



FortyEight – Wine Bar & Kitchen

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

Follow us: @fortyeight_winebar

Flatbreads and Entrees

Margherita Flatbread	\$18
Basil Pistou, Mozzarella, Tomato, Balsamic Glaze	
Wild Mushroom Flatbread	\$18
Caramelized Onions, Goat Cheese, Green Goddess Dressing	
BBQ Chicken Flatbread	\$18
Sweet Tea-Brined Chicken, Bacon, Roasted Red Peppers, White Cheddar	
Andouille Sausage Flatbread	\$20
Garlic Aioli, Sun Dried Tomatoes, Spinach, Kalamata Olives, Mozzarella	
FortyEight Pimento Burger (choice of one side, Garlic Fries \$2 surcharge)	\$18
Brioche Bun, Bacon Jam, Housemade Pimento Cheese, Lettuce, Tomato	
Bucatini Shrimp Scampi	\$30
White Wine, Garlic, Lemon, Parmesan	
Shrimp and Grits	\$30
Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy	
Pan-Seared Salmon	\$30
Sautéed Spinach, Charred Tomato Sauce	
Roasted Grouper	\$36
Roasted Root Vegetables, Watercress, Fresh Herbs, Dill Vinaigrette	
Sesame Marinated Swordfish	\$38
Purple Sticky Rice, Baby Bok Choy, Coconut Broth	
Jumbo Lump Crab Cakes	\$42
Roasted Asparagus, Artichoke, Tomatoes and Grilled Red Onion Salad, Spicy Remoulade	
Marinated Pork Tenderloin	\$32
Whipped Sweet Potato, Sautéed Spinach, Honey Mustard Glaze	
Steak Frites	\$38
Filet Mignon, Lemon and Herb Butter, Garlic Fries	
Steak and Cake	\$59
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 - \$7

Housemade Pickles, Seasonal Veggies, Fresh Berries, Potato Salad, Garlic Fries, Dijon Honey Roasted Brussel Sprouts

Desserts

Key Lime Pie with Berry Coulis	\$ 9
Fresh Seasonal Berries with Housemade Whipped Cream	\$ 9
Housemade Chocolate Date Pecan Cake with Vanilla Ice Cream	\$11
Assorted Local Chocolate Truffles - 4 pieces	\$12

*Please ask your Server for kid friendly food choices.

843.768.2245

Rev. 2024.10.10

RESY

fortyeightwinebar.com



FortyEight - Wine Bar & Kitchen

Starters, Soups and Salads

Marinated Green Olives , Feta Cheese	\$ 8
Garlic Fries , Chipotle Aioli	\$ 8
Creamy Butternut Squash Soup , Nutmeg Crema, Candied Pecans	\$10
Fried Green Tomatoes , Bacon, Housemade Pimento Cheese, Bacon Jam	\$14
FortyEight Mac & Cheese , Whole grain mustard, Green Onion	\$16
Warm Crab and Artichoke Dip , Fresh Bread, Vegetable Crudit�	\$16
Shrimp and Vegetable Spring Rolls , Ginger Soy Dipping Sauce	\$18
Pan-Seared Scallops , Parsnip Puree, Sauce Pernod, Crispy Parsnips	\$22
PEI Mussels , Spicy Garlic and White Wine, Garlic Crostini	\$22
Beet and Arugula Salad Fresh Berries, Goat Cheese, Candied Pecans, Raspberry 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
FortyEight Garden Salad Romaine, Spinach, Carrots, Bell Pepper, Red Onion, Mushrooms, Parmesan, FortyEight Italian Dressing	\$13

Salad Add-Ons: Sweet Tea-Brined Chicken Breast (\$10), Saut ed Shrimp (\$10) , or Crab Cake (\$21)

Create Your Own Cheese & Charcuterie

Mix & Match! Order: Two (\$14), Three (\$21), or Five (\$34)

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

St. Stephens – Cow
Soft, Mild, Spreadable Brie

Wensleydale Lemon & Honey – Cow
Semi-Firm, Mild, Rich, and Creamy

Hook's Original Danish Blue – Cow
Strong, Tangy, Somewhat Sweet Finish

Shepherd's Blend – Mixed Milk
Soft, Buttery, Complex Flavor

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

Maple Bourbon Ch vre – Goat
Sweet, Creamy, Bourbon

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

Cave-aged Gouda – Sheep
Firm, Nutty, Caramel and Butterscotch

Prosciutto di Parma
Salty, Savory Italian Ham

Calabrese
Mild, Red Pepper, Garlic

Fennel Salami
Soft, Licorice, Garlic

Truffle Salami
Earthy and Savory

Spicy Capocollo
Hot, Paprika, Spices

Smoked Andouille
Smoky, Spicy

Domestic Chorizo
Smoked Paprika, Garlic, Herbs and Spices

Mousse P t 
Sweet Port Wine, Duck Liver

The FortyEight Family Favorite \$65

Enjoy all the meat and cheese selections from above with all the accompaniments!

Chef De Cuisine: Mikey Pascual Sous Chef: Dani Wiley Kitchen Manager: James Moore

A minimum gratuity of 20% 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.