

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

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