

# 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

**Wood Grilled Lamb Ribs 14**  
with apple and arugula salad, chipotle glaze and orange marmalade

**BBQ Fried Gulf Oysters 14**  
with sweet chili aioli and Asian slaw

**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

*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 crispy pepper jack grit cakes, saffron tomato broth and a celery root kohlrabi slaw

## 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 Scallops 30

with shrimp and feta risotto, cucumber and tomato salad, and basil 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 Quail 30

Chipotle glazed quail stuffed with boudin over braised greens, with corn salsa and potlikker jus

## 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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