



FortyEight - Wine Bar & Kitchen

Starters, Soups and Salads

Marinated Green Olives , Feta Cheese	\$ 7
Garlic Fries , Chipotle Aioli	\$ 7
Beef Short Rib Chili (a little spicy), Green Onion Crema	\$10
Fried Green Tomatoes , Bacon, Pimento Cheese, Bacon Jam	\$13
Braised Pork Belly , Creamy Polenta, Homemade BBQ sauce, caramelized onions	\$16
Warm Crab and Artichoke Dip , Fresh Bread, Vegetable Crudité	\$16
Steak and Cheese Spring Rolls , Chipotle Aioli	\$16
Pan-Seared Scallops Scampi , Spinach, lemon, garlic	\$18
PEI Mussels , Spicy Garlic and White Wine, Garlic Crostini	\$18
Beet and Arugula Salad	\$13
Fresh Berries, Goat Cheese, Candied Pecans, Roasted Beet Vinaigrette	
Classic Caesar Salad	\$13
Romaine, Parmesan, Garlic Croutons, Caesar Dressing	
Spinach and Bacon Salad	\$13
Asparagus, Feta Cheese, Red Onion, Cherry Tomatoes, Bacon Vinaigrette	
FortyEight Garden Salad	\$13
Romaine, Spinach, Carrots, Bell Pepper, Red Onion, Mushrooms, Parmesan, Champagne Vinaigrette	

Salad Add-Ons: Sweet Tea-Brined Chicken Breast (\$8), Sautéed Shrimp (\$9), or Crab Cake (\$20)

Create Your Own Cheese & Charcuterie

Mix & Match! Order: Two (\$12), Three (\$18), or Five (\$29)

All cheese and charcuterie Boards are served with fresh bread and accompaniments.

St. Stephens – Cow
Soft, Mild, Spreadable Brie

Red Dragon– Cow
Semi-Firm, Mustard, Sweet, Tangy

Rogue Smokey Blue – Cow
Complex, Hazelnut, Vanilla

Butterkäse– Cow
Semi Sweet, Buttery

Vat 17 World Cheddar – Cow
Firm, Tangy, Nutty, Sharp

Maple Bourbon Chèvre– Goat
Sweet, Creamy, Bourbon

Manchego Viejo, Aged 1 Year – Sheep
Firm, Caramel, Nutty

Pistachio Pecorino - Sheep
Pistachio studded Pecorino

Prosciutto di Parma
Salty, Savory Italian Ham

Calabrese
Mild, Red Pepper, Garlic

Rosé Salami
Floral, Savory, Rosé Wine

Truffle Salami
Earthy and Savory

Coppa Sweet
Sweet, Savory

Smoked Andouille
Smoky, Spicy

Sobrasada
Spreadable, Mild Spice, Savory

Black Pepper Pâté
Savory, Black Pepper

The FortyEight Family Favorite \$60

Enjoy 8 meats and 8 cheese selections from above to enjoy with all the fixings!

CHEF DE CUISINE: Mikey Pascual KITCHEN MANAGER: James Moore

Check out the Wine Stations for suggested food and wine pairings! You might also like to pair your cheese and charcuterie with different wines! Have fun! Explore!



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Reservations Recommended | Visit Resy.com to Reserve or Call 843-768-2245

Follow us: @fortyeight_winebar | Get Your Favorites Delivered with DeliveryBoy.com

A 20% gratuity is suggested for parties of 6 or more. No split checks for parties of 6 or more. Please note that during our busiest periods, our kitchen is unable to accommodate special requests. Thank you for understanding.

Flatbreads and Entrees

Margherita Flatbread	\$17
Basil Pistou, Mozzarella, Tomato, Balsamic Glaze	
Greek Chicken Flatbread	\$17
Black olives, Feta cheese, Red onions, Spinach, Mushrooms, Artichoke Aioli	
Wild Mushroom Flatbread	\$17
Caramelized Onions, Goat Cheese, Green Goddess Dressing	
Vegetable and Bacon Flatbread	\$17
Marinara, Mozzarella, Fresh Veggies, Bacon	
Steak and Cheese Flatbread	\$19
Braised Short Rib, Bell Peppers, Red Onions, Pepper Jack Cheese, Chipotle Aioli	
FortyEight Pimento Burger (choice of one side, Fries \$2 surcharge)	\$16
Brioche Bun, Bacon Jam, Pimento Cheese, Lettuce Tomato	
FortyEight Meatloaf	\$27
Garlic Smashed Potatoes, Roasted Asparagus, Blue Cheese Crema	
Chicken and Mushroom Fettuccini	\$26
Wild mushrooms, Spinach, Garlic Cream Sauce	
Shrimp and Grits	\$28
Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy	
Pan-Seared Salmon	\$32
Roasted Fennel, Wild Mushroom, Poblano Pepper Coulis	
Sesame Marinated Swordfish	\$34
Purple Sticky Rice, Coconut Broth, Baby Carrots	
Steak Frites	\$36
7 oz. Filet Mignon, Lemon and Herb Butter, Garlic Fries	
Jumbo Lump Crab Cakes	\$40
Roasted Asparagus, Caramelized Red Onion, Spicy Remoulade	
Steak and Cake	\$56
7 oz. Filet Mignon, Lemon and Herb Butter, Jumbo Lump Crab Cake, Garlic Fries	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Sides - \$6

Housemade Pickles, Seasonal Veggies, Fresh Berries, Potato Salad, Garlic Fries.

Desserts

Key Lime Pie	\$ 8
Reese's Peanut Butter Pie	\$ 8
Fresh Seasonal Berries with Housemade Whipped Cream	\$ 8
Assorted Chocolate Truffles - 4 pieces	\$12