

first bites

Crispy “Kung Pao” rock shrimp tossed in a housemade Asian BBQ sauce	10
Shrimp “Corn Dogs” with a tortilla salad and a mango-grain mustard dipping sauce	10
Tamales with a sweet corn sauce, fresh pico de gallo and a chipotle-lime sour cream	9
Portobello Fries with a spicy horseradish comeback	9
“Breadless” Jumbo Lump Crab Cake with a grain mustard lemon butter	15
Fried Green Tomato Napoleon with crawfish tails and a creole mustard lemon butter	12
Slow Roasted Duroc Pork Belly (Bacon) Sliders with sliced apple, sriracha aioli and a homemade onion-chile jam	12

Lunch

pizzas

Not your typical pizza – chargrilled over an open wood grill and finished in the oven.

Florida Rock Shrimp & Fried Green Tomato with Wright Dairy truffled cheese, fresh mozzarella and Duroc bacon lardons on a charred tomato sauce	12
Spicy Thai with fresh mozzarella, slow-roasted pork and cilantro-sriracha slaw on a crunchy peanut sauce	11
The Greek with artichoke hearts, Greek olives, caramelized red onions, feta and chile flakes on an arugula pesto	11
BBQ Chicken Pizza with corn, cilantro, caramelized onions, pepper jack and smoked gouda topped with crispy tortilla strips	12

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601.707.7684

salads

Half House chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion and Alabama goat cheese crumbles in a lemon-Dijon vinaigrette	4
Half 463 Caesar romaine lettuce and garlic croutons tossed in a basil-Caesar dressing	4
Half Wedge iceberg lettuce with oven-dried tomatoes, Duroc bacon lardons, feta and crispy croutons topped with a housemade buttermilk ranch dressing	4
Tart Apple & Arugula Salad with endive, blue cheese, candied pecans and shaved red onions tossed in a sweet onion dressing	10
The House “Chef” wood-grilled chicken breast and Hereford beef tenderloin steak, chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion and Alabama goat cheese crumbles in a lemon-Dijon vinaigrette	12
463 Chicken Caesar fried or grilled chicken breast, romaine lettuce and garlic croutons tossed in a basil-Caesar dressing	10
463 Cobb chopped romaine, Fudge Farms ham, roasted turkey, Duroc lardons, roasted tomatoes, tart apples, red onion and feta with a housemade buttermilk ranch dressing	12
Fried Florida Rock Shrimp Salad tossed with arugula, heirloom tomato, red onion, feta, pine nuts and crispy wonton strips	12

Art displayed in Local 463 is for sale. Ask your server for an art menu.

Eating under cooked or raw foods may cause food borne illness. Foods may contain allergens – please make your server aware of any food allergies.

Children’s menu available (10 and under only please).

Maximum 10 separate checks per party.

20% gratuity added to parties of 6 or more.

Local 463 is owned and operated by Derek and Jennifer Emerson.

burgers & sandwiches

Burgers served on white or wheat bun with french fries. Sandwiches served with housemade chips. Substitute sweet potato fries, add \$1.50.

- Super Kobe Burger** *Wagyu beef with applewood-smoked bacon, provolone, lettuce, tomato, Dijon mustard and mayo topped with grilled onions* sm 14/ lg 18
- Southwest Turkey Burger** with fresh pico de gallo, pepper jack, caramelized onions and romaine with a chipotle aioli sm 10/ lg 13
- Burger 463** *Hereford beef with smoked gouda, BBQ aioli, lettuce and tomato topped with crispy shoestring onions* sm 9/ lg 12
- Chimi Burger** *Hereford beef with pepper jack, sliced avocado, cumin-onion confit, chimichurri sauce, lettuce and tomato* sm 10/ lg 13
- THE BEST Veggie Burger** a housemade veggie patty with double cream brie, arugula, sweet red onions, fresh pico de gallo and a basil aioli sm 9/ lg 12
- 463 Club** three slices of toasted sourdough with Gruyere and provolone, all natural applewood-smoked ham, house-roasted turkey breast, applewood-smoked bacon, basil aioli, mustard, lettuce and tomato 12
- Monte Cristo** *battered and fried with ham, turkey, provolone, Dijon and mayo topped with powdered sugar and housemade blackberry jam* 12
- 463 Patty Melt** 8 oz. *Hereford beef with applewood-smoked bacon, Gruyere, horseradish comeback, caramelized mushrooms and onions on rye bread* 10
- Pimiento Cheese Steak** sliced prime flank steak, pimiento cheese, balsamic onions and sweet peppers on a toasted hoagie roll 11
- Grilled Chicken & Fried Green Tomato BLT** with applewood-smoked bacon, provolone, arugula, and a basil aioli on toasted sourdough 9
- Panko-fried Fish Sandwich** with marinated shaved red onions, lettuce, tomato, provolone and a spicy Tabasco-tartar sauce on toasted sourdough 9

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big plates

- Apricot-Teriyaki Glazed Grilled Salmon** on sesame spinach with shiitake mushrooms and a soy lemon butter 16
- Redfish 463** with sauteed crabmeat, garlic mash, thin beans and a charred tomato lemon butter 17
- The "original" Honey-Rosemary Fried Chicken** *all natural chicken breast in a Mississippi honey-rosemary glaze with pecorino polenta and thin beans* 11
- Blackened Chicken Penne** with sweet peas, grape tomatoes and fresh herbs in a light parmesan cream sm 10/ lg 14
- Rock Shrimp Angel Hair** Florida rock shrimp with red onions, heirloom tomatoes and basil in a garlicky herb butter sm 12/ lg 16

463 blue plates

Fresh and Local - Served with spring mix salad with lemon-Dijon vinaigrette 9

- MONDAY **Red Beans & Rice** with local andouille
- TUESDAY **Chicken Enchilada** with a tortilla salad, corn salsa and salsa roja
- WEDNESDAY **Pork Parmesan** with garlic mash, Italian gravy, thin beans and fresh mozzarella
- THURSDAY **Angus Hamburger Steak** with caramelized onions, redskin mash and cabbage
- FRIDAY **Crispy Mississippi Catfish** cornmeal fried with thin beans and a housemade mac and cheese