



FortyEight – Wine Bar & Kitchen

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

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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	
Steak and Cheese Flatbread	\$20
Braised Short Rib, Bell Peppers, Red Onions, Pepper Jack Cheese, Chipotle Aioli	
FortyEight Pimento Burger (choice of one side, Garlic Fries \$2 surcharge)	\$18
Brioche Bun, Bacon Jam, Pimento Cheese, Lettuce, Tomato	
Shrimp, Corn, and Bacon Ravioli (add 4 Sautéed Shrimp for \$10)	\$28
Roasted Sweet Corn, Shallots, Herbs, Garlic Cream Sauce	
Shrimp and Grits	\$30
Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy	
Pan-Seared Salmon	\$34
Roasted Fennel and Wild Mushroom Salad Poblano Pepper Coulis	
Roasted Grouper	\$36
Fresh Herb and Pea Salad, Radishes, Chervil, Housemade Crisp	
Sesame Marinated Swordfish	\$38
Purple Sticky Rice, Tropical Fruit Salsa, Coconut Broth	
Jumbo Lump Crab Cakes	\$42
Roasted Asparagus, Artichoke, Tomatoes and Grilled Red Onion Salad, Spicy Remoulade	
Steak Frites	\$38
Filet Mignon, Lemon and Herb Butter, Garlic Fries	
FortyEight Prime Rib	\$48
Garlic Smashed Potatoes, Roasted Asparagus, Horseradish Crema, Gremolata	
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
Peanut Butter Pie with Housemade Whipped Cream	\$ 9
Fresh Seasonal Berries with Housemade Whipped Cream	\$ 9
Assorted Local Chocolate Truffles - 4 pieces	\$12

*Please ask your Server for kid friendly food choices.

843.768.2245

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RESY

fortyeightwinebar.com



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Starters, Soups and Salads

Marinated Green Olives , Feta Cheese	\$ 8
Garlic Fries , Chipotle Aioli	\$ 8
Chicken Pozole Soup (a little spicy), Radish, Cilantro	\$10
Fried Green Tomatoes , Bacon, Pimento Cheese, Bacon Jam	\$14
FortyEight Caprese , Marinated Heirloom Tomatoes, Mozzarella, EVOO, Balsamic	\$16
Warm Crab and Artichoke Dip , Fresh Bread, Vegetable Crudit�	\$16
Salmon and Crab Spring Rolls , Fresh Cucumber Salad, Lemon Aioli	\$18
Pan-Seared Scallops Scampi , Spinach, Lemon, Garlic	\$22
PEI Mussels , Spicy Garlic and White Wine, Garlic Crostini	\$22
Beet and Arugula Salad Fresh Berries, Goat Cheese, Candied Pecans, Strawberry 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, Champagne Vinaigrette	\$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

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

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.