAD DUSTED REDFISH

cheddar grits | spinach | Innerspace Pub Ale crab & crawfish pan sauce 15

ASHLEY FARMS RANGE CHICKEN

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

*FILET

8oz | choice of two sides 36

*STEAK FRITES

8oz tenderloin tails | béarnaise | truffle fries 25

CHICKEN TENDERS

buttermilk fried | fries | dijon honey mustard 12

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 – Meatloaf

FRIDAY – Fried Catfish

VEGETABLE PLATE – choice of three 10 | choice of four 12 *Available Mon-Fri*

SIDES 4

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

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.

*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 8

PECAN BUTTER CRUNCH

vanilla bean ice cream | cinnamon Granny Smith apple glaze 8

DOUBLE-CUT FUDGE BROWNIE

praline pecan ice cream | caramel sauce 8

BLUEBERRY BREAD PUDDING

blueberry glaze | whiskey sauce 8

GELATO | SORBET

daily selection 5

BRUNCH

Saturday & Sunday | open – 2 p.m.

LIBATIONS 5

MIMOSA | BLOODY MARY

BENEDICT

*SOUTHERN

butter milk biscuit | poached egg | fried green tomato | country ham | hollandaise 12

*STEAK

english muffin | tenderloin (prepared medium rare) | poached egg | greens | hollandaise 16

*CRAB

english muffin | crab cake | poached egg | hollandaise 15

*EGG FLORENTINE

poached egg | toasted English muffin | creamed spinach | onion strings | hollandaise 9

MAIN COURSES

CHICKEN BISCUIT

butter milk biscuit | fried chicken tenders | cheddar | bacon & onion white gravy 12

*CROQUE MADAME

griddle bread | country ham | gruyère | fried egg | house-cut fries 12

CUSTARD-FRIED FRENCH TOAST

Texas toast | sausage | cinnamon syrup 12

CHICKEN & WAFFLE

spiced fried chicken tenderloins | Belgian waffle | cinnamon syrup 12

CREOLE SAUTÉ

crawfish | lump crab | andouille sausage | bacon | cheddar grits 16

PRIME RIB

au jus and horseradish 12oz 29 | 16oz 33

SIDES 5

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.