

FortyEight - Wine Bar & Kitchen

Dinner

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| APPS | Marinated Green Olives , Feta Cheese | 9 |
| | Garlic Fries , Chipotle Aioli | 9 |
| | FortyEight Tomato Gazpacho , Lime Crema | 9 |
| | Fried Green Tomatoes , Bacon, Housemade Pimento Cheese, Bacon Jam | 15 |
| | Braised Short Rib Mac & Cheese , Whole Grain Mustard, Green Onion | 16 |
| | Warm Crab and Artichoke Dip , Fresh Bread, Vegetable Crudit  | 17 |
| | Shrimp and Vegetable Spring Rolls , Ginger Soy Dipping Sauce | 19 |
| | Pan-Seared Scallops , Prosciutto, Mango, Pineapple, Lemon Aioli | 23 |
| | PEI Mussels , Spicy Garlic and White Wine, Garlic Crostini | 23 |
| SALADS | 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 | |
| | FortyEight Garden Salad | 14 |
| FLATBREADS | Romaine, Spinach, Carrots, Bell Pepper, Red Onion, Mushrooms, Parmesan, FortyEight Italian Dressing | |
| | Salad Add-ons: Sweet Tea-Brined Chicken Breast/Saut ed Shrimp (10), or Crab Cake (22) | |
| | Margherita | 18 |
| | Basil Pistou, Mozzarella, Tomato, Balsamic Glaze | |
| | Wild Mushroom | 19 |
| | Caramelized Onions, Goat Cheese, Green Goddess Dressing | |
| | Andouille Sausage | 20 |
| | Garlic Aioli, Sun Dried Tomatoes, Spinach, Kalamata Olives, Mozzarella | |
| | Barbecue Chicken | 20 |
| | Sweet Tea-Brined Chicken, Bacon, Roasted Red Peppers, White Cheddar | |
| | Steak and Cheese | 22 |
| | Braised Short Rib, Bell Peppers, Onions, Pepper Jack Cheese, Garlic Aioli, Chipotle Aioli | |
| ENTREES | FortyEight Pimento Burger* (choice of one side, Garlic Fries \$1 surcharge) | 19 |
| | Brioche Bun, Bacon Jam, Housemade Pimento Cheese, Lettuce, Tomato | |
| | Bucatini Shrimp Scampi* | 30 |
| | White Wine, Garlic, Lemon, Parmesan | |
| | Shrimp & Grits* | 30 |
| | Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy | |
| | Pan-Seared Salmon* | 33 |
| | Honey Mustard Glaze, Roasted Parsnips and Brussel Sprouts. | |
| | Roasted Grouper* | 38 |
| | Roasted Root Vegetables, Watercress, Fresh Herbs, Dill Vinaigrette | |
| | Lemon and Garlic Marinated Swordfish* | 38 |
| | Purple Sticky Rice, Shaved Fennel Salad | |
| | Jumbo Lump Crab Cakes* | 44 |
| | Roasted Asparagus, Artichoke, Tomatoes and Grilled Red Onion Salad, Spicy Remoulade | |
| | FortyEight Meatloaf* | 30 |
| | Saut ed Spinach, Charred Tomato Sauce | |
| | Steak Frites* | 40 |
| SIDES | Filet Mignon, Lemon and Herb Butter, Garlic Fries | |
| | Steak and Cake* | 62 |
| | Filet Mignon, Lemon and Herb Butter, Jumbo Lump Crab Cake, Garlic Fries | |
| | <i>*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.</i> | |
| | PICK A SIDE: | 8 |
| | Housemade Pickles | |
| | Garlic Fries | |
| | Seasonal Veggies | |
| | Potato Salad | |
| | Fresh Berries | |
| | Dijon Honey Roasted Brussel Sprouts | |

PLEASE ASK YOUR SERVER FOR KID FRIENDLY FOOD CHOICES.

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!



65

AFTER DINNER

- Peanut Butter Pie** Fresh Homemade Whipped Cream 9
- Key Lime Pie** Mixed Berry Coulis and Fresh Seasonal Berries 9
- Berries and Cream** Fresh Berries, Fresh Homemade Whipped Cream 9
- Artisanal Liqueur Chocolate Truffles** Vanilla, Bourbon, Grand Marnier, and Kahlua 12
- 4 Pieces 24
- 8 Pieces
- Cheese For Dessert! Wensleydale Lemon and Honey** Fresh Berries, Candied Pecans 7
- Post Meridiem Espresso Martini** - Ready To Drink Cocktail 10
- Ruby Port** 12
- Tawny Port** 14
- Sauternes** 14

A minimum gratuity of 20% is suggested for parties of 6 or more.
No split checks for parties of 9 or more.
Please note that during our busiest periods,
our kitchen is unable to accommodate special requests.

Thank you for understanding.

Reservations Recommended!

Chef de Cuisine: Mikey Pascual
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Kitchen Manager: James Moore
fortyeightwinebar.com