

lunch

first bites

Crispy “Kung Pao” Rock Shrimp

housemade Asian BBQ sauce

Tamales

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

Portobello Fries

spicy horseradish comeback

“Breadless” Jumbo Lump Crab Cake

grain mustard lemon butter

Fried Green Tomato Napoleon

crawfish tails, creole mustard lemon butter

flat bread

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

Florida Rock Shrimp & Fried Green Tomato

fontina cheese, fresh mozzarella, bacon lardons, Romesco sauce

Spicy Thai

fresh mozzarella, roasted pork, cilantro-sriracha slaw, crunchy peanut sauce

The Greek

artichoke hearts, Greek olives, caramelized red onions, feta, mozzarella, chile flakes, arugula pesto

Mushroom & Truffle

four-cheese blend, summer truffles, wild mushrooms, caramelized onions, arugula, crushed red pepper

salads

Salad additions: grilled chicken, flank steak, 3 jumbo shrimp, rock shrimp, 4-oz. grilled salmon or sautéed redfish

The House

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

463 Caesar

romaine lettuce, garlic croutons, basil-Caesar dressing

The Wedge

iceberg lettuce, oven-dried tomatoes, Duroc bacon lardons, feta, crispy croutons, housemade buttermilk ranch dressing

Tart Apple & Arugula Salad

endive, blue cheese, candied pecans, dried cherries, shaved red onions, sweet onion dressing

The House “Chef”

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 Salad

Salad Days' lettuce, sweet red onion, radish, feta, sweet peas, herbed buttermilk dressing

463 Cobb

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

Fried Florida Rock Shrimp Salad

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

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.*

burgers & sandwiches

Burgers served on brioche or wheat bun with french fries.

Sandwiches served with housemade chips.

Substitute sweet potato fries

Substitute a turkey patty

“Burger in a Bowl” any breadless burger over a Caesar salad

463 Patty Melt

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

Super Kobe Burger

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

Burger 463

smoked gouda, BBQ aioli, lettuce, tomato, crispy shoestring onions

Southern Burger

housemade pimento cheese, marinated sweet onions, fried green tomato, shredded lettuce, spicy comeback sauce

THE BEST Veggie Burger

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

Chorizo Burger

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

Fried Shrimp Poboy

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

Pork Belly Cuban

roasted pork belly and pork shoulder, Duroc ham, pickle, Gruyère, grain mustard, Gambino's French bread

463 Club

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

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

Grilled Redfish Sandwich

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

big plates

Apricot-Teriyaki-Glazed Grilled Salmon

sesame spinach, shiitake mushrooms, soy lemon butter*

Redfish 463

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

Blackened Chicken Penne

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

The “original” Honey-Rosemary Fried Chicken

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

Chicken Enchilada

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)

TUESDAY Fried Chicken (white or dark meat) / Meatloaf

WEDNESDAY Smoked Beef Brisket / Smothered Pork Chop

THURSDAY Angus Hamburger Steak / Herb-Baked Chicken

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

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

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

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