

# dinner

## first bites

**Tuna Tartare 18**  
*(sushi-grade) sliced avocado, crispy wontons, soy-wasabi vinaigrette\**

**Tamales 14**  
*sweet corn sauce, fresh pico de gallo, chipotle-lime sour cream*

**"Breadless" Jumbo Lump Crab Cake 22**  
*grain mustard lemon butter*

**Short Rib and Grits 17**  
*sautéed short rib, crispy popcorn grit cake, truffled red wine demi*

**Steam Buns 16**  
*soy-glazed pork belly, bánh mì slaw, sriracha aioli*

**Fried Green Tomato Napoleon 14**  
*crawfish tails, creole mustard lemon butter*

**Crispy "Kung Pao" Rock Shrimp 14**  
*housemade Asian BBQ sauce*

**Portobello Fries 12**  
*spicy horseradish comeback*

## flat bread

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

**Florida Rock Shrimp & Fried Green Tomato 18**  
*fontina cheese, fresh mozzarella, bacon lardons, Romesco sauce*

**Spicy Thai 17**  
*fresh mozzarella, roasted pork, cilantro-sriracha slaw, crunchy peanut sauce*

**The Greek 14**  
*artichoke hearts, Greek olives, caramelized red onions, feta, chile flakes, arugula pesto*

**Mushroom & Truffle 18**  
*four-cheese blend, summer truffles, wild mushrooms, caramelized onion, arugula, red crushed pepper*

## salads

*Salad additions: grilled chicken 8.5 flank steak 10 3 jumbo shrimp 13  
rock shrimp 8, 4-oz. grilled salmon or sautéed redfish 17  
6-oz. grilled salmon or sautéed redfish 24.5*

**The House 9/ 14**  
*chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion, tomato, Alabama goat cheese crumbles, lemon-Dijon vinaigrette*

**463 Caesar 9/ 14**  
*romaine lettuce, garlic croutons, basil-Caesar dressing*

**The Wedge 9 / 14**  
*iceberg lettuce, oven-dried tomatoes, Duroc bacon lardons, feta, crispy croutons, housemade buttermilk ranch dressing*

**Tart Apple & Arugula Salad 14**  
*endive, blue cheese, candied pecans, dried cherries, shaved red onions, sweet onion dressing*

**Heirloom Tomato & Burrata Salad 16**  
*arugula, peashoots, cucumber, red onions, pine nuts, basil vinaigrette*

*Local 463's Policies:  
One check for parties  
of  
8 or more.  
20% gratuity added to  
all private and/or  
parties of  
8 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.*

*Children's menu  
available  
(10 and under)*

*Local 463 is owned  
and operated by:  
Derek & Jennifer  
Emerson*

*General Manager:  
Markeisha Upkins*

*Executive Chef:  
Derek Emerson*

*Chef de Cuisine:  
Chase Blossman*

*\* 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

because all steaks are wood-grilled, we do not guarantee or recook medium-well or well-done steaks.

- Blackened Chicken Penne 24**  
sweet peas, grape tomatoes, fresh herbs, light parmesan cream sauce  
Substitute rock shrimp, +8
- Wood Grilled Jumbo Shrimp 32**  
maque choux, sweet vanilla onion-cucumber salad, heirloom tomato  
broth
- Apricot-Teriyaki-Glazed Grilled Salmon 32**  
sesame spinach, shiitake mushrooms, soy lemon butter\*
- Everything-cruste #1 Tuna 34**  
sushi-grade tuna, spicy cheese grits, tomato relish, chipotle glaze\*
- Pan Seared Jumbo Sea Scallops 38**  
shrimp and feta risotto, soft herb pesto, red pepper butter sauce
- Wood Grilled Bone In Special USDA PRIME market price**  
caramelized onion mash, asparagus, jumbo onion ring, red wine  
sauce\*
- The "Original" Honey-Rosemary Fried Chicken 26**  
all-natural chicken breast, garlic mash, thin beans, Mississippi  
honey-rosemary glaze
- Pan Seared Duck Breast 35**  
Forbidden black rice, fresh asparagus, grilled peach chutney, duck  
sauce\*
- Dr. Pepper-Braised Beef Short Ribs 32**  
redskin mash, fresh asparagus, crispy onions, braising liquid,  
horseradish crème fraiche
- Spice Crusted Flank Steak USDA PRIME 30**  
toasted garlic spinach, Manchego shoestring fries, chimichurri  
sauce\*
- Wood Grilled 8-oz. Filet USDA PRIME 42**  
bacon-cheddar mash, fresh asparagus, crispy onions, red wine demi-  
glace\*
- Redfish 463 37**  
sautéed crabmeat, garlic mash, thin beans, charred tomato lemon  
butter

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# 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

Add Farm Egg +2

- Super Kobe Burger 18 / 22**  
Wagyu beef, applewood-smoked bacon, provolone, lettuce, tomato, Dijon  
mustard, mayo, grilled onions
- PB and J 18 / 22**  
seared pork belly, tomato jam, Angus patty, pepper jack, lettuce,  
mayo,  
jumbo onion ring
- Burger 463 14 / 18**  
smoked Gouda, BBQ aioli, lettuce, tomato, crispy shoestring onions
- Southern Burger 14 / 18**  
housemade pimento cheese, marinated sweet onions, fried green tomato,  
shredded lettuce, spicy comeback sauce

# sides

- spicy cheese grits 7
- redskin mash 7
- thin beans 8
- Manchego shoestring fries 8
- toasted garlic spinach 8
- shrimp and feta risotto 12
- Forbidden black rice 11
- maque choux 9
- garlic mash 7
- sweet potato fries 7.5
- fresh asparagus 9
- bacon-cheddar mash 8
- sesame spinach 8
- jumbo onion rings 10
- caramelized mash 7