

FortyEight - Wine Bar & Kitchen

LUNCH

STARTERS

Marinated Green Olives , Feta Cheese	9
FortyEight Tomato Gazpacho , Lime Crema	9
Beet and Arugula Salad	14
Fresh Berries, Goat Cheese, Candied Pecans, Raspberry Vinaigrette	
Classic Caesar Salad	14
Romaine, Parmesan, Garlic Croutons, Caesar Dressing	
Spinach and Bacon Salad	14
Asparagus, Feta Cheese, Red Onion, Cherry Tomatoes, Bacon Vinaigrette	
Salad Add-ons: Sweet Tea-Brined Chicken Breast/Sautéed Shrimp (10), or Crab Cake (22)	

Warm Crab and Artichoke Dip , Fresh Bread, Vegetable Crudit�	16
Curried Chicken Salad Sandwich (choose one side)	16
Curried Chicken Salad With Almonds and Grapes, Brioche Bun	
FortyEight Pimento Burger* (choose one side, Garlic Fries \$1 surcharge)	19
Brioche Bun, Bacon Jam, Housemade Pimento Cheese, Lettuce, Tomato	
Sandwich Sides: Potato Salad, Homemade Pickles, Garlic Fries (\$2)	

MAIN

Margherita Flatbread	18
Basil Pistou, Mozzarella, Tomato, Balsamic Glaze	
Wild Mushroom Flatbread	19
Caramelized Onions, Goat Cheese, Green Goddess Dressing	
Barbecue Chicken Flatbread	20
Sweet Tea-Brined Chicken, Bacon, Roasted Red Peppers, White Cheddar	
Shrimp & Grits*	22
Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy	
Jumbo Lump Crab Cakes*	22
Roasted Asparagus, Artichoke, Tomatoes and Grilled Red Onion Salad, Spicy Remoulade	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Create Your Own Cheese & Charcuterie Board

Mix & Match! Two (14), Three (21), or Five (34)
All cheese and charcuterie boards are served with fresh bread and accompaniments.

CHEESE

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

CHARCUTERIE

Prosciutto di Parma	Salty, Savory Italian Ham
Calabrese Salami	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

FortyEight Family Favorite

Enjoy all the meat and cheese selections above with all the accompaniments.
Great for sharing with everyone at the Table!

65

Chef de Cuisine: Mikey Pascual

Kitchen Manager: James Moore

843.768.2245

fortyeightwinebar.com

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