

# lunch

## first bites

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

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

**Portobello Fries 12**  
spicy horseradish comeback

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

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

## flat bread

*Char-grilled 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 onions, arugula, crushed red 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*

**Half House 9**  
chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion, cherry tomatoes, Alabama goat cheese crumbles, lemon-Dijon vinaigrette

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

**Half Wedge 9**  
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

**The House "Chef" 17**  
wood-grilled chicken breast and Prime flank steak, chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion, cherry tomatoes, Alabama goat cheese crumbles, lemon-Dijon vinaigrette

**Grilled Salmon & Kale 21**  
sweet red onion, radish, feta, sweet peas, baby kale, herbed buttermilk dressing

**463 Cobb 17**  
chopped romaine, Duroc ham, roasted turkey, Duroc lardons, roasted tomatoes, tart apples, red onion, feta, housemade buttermilk ranch dressing

*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

ASK ABOUT OUR CATERING MENU

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

***Fried Florida Rock Shrimp Salad***      **19**

*arugula, heirloom tomato, red onion, feta, pine nuts, crispy wonton strips,  
honey-Dijon vinaigrette*

# burgers & sandwiches

*Burgers served on brioche or wheat bun with french fries.*

*Sandwiches served with housemade chips.*

*Substitute sweet potato fries, +1.50.*

*Substitute a turkey patty, +1.*

*"Burger in a Bowl" any breadless burger over a Caesar salad +2*

## **463 Patty Melt 14 / 18**

applewood-smoked bacon, Gruyère, horseradish comeback, caramelized mushrooms and onions, rye bread

## **Super Kobe Burger 18 / 22**

Wagyu beef, applewood-smoked bacon, provolone, lettuce, tomato, Dijon mustard, mayo, grilled onions

## **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

## **THE BEST Veggie Burger 17**

housemade veggie patty, double-cream brie, arugula, sweet red onions, fresh pico de gallo, basil aioli

## **Chorizo Burger 17 / 21**

housemade angus and chorizo patty, pepper jack cheese, fried jalapenos, lettuce, pico de gallo, chipotle sour cream

## **Fried Shrimp Poboy 18**

lettuce, tomato, chipotle remoulade, Gambino's French bread

## **Pork Belly Cuban 16**

roasted pork belly and pork shoulder, Duroc ham, pickle, Gruyère, grain mustard, Gil's Cuban Loaf

## **463 Club 16**

three slices of toasted sourdough, Gruyère, provolone, Duroc ham, house-roasted turkey breast, applewood-smoked bacon, basil aioli, mustard, lettuce, tomato

## **Grilled Chicken & Fried Green Tomato BLT 16**

applewood-smoked bacon, provolone, arugula, basil aioli, toasted sourdough

## **Grilled Redfish Sandwich 18**

applewood-smoked bacon, marinated red onion, cheddar, lettuce, tomato, basil aioli

# big plates

## **Apricot-Teriyaki-Glazed Grilled Salmon 23 / 32**

sesame spinach, shiitake mushrooms, soy lemon butter\*

## **Redfish 463 25 / 37**

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

## **Blackened Chicken Penne 20 / 24**

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

## **The "original" Honey-Rosemary Fried Chicken 20 / 26**

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

## **Dr Pepper-Braised Beef Short Ribs 32**

garlic mash, fresh asparagus, crispy onions, braising liquid, horseradish creme fraiche

## **Chicken Enchilada 17**

tortilla salad, fresh pico de gallo, corn sauce, salsa roja

# 463 blue plates

*Served with two veggies, comeback salad, cornbread, and tea.*

**MONDAY** Red Beans & Rice (1 veggie) / Beef Tips & Rice (1 veggie) **14**

**TUESDAY** Fried Chicken (white or dark meat) / Meatloaf **14**

**WEDNESDAY** Smoked Beef Brisket / Smothered Pork Chop **14**

**THURSDAY** Angus Hamburger Steak / Herb-Baked Chicken **14**

**FRIDAY** Crispy Mississippi Catfish / Red Beans & Rice (1 veggie) **14**

**MON-FRI** Veggie Plate (4 veggies, comeback salad and cornbread) **13**

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*Veggies: Butter Beans, Green Beans, Garlic Mash and Gravy, Sautéed Zucchini and Squash, Cabbage, Carrots, Creamed Corn, Fried Okra, Mac and Cheese*