

# 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

*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 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

*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*

*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**

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

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.

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