LUNCH MENU
Lunch Hours: Fri., Sat., Sun., 12 pm – 3 pm

Beef Short Rib Chili (a little spicy) Green Onion Crema $10
Beet and Arugula Salad Fresh Berries, Goat Cheese, Candied Pecans, Roasted Beet Vinaigrette $13
Classic Caesar Salad Romaine, Parmesan, Garlic Croutons, Caesar Dressing $13
Spinach and Bacon Salad Asparagus, Feta Cheese, Red Onion, Cherry Tomatoes, Bacon Vinaigrette $13
Warm Crab Dip Baguette, Vegetable Crudité $16
FortyEight Pimento Burger Pimento Cheese, Terrapin Bacon Jam, Lettuce, Tomato, Brioche Bun $16

Sandwich Sides: Choice Of Potato Salad, Housemade Pickles

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

Margherita Flatbread Basil Pistou, Mozzarella, Tomato, Balsamic Glaze $17
Wild Mushroom Flatbread Caramelized Onions, Goat Cheese, Green Goddess Dressing $17
Steak and Cheese Flatbread Braised Short Rib, Peppers, Onion, Pepper Jack Cheese, Chipotle Aioli $17
Jumbo Lump Crab Cake* One Jumbo Lump Crab Cake, Roasted Asparagus, Caramelized red onion, spicy remoulade $20
Shrimp & Grits (4 shrimp) Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy $22

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!