

# lunch

## first bites

**Crispy “Kung Pao” rock shrimp 12**  
tossed in a housemade Asian BBQ sauce

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

**PORTOBELLO FRIES 10**  
with a spicy horseradish comeback

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

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

## flat bread

*Chargrilled 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*

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

**Half 463 Caesar 5.5**  
romaine lettuce and garlic croutons tossed in a basil-Caesar dressing

**Half Wedge 5.5**  
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

**The House “Chef” 14**  
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

**Grilled Salmon & Kale 17**  
sweet red onion, radish, feta, sweet peas and baby kale in a creamy herbed buttermilk dressing

**463 Cobb 14**  
chopped romaine, Duroc ham, roasted turkey, Duroc lardons, roasted tomatoes, tart apples, red onion and feta with a housemade buttermilk ranch dressing

**Fried Florida Rock Shrimp Salad 14**  
tossed with arugula, heirloom tomato, red onion, feta, pine nuts and crispy wonton strips

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

*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 & Jennifer Emerson  
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.*

# burgers & sandwiches

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

## 463 Patty Melt 12 / 16

with applewood-smoked bacon, Gruyere, horseradish comeback, caramelized mushrooms and onions on rye bread

## 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

## Fried Pickle & Ranch Burger 12 / 16

with fried pickles, blue cheese, sweet red onion, lettuce, tomato and buttermilk ranch

## THE BEST Veggie Burger 14

a housemade veggie patty with double-cream brie, arugula, sweet red onions, fresh pico de gallo and a basil aioli

## Fried Pork Tenderloin Sandwich 14

with lettuce, tomato, red onion, pickle, mustard and mayo

## Fried Shrimp Poboy 16

with lettuce, tomato and chipotle remoulade on Gambino's French bread

## Pork Belly Cuban 12

with roasted pork belly and pork shoulder, Duroc ham, pickle, Gruyère and grain mustard on Gil's Cuban Loaf

## 463 Club 14

three slices of toasted sourdough with Gruyère and provolone, Duroc ham, house-roasted turkey breast, applewood-smoked bacon, basil aioli, mustard, lettuce and tomato

## Grilled Chicken & Fried Green Tomato BLT 14

with applewood-smoked bacon, provolone, arugula, and a basil aioli on toasted sourdough

## Grilled Redfish Sandwich 16

with applewood-smoked bacon, marinated red onion, cheddar, lettuce, tomato, and basil aioli

# big plates

## Apricot-Teriyaki-Glazed Grilled Salmon 18 / 28

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

## Redfish 463 20 / 32

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

## Blackened Chicken Penne 17 / 21

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

## The "original" Honey-Rosemary Fried Chicken 15 / 20

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

## Chicken Enchilada 14

with tortilla salad, corn salsa, and salsa roja

# 463 blue plates

*Served with two veggies, comeback salad, cornbread, and tea. Substitute sweet potato fries, +1.50.*

MONDAY Red Beans & Rice (1 veggie) / Beef Tips & Rice (1 veggie) 12

TUESDAY Fried Chicken (white or dark meat) / Meatloaf 12

WEDNESDAY Smoked Beef Brisket / Smothered Pork Chop 12

THURSDAY Angus Hamburger Steak / Smoked BBQ Chicken 12

FRIDAY Crispy Mississippi Catfish / Red Beans & Rice (1 veggie) 12

MON-FRI Veggie Plate (4 veggies, comeback salad and cornbread) 11

*Veggies: Butter Beans, Green Beans, Garlic Mash and Gravy, Sautéed Zucchini and Squash, Cabbage, Carrots, Creamed Corn, Fried Okra, Mac and Cheese*

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

*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 & Jennifer Emerson  
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.*