

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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