



LUNCH & BRUNCH

HUNTSVILLE, AL | NASHVILLE, TN | MEMPHIS, TN | 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 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

NOLA BBQ SHRIMP

Gulf shrimp | grits | mushrooms | spicy creole garlic butter 14

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 blue cheese dressing | tomato | egg | scallion 11.5

SPINACH

baby spinach | Maytag blue 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 BLUE

baby greens | tenderloin (prepared medium rare) | Maytag blue 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 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 16

THE BEEFEATER

whole wheat | shaved prime rib | horseradish mayo | beefsteak tomato | Tillamook cheddar 15

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 | Innerspace Pub Ale crab & crawfish pan sauce 17

ASHLEY FARMS RANGE CHICKEN

garlic mashed potato | essence-spiced haricot verts with pecan | mushroom pan jus 17

* FILET

8oz | choice of two sides 43

* 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 – Meatloaf

FRIDAY – Fried Catfish

VEGETABLE PLATE – choice of three 11 | choice of four 13 *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 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

GELATO | SORBET

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 11

MAIN COURSES

CHICKEN BISCUIT

buttermilk biscuit | fried chicken tenders | cheddar | bacon & onion white gravy 14

* CROQUE MADAME

griddle bread | country ham | gruyère | fried egg | house-cut fries 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 | bacon | cheddar grits 18

PRIME RIB

au jus and horseradish 12oz 35 | 16oz 39

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.