

# 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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