

lunch

first bites

Crispy "Kung Pao" Rock Shrimp 12
housemade Asian BBQ sauce

Tamales 11
sweet corn sauce, fresh pico de gallo, chipotle-lime sour cream

Portobello Fries 10
spicy horseradish comeback

"Breadless" Jumbo Lump Crab Cake 19
grain mustard lemon butter

Fried Green Tomato Napoleon 12
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 16
fontina cheese, fresh mozzarella, bacon lardons, Romesco sauce

Spicy Thai 15
fresh mozzarella, roasted pork, cilantro-sriracha slaw, crunchy peanut sauce

The Greek 12
artichoke hearts, Greek olives, caramelized red onions, feta, chile flakes, arugula pesto

Mushroom & Truffle 16
four-cheese blend, summer truffles, wild mushrooms, caramelized onions, arugula, crushed red pepper

salads

Salad additions: grilled chicken 6.5 flank steak 8, 3 jumbo shrimp 11, rock shrimp 6, 4-oz. grilled salmon or sautéed redfish 15

Half House 7
chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion, cherry tomatoes, Alabama goat cheese crumbles, lemon-Dijon vinaigrette

Half 463 Caesar 7
romaine lettuce, garlic croutons, basil-Caesar dressing

Half Wedge 7
iceberg lettuce, oven-dried tomatoes, Duroc bacon lardons, feta, crispy croutons, housemade buttermilk ranch dressing

Tart Apple & Arugula Salad 12
endive, blue cheese, candied pecans, dried cherries, shaved red onions, sweet onion dressing

The House "Chef" 15
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 18
sweet red onion, radish, feta, sweet peas, baby kale, herbed buttermilk dressing

463 Cobb 15
chopped romaine, Duroc ham, roasted turkey, Duroc lardons, roasted tomatoes, tart apples, red onion, feta, housemade buttermilk ranch dressing

Fried Florida Rock Shrimp Salad 17
arugula, heirloom tomato, red onion, feta, pine nuts, crispy wonton strips, honey-Dijon 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
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, +1.50. Substitute a turkey patty, +1. "Burger in a Bowl" any breadless burger over a Caesar salad +2

463 Patty Melt 12 / 16

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

Super Kobe Burger 16 / 20

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

Burger 463 12 / 16

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

Southern Burger 12 / 16

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

THE BEST Veggie Burger 15

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

Chorizo Burger 15 / 19

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

Fried Shrimp Poboy 16

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

Pork Belly Cuban 14

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

463 Club 14

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 14

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

Grilled Redfish Sandwich 16

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

big plates

Apricot-Teriyaki-Glazed Grilled Salmon 19 / 28

sesame spinach, shiitake mushrooms, soy lemon butter*

Redfish 463 22 / 34

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

Blackened Chicken Penne 18 / 22

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

The "original" Honey-Rosemary Fried Chicken 18 / 24

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

Dr Pepper-Braised Beef Short Ribs 28

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

Chicken Enchilada 15

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) **12**

TUESDAY Fried Chicken (white or dark meat) / Meatloaf **12**

WEDNESDAY Smoked Beef Brisket / Smothered Pork Chop **12**

THURSDAY Angus Hamburger Steak / Herb-Baked Chicken **12**

FRIDAY Crispy Mississippi Catfish / Red Beans & Rice (1 veggie) **12**

MON-FRI Veggie Plate (4 veggies, comeback salad and cornbread) **11**

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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