

dinner

first bites

Tuna Tartare 16
(sushi-grade) with sliced avocado, crispy wontons, and soy-wasabi vinaigrette*

Tamales 11
with a sweet corn sauce, fresh pico de gallo and a chipotle-lime sour cream

“Breadless” Jumbo Lump Crab Cake 16
with a grain mustard lemon butter

Rabbit Sausage and Black Truffle Gnocchi 14
with shiitake mushrooms, tomato confit and truffle jus

Roasted Pork Belly Steam Buns 14
with pickled daikon/ carrots, cucumber, cilantro, Hoisin sauce, sriracha

BBQ Fried Gulf Oysters 14
with leek fondue and bacon jam

Fried Green Tomato Napoleon 12
with crawfish tails and a creole mustard lemon butter

Crispy “Kung Pao” Rock Shrimp 12
tossed in a housemade Asian BBQ sauce

Portobello Fries 10
with a spicy horseradish comeback

flat bread

Chargilled over an open wood grill and finished in the oven.

Florida Rock Shrimp & Fried Green Tomato 14
with fontina cheese, fresh mozzarella and bacon lardons on a Romesco sauce

Spicy Thai 14
with fresh mozzarella, roasted pork and cilantro-sriracha slaw on a crunchy peanut sauce

The Greek 11
with artichoke hearts, Greek olives, caramelized red onions, feta and chile flakes on an arugula pesto

Mushroom & Truffle 14
four-cheese blend, summer truffles, wild mushrooms, red crushed pepper, arugula and caramelized onions

salads

Salad additions: grilled chicken 6.5 flank steak 8 3 jumbo shrimp 11 rock shrimp 6, 4-oz. grilled salmon or sautéed redfish 15 6-oz. grilled salmon or sautéed redfish 22.5

The House 5.5/ 10.5
chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion, tomato and Alabama goat cheese crumbles in a lemon-Dijon vinaigrette

463 Caesar 5.5/ 10.5
romaine lettuce and garlic croutons tossed in a basil-Caesar dressing

The Wedge 5.5 / 10.5
iceberg lettuce with oven-dried tomatoes, Duroc bacon lardons, feta and crispy croutons topped with a housemade buttermilk ranch dressing

Tart Apple & Arugula Salad 12
with endive, blue cheese, candied pecans, dried cherries and shaved red onions tossed in a sweet onion dressing

Roasted Butternut Squash and Beet Salad 12
with arugula, manchego cheese, toasted almonds, and shaved red onions tossed in a sherry vinaigrette

Call to place a take-out order or make a reservation: 601.707.7684

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

Maximum 5 separate checks per party. 20% gratuity added to parties of 5 or more.

Specialty cakes made by our pastry chef can be pre-ordered. Cakes or outside desserts may be brought in for a \$25 fee.

*Local 463 is owned and operated by: Derek & Jennifer Emerson
General Manager: Lauren Rushton
Executive Chef: Robert Rushton*

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

big plates

Blackened Chicken Penne 17 / 21

with sweet peas, grape tomatoes and fresh herbs in a light parmesan cream sauce
Substitute rock shrimp, +6

Redfish 463 32

with sautéed crabmeat, garlic mash, thin beans and a charred tomato lemon butter

Wood Grilled Jumbo Shrimp 26

over pepperjack grits with chorizo, corn, and poblano salsa in a charred tomato vinaigrette

Apricot-Teriyaki-Glazed Grilled Salmon 28

on sesame spinach with shiitake mushrooms and a soy lemon butter*

Everything-crust #1 Tuna 30

sushi-grade tuna on spicy cheese grits with a tomato relish and a chipotle glaze*

Jumbo Sea Scallop Picatta 30

with truffle risotto, vine vegetable tapenade in caper lemon butter

Wood-grilled Bone-in Special market price

with twice baked potato mash, asparagus in a red wine demi-glace*

The "Original" Honey-Rosemary Fried Chicken 20

all-natural chicken breast in a Mississippi honey-rosemary glaze with garlic mash and thin beans

Wood Grilled Niman Ranch Porterhouse Pork Chop 30

with corn pudding, sautéed spinach, and wild mushrooms in a rosemary demi*

Dr Pepper-Braised Beef Short Ribs 26

in a braising liquid with redskin mash, fresh asparagus, crispy onions and a horseradish crème fraiche

Prime Flank Steak 27

spice crusted and sliced with toasted garlic spinach, Manchego shoestring fries and a chimichurri sauce*

8-oz. Filet 35

wood-grilled Hereford beef filet with bacon-cheddar mash, fresh asparagus and crispy onions in a red wine demi-glace*

burgers

Burgers served on brioche or wheat bun with french fries. Substitute sweet potato fries, +1.50. Substitute a turkey patty, +1. "Burger in a Bowl" any breadless burger over a Caesar salad +2

Super Kobe Burger 16 / 20

Wagyu beef with applewood-smoked bacon, provolone, lettuce, tomato, Dijon mustard and mayo topped with grilled onions

Burger 463 12 / 16

with smoked Gouda, BBQ aioli, lettuce and tomato topped with crispy shoestring onions

Parmesan Burger 14 / 18

fried mozzarella, caramelized mushrooms and onions, red sauce, arugula, and basil aioli

Southern Burger 12 / 16

housemade pimento cheese, marinated sweet onions, fried green tomato, shredded lettuce, and spicy comeback sauce

sides

Spicy Cheese Grits 5

Redskin Mash 5

Thin Beans 6

Manchego Shoestring Fries 6

Toasted Garlic Spinach 6

Shrimp & Feta Risotto 9

Garlic Mash 5

Sweet Potato Fries 5.5

Fresh Asparagus 7

Bacon-Cheddar Mash 6

Sesame Spinach 6

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