

## first bites

<b>Tuna Tartare</b> ( <i>sushi-grade</i> ) with sliced avocado, crispy wontons, and soy-wasabi vinaigrette	14
<b>Tamales</b> with a sweet corn sauce, fresh pico de gallo and a chipotle-lime sour cream	9
<b>“Breadless” Jumbo Lump Crab Cake</b> with a grain mustard lemon butter	15
<b>Southwestern Smothered House Chips</b> with pepper jack-green onion cheese sauce, roasted corn and chorizo salsa, cilantro, and fried jalapeños	10
<b>Slow Roasted Pork Belly</b> over boiled peanut hummus with Robert’s tomato jam and Madeira wine sauce	12
<b>Crispy Panko-Crusted Mozzarella Fritters</b> over red sauce and arugula pesto	10
<b>Fried Green Tomato Napoleon</b> with crawfish tails and a creole mustard lemon butter	12
<b>Crispy “Kung Pao”</b> rock shrimp tossed in a housemade Asian BBQ sauce	10
<b>Portobello Fries</b> with a spicy horseradish comeback	9

## dinner

## pizza

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

<b>Florida Rock Shrimp &amp; Fried Green Tomato Pizza</b> with Fontina cheese, fresh mozzarella and Duroc bacon lardons on a Romesco sauce	12
<b>Spicy Thai Pizza</b> with fresh mozzarella, roasted pork and cilantro-sriracha slaw on a crunchy peanut sauce	12
<b>Greek Pizza</b> with artichoke hearts, Greek olives, caramelized red onions, feta and chile flakes on an arugula pesto	11
<b>Blackened Chicken Club Pizza</b> lardons, roasted tomato, fresh mozzarella, garlic ranch sauce and a chiffonade of romaine	12

## salads

*Add Chicken \$3; Add Steak \$3; Add Shrimp \$9*

<b>The House</b> chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion and Alabama goat cheese crumbles in a lemon-Dijon vinaigrette	half 4 / whole 7
<b>463 Caesar</b> romaine lettuce and garlic croutons tossed in a basil-Caesar dressing	half 4 / whole 7
<b>The Wedge</b> iceberg lettuce with oven-dried tomatoes, Duroc bacon lardons, feta and crispy croutons topped with a housemade buttermilk ranch dressing	half 4 / whole 7
<b>Tart Apple &amp; Arugula Salad</b> with endive, blue cheese, candied pecans, dried cherries and shaved red onions tossed in a sweet onion dressing	whole 10
<b>Fried Florida Rock Shrimp Salad</b> tossed with arugula, heirloom tomato, red onion, feta, pine nuts and crispy wonton strips	whole 14

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

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.

Manager:  
Lauren Rushton  
Chef De Cuisine:  
Robert Rushton

## big plates

### dinner

<b>Blackened Chicken Penne</b> with sweet peas, grape tomatoes and fresh herbs in a light parmesan cream Substitute rock shrimp, add \$3.	sm 11 / lg 15
<b>Redfish 463</b> with sauteed crabmeat, garlic mash, thin beans and a charred tomato lemon butter	27
<b>Grilled Jumbo Shrimp</b> with spicy cheese grits, braised greens and field peas, roasted red pepper relish, and potlikker jus	24
<b>Apricot-Teriyaki Glazed Grilled Salmon</b> on sesame spinach with shiitake mushrooms and a soy lemon butter	25
<b>Everything-cruste#1 Tuna</b> <i>sushi-grade tuna</i> on spicy cheese grits with a tomato relish and a chipotle glaze	28
<b>Pan Roasted Jumbo Sea Scallops</b> on carbonara cous cous in a tomato-parmesan broth with a sweet pea, asparagus, and grape tomato salad	28
<b>Panko Crusted "Gigged" Flounder</b> on forbidden black rice in a coconut-curry broth with a spicy boiled peanut Asian slaw	28
<b>The "Original" Honey-Rosemary Fried Chicken</b> <i>all natural chicken breast</i> in a Mississippi honey-rosemary glaze with garlic mash and thin beans	19
<b>Dr. Pepper Braised Beef Short Ribs</b> in a braising liquid with redskin mash, fresh asparagus, crispy onions and a horseradish creme fraiche	24
<b>Prime Flank Steak</b> spice crusted and sliced with toasted garlic spinach, Manchego shoestring fries and a chimichurri sauce	21
<b>8 oz. Filet</b> <i>wood-grilled Hereford beef filet</i> with bacon-cheddar mash, fresh asparagus and crispy onions in a red wine demi-glace	32

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## burgers & sandwiches

*Burgers served on Brioche or wheat bun with french fries. Sandwiches served with housemade chips. Substitute sweet potato fries, add \$1.50. Substitute a turkey patty, add \$1.*

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<b>Blackened Bacon Burger</b> 50% ground angus/50% ground bacon with Blue Cheese, grilled onion, lettuce, tomato, and 463 secret sauce	sm 11 / lg 15
<b>Super Kobe Burger</b> <i>Wagyu beef</i> with applewood-smoked bacon, provolone, lettuce, tomato, Dijon mustard and mayo topped with grilled onions	sm 14 / lg 18
<b>Burger 463</b> with smoked gouda, BBQ aioli, lettuce and tomato topped with crispy shoestring onions	sm 11 / lg 15
<b>Parmesan Burger</b> fried mozzarella, caramelized mushrooms and onions, red sauce, arugula, and basil aioli	sm 11 / lg 15
<b>Southern Burger</b> housemade pimento cheese, marinated sweet onions, fried green tomato, shredded lettuce, and spicy comeback sauce	sm 11 / lg 15

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## sides

Spicy Cheese Grits	5	Garlic Mash	4.5
Redskin Mash	4.5	Sweet Potato Fries	4.5
Thin Beans	6	Fresh Asparagus	6
Manchego Shoestring Fries	6	Bacon-Cheddar Mash	6
Toasted Garlic Spinach	6	Sesame Spinach	6