

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 Crudité	16

MAIN

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)	
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 Cake*	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 Chèvre – 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 Pâté** 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!

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Chef de Cuisine: Mikey Pascual

Kitchen Manager: James Moore

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fortyeightwinebar.com