

# dinner

## first bites

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

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

**“Breadless” Jumbo Lump Crab Cake 19**  
grain mustard lemon butter

**Short Rib and Black Truffle Gnocchi 14**  
shiitake mushrooms, tomato confit, truffle jus

**Comfrey Farm Pork Belly 15**  
braised white beans, tomato jam, chipotle glaze

**Fried Green Tomato Napoleon 12**  
crawfish tails, creole mustard lemon butter

**Crispy “Kung Pao” Rock Shrimp 12**  
housemade Asian BBQ sauce

**Portobello Fries 10**  
spicy horseradish comeback

## flat bread

*Chargrilled over an open wood grill and finished in the oven.*

**Florida Rock Shrimp & Fried Green Tomato 16**  
fontina cheese, fresh mozzarella, bacon lardons, Romesco sauce

**Spicy Thai 15**  
fresh mozzarella, roasted pork, cilantro-sriracha slaw, crunchy peanut sauce

**The Greek 12**  
artichoke hearts, Greek olives, caramelized red onions, feta, chile flakes, arugula pesto

**Mushroom & Truffle 16**  
four-cheese blend, summer truffles, wild mushrooms, caramelized onion, arugula, red crushed pepper,

## 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 7/ 12**  
chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion, tomato, Alabama goat cheese crumbles, lemon-Dijon vinaigrette

**463 Caesar 7/ 12**  
romaine lettuce, garlic croutons, basil-Caesar dressing

**The Wedge 7 / 12**  
iceberg lettuce, oven-dried tomatoes, Duroc bacon lardons, feta, crispy croutons, housemade buttermilk ranch dressing

**Tart Apple & Arugula Salad 12**  
endive, blue cheese, candied pecans, dried cherries, shaved red onions, sweet onion dressing

**Roasted Beet & Shaved Brussel Sprout Salad 14**  
hazelnuts, citrus segments, crispy prosciutto, shaved red onion, blue cheese, 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:  
Markeisha Upkins  
Executive Chef:  
Derek Emerson*

*\* 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 22

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

## Redfish 463 34

sautéed crabmeat, garlic mash, thin beans, charred tomato lemon butter

## Wood Grilled Jumbo Shrimp 28

smoked gouda popcorn grits, citrus and arugula salad, red pepper coulis

## Apricot-Teriyaki-Glazed Grilled Salmon 28

sesame spinach, shiitake mushrooms, soy lemon butter\*

## Everything-crust #1 Tuna 30

sushi-grade tuna, spicy cheese grits, tomato relish, chipotle glaze\*

## Pan Seared Jumbo Sea Scallops 32

sweet pea pancetta risotto, fennel-red onion and green apple slaw, parmesan broth

## Wood Grilled Bone In Special *USDA PRIME* market price

blue cheese green onion mash, asparagus, jumbo onion ring, red wine sauce\*

## The "Original" Honey-Rosemary Fried Chicken 24

all-natural chicken breast, garlic mash, thin beans, Mississippi honey-rosemary glaze

## Niman Ranch Maple Bourbon Glazed Pork Chop 31

sweet potato mash, oven roasted brussels and turnips, apple butter, madeira wine sauce\*

## Dr. Pepper-Braised Beef Short Ribs 28

redskin mash, fresh asparagus, crispy onions, braising liquid, horseradish crème fraîche

## Spice Crusted Flank Steak *USDA PRIME* 27

toasted garlic spinach, Manchego shoestring fries, chimichurri sauce\*

## Wood Grilled 8-oz. Filet *USDA PRIME* 38

bacon-cheddar mash, fresh asparagus, crispy onions, 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, applewood-smoked bacon, provolone, lettuce, tomato, Dijon mustard, mayo, grilled onions

## Burger 463 12 / 16

smoked Gouda, BBQ aioli, lettuce, tomato, crispy shoestring onions

## Parmesan Burger 14 / 18

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

## Southern Burger 12 / 16

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

# sides

spicy cheese grits 5

redskin mash 5

thin beans 6

Manchego shoestring fries 6

toasted garlic spinach 6

sweet pea pancetta risotto 9

sweet potato mash 5

brussels and turnips 7

garlic mash 5

sweet potato fries 5.5

fresh asparagus 7

bacon-cheddar mash 6

sesame spinach 6

jumbo onion rings 8

blue cheese mash 6

*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  
Manager: Markeisha Upkins  
Executive Chef: Derek Emerson*

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