

FortyEight - Wine Bar & Kitchen

Dinner

APPS

Marinated Green Olives , Feta Cheese	8
Garlic Fries , Chipotle Aioli	8
Spicy Short Rib Chili , Lime Crema	9
Margherita Flatbread , Basil Pistou, Mozzarella, Tomato, Balsamic Glaze	9
Steak and Cheese Flatbread	11
Braised Short Rib, Bell Peppers, Onions, Pepper Jack Cheese, Garlic Aioli, Chipotle	
Fried Green Tomatoes , Bacon, Housemade Pimento Cheese, Bacon Jam	15
Warm Crab and Artichoke Dip , Fresh Bread, Vegetable Crudit�	17
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
Romaine, Spinach, Carrots, Bell Pepper, Red Onion, Mushrooms, Parmesan, FortyEight Italian Dressing	

ENTREES

FortyEight Pimento Burger* (choice of one side)	19
Br�che Bun, Bacon Jam, Housemade Pimento Cheese, Lettuce, Tomato	
FortyEight Rigatoni Bolognese*	24
Parmigiana Reggiano Cheese	
Butternut Squash Ravioli	29
Brown Butter, Candied Pecans, Saut�ed Spinach	
Shrimp & Grits*	30
Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy	
Roasted Grouper*	38
Roasted Root Vegetables, Watercress, Fresh Herbs, Dill Vinaigrette	
Sesame Marinated Swordfish*	38
Purple Sticky Rice, Roasted Carrots, Coconut Broth	
Pan-Seared Scallops*	42
Creamed Leeks, Cauliflower Pur�e, Roasted Cauliflower	
Jumbo Lump Crab Cakes*	44
Roasted Asparagus, Artichoke, Tomatoes and Grilled Red Onion Salad, Spicy Remoulade	
FortyEight Meatloaf*	29
Garlic Smashed Potatoes , Roasted Asparagus, Charred Tomato Sauce	
Pork Tenderloin*	32
Honey Mustard Marinade, Sweet Potato Pur�e, Saut�ed Spinach	
Steak Frites*	40
Filet Mignon, Lemon and Herb Butter, Garlic Fries	
Steak and Cake*	62
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

PICK A SIDE:	7
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, Creamy
- Moody Blue – Cow** Classic Blue, Creamy, Subtle Smoky Flavor
- Red Dragon – Cow** Firm, Buttery, Spicy; Made with English Ale and Mustard
- Vat 17 World Cheddar – Cow** Firm, Tangy, Nutty, Sharp
- Maple Bourbon Chèvre – Goat** Sweet, Creamy, Bourbon
- Truffle Manchego – Sheep** Buttery, Nutty, Earthy, Black Truffle
- Ewephoria (Gouda) – Sheep** Firm, Nutty, Caramel, Butterscotch

CHARCUTERIE

- Prosciutto di Parma** Salty, Savory Italian Ham
- Calabrese Salame** Mild, Red Pepper, Garlic
- Felino Salame** Garlic, Red Wine
- Truffle Salame** Earthy, Savory, Black Truffle
- Stagberry Salame** Sweet, Rich, and slightly bitter
- 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

- Key Lime Pie** Mixed Berry Coulis and Fresh Seasonal Berries 9
- Chocolate Cheesecake** Fresh Berries 9
- Charleston Chocolatiers Chocolate Truffles**
Artisanal Liqueur: Vanilla, Bourbon, Grand Marnier, and Kahlua
4 Pieces 12
8 Pieces 24
- 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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