

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 Black Truffle Gnocchi 16**
shiitake mushrooms, tomato confit, truffle jus
- Comfrey Farm Pork Belly 17**
braised white beans, tomato jam, chipotle glaze
- 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
- Roasted Beet & Shaved Brussel Sprout Salad 16**
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
Jay Brennan

* Eating under-cooked or raw foods may cause food-borne illness. Foods may contain

big plates

- Blackened Chicken Penne 24**
sweet peas, grape tomatoes, fresh herbs, light parmesan cream sauce
Substitute rock shrimp, +8
- Redfish 463 37**
sautéed crabmeat, garlic mash, thin beans, charred tomato lemon
butter
- Wood Grilled Jumbo Shrimp 32**
smoked gouda popcorn grits, citrus and arugula salad, red pepper
coulis
- 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**
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 26**
all-natural chicken breast, garlic mash, thin beans, Mississippi
honey-rosemary glaze
- Niman Ranch Maple Bourbon Glazed Pork Chop 35**
sweet potato mash, oven roasted brussels and turnips, apple butter,
madeira wine 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*

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
Manager: Markeisha Upkins
Executive Chef: Derek Emerson
Jay Brennan

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 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
- Parmesan Burger 16 / 20**
fried mozzarella, caramelized mushrooms and onions, red sauce, arugula, basil aioli
- 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
- sweet pea pancetta risotto 11
- sweet potato mash 7
- brussels and turnips 9
- garlic mash 7
- sweet potato fries 7.5
- fresh asparagus 9
- bacon-cheddar mash 8
- sesame spinach 8
- jumbo onion rings 10
- blue cheese mash 8

* Eating under-cooked ...