



FortyEight - Wine Bar & Kitchen

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** \$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
- Warm Crab Dip** \$16
Baguette, Vegetable Crudit 
- FortyEight Pimento Burger** \$16
Pimento Cheese, Terrapin Bacon Jam, Lettuce, Tomato, Brioche Bun
Sandwich Sides: Choice Of Potato Salad, Housemade Pickles

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

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

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.

<p>St. Stephens – Cow Soft, Mild, Spreadable Brie</p> <p>Red Dragon– Cow Semi-Firm, Mustard, Sweet, Tangy</p> <p>Rogue Smokey Blue – Cow Complex, Hazelnut, Vanilla</p> <p>Butterk�se– Cow Semi Sweet, Buttery</p> <p>Vat 17 World Cheddar – Cow Firm, Tangy, Nutty, Sharp</p> <p>Maple Bourbon Ch�vre– Goat Sweet, Creamy, Bourbon</p> <p>Manchego Viejo, Aged 1 Year – Sheep Firm, Caramel, Nutty</p> <p>Pistachio Pecorino - Sheep Pistachio studded Pecorino</p>	<p>Prosciutto di Parma Salty, Savory Italian Ham</p> <p>Calabrese Mild, Red Pepper, Garlic</p> <p>Ros� Salami Floral, Savory, Ros� Wine</p> <p>Truffle Salami Earthy and Savory</p> <p>Coppa Sweet Sweet, Savory</p> <p>Smoked Andouille Smoky, Spicy</p> <p>Sobrasada Spreadable, Mild Spice, Savory</p> <p>Black Pepper P�t� Savory, Black Pepper</p>
--	---

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!