

lunch

first bites

Crispy “Kung Pao” Rock Shrimp 12
tossed in a housemade Asian BBQ sauce

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

Portobello Fries 10
with a spicy horseradish comeback

“Breadless” Jumbo Lump Crab Cake 16
with a grain mustard lemon butter

Fried Green Tomato Napoleon 12
with crawfish tails and a creole mustard lemon butter

flat bread

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

Florida Rock Shrimp & Fried Green Tomato 14
with fontina cheese, fresh mozzarella and bacon lardons on a Romesco sauce

Spicy Thai 14
with fresh mozzarella, roasted pork and cilantro-sriracha slaw on a crunchy peanut sauce

The Greek 11
with artichoke hearts, Greek olives, caramelized red onions, feta and chile flakes on an arugula pesto

Mushroom & Truffle 14
four-cheese blend, summer truffles, wild mushrooms, red crushed pepper, arugula and caramelized onions

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 5.5
chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion, cherry tomatoes and Alabama goat cheese crumbles in a lemon-Dijon vinaigrette

Half 463 Caesar 5.5
romaine lettuce and garlic croutons tossed in a basil-Caesar dressing

Half Wedge 5.5
iceberg lettuce with oven-dried tomatoes, Duroc bacon lardons, feta and crispy croutons topped with a housemade buttermilk ranch dressing

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

The House “Chef” 14
wood-grilled chicken breast and Prime flank steak, chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion, cherry tomatoes and Alabama goat cheese crumbles in a lemon-Dijon vinaigrette

Grilled Salmon & Kale 17
sweet red onion, radish, feta, sweet peas and baby kale in a creamy herbed buttermilk dressing

463 Cobb 14
chopped romaine, Duroc ham, roasted turkey, Duroc lardons, roasted tomatoes, tart apples, red onion and feta with a housemade buttermilk ranch dressing

Fried Florida Rock Shrimp Salad 16
tossed with arugula, heirloom tomato, red onion, feta, pine nuts and crispy wonton strips

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:
Lauren Rushton
Executive Chef:
Robert Rushton*

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

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

Super Kobe Burger 16 / 20

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

Burger 463 12 / 16

with smoked gouda, BBQ aioli, lettuce and tomato topped with crispy shoestring onions

Southern Burger 12 / 16

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

THE BEST Veggie Burger 14

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

Chorizo Burger 15 / 19

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

Fried Shrimp Poboy 16

with lettuce, tomato and chipotle remoulade on Gambino's French bread

Pork Belly Cuban 12

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

463 Club 14

three slices of toasted sourdough with Gruyère and provolone, Duroc ham, house-roasted turkey breast, applewood-smoked bacon, basil aioli, mustard, lettuce and tomato

Grilled Chicken & Fried Green Tomato BLT 14

with applewood-smoked bacon, provolone, arugula, and a basil aioli on toasted sourdough

Grilled Redfish Sandwich 16

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

big plates

Apricot-Teriyaki-Glazed Grilled Salmon 18 / 28

on sesame spinach with shiitake mushrooms and a soy lemon butter*

Redfish 463 20 / 32

with sautéed crabmeat, garlic mash, thin beans and a charred tomato lemon butter

Blackened Chicken Penne 17 / 21

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

The "original" Honey-Rosemary Fried Chicken 15 / 20

all-natural chicken breast in a Mississippi honey-rosemary glaze with garlic mash and thin beans

Dr Pepper-Braised Beef Short Ribs 26

in a braising liquid with garlic mash, fresh asparagus, crispy onions and a horseradish creme fraiche

Chicken Enchilada 14

with tortilla salad, corn sauce, and 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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