



FortyEight - Wine Bar & Kitchen

LUNCH MENU



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

Chicken Pozole Soup (a little spicy) Radish, 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 and Artichoke Dip Baguette, Vegetable Crudit�	\$16
Curried Chicken Salad Sandwich (choose one side) Curried Chicken Salad With Almonds and Grapes, Brioche Bun	\$16
FortyEight Pimento Burger (choose one side) Pimento Cheese, Terrapin Bacon Jam, Lettuce, Tomato, Brioche Bun Sandwich Sides: Choice Of Potato Salad, Housemade Pickles	\$18

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

Margherita Flatbread Basil Pistou, Mozzarella, Tomato, Balsamic Glaze	\$18
Wild Mushroom Flatbread Caramelized Onions, Goat Cheese, Green Goddess Dressing	\$18
Steak and Cheese Flatbread Braised Short Rib, Peppers, Onion, Pepper Jack Cheese, Chipotle Aioli	\$20
Jumbo Lump Crab Cake* One Jumbo Lump Crab Cake, Roasted Asparagus, Caramelized red onion, spicy remoulade	\$21
Shrimp & Grits (4 shrimp) Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy	\$22

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
Red Dragon – Cow Semi-Firm, Mustard, Sweet, Tangy
Rogue Smokey Blue – Cow Complex, Hazelnut, Vanilla
Butterk�se – Cow Semi Sweet, Buttery
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
Pistachio Pecorino - Sheep Pistachio studded Pecorino

Prosciutto di Parma Salty, Savory Italian Ham
Calabrese Mild, Red Pepper, Garlic
Ros� Salami Floral, Savory, Ros� Wine
Truffle Salami Earthy and Savory
Coppa Sweet Sweet, Savory
Smoked Andouille Smoky, Spicy
Sobrasada Spreadable, Mild Spice, Savory
Black Pepper P�t� Savory, Black Pepper

The FortyEight Family Favorite \$65

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

CHEF DE CUISINE: Mikey Pascual KITCHEN MANAGER: James Moore