

FortyEight - Wine Bar & Kitchen

LUNCH

STARTERS

Marinated Green Olives , Feta Cheese	8
Garlic Fries , Chipotle Aioli	8
Spicy Short Rib Chili , Lime Crema	9
Beet and Arugula Salad	14
Fresh Berries, Goat Cheese, Candied Pecans, Raspberry Vinaigrette	14
Classic Caesar Salad	14
Romaine, Parmesan, Garlic Croutons, Caesar Dressing	14
Spinach and Bacon Salad	17
Asparagus, Feta Cheese, Red Onion, Cherry Tomatoes, Bacon Vinaigrette	17
Warm Crab and Artichoke Dip , Fresh Bread, Vegetable Crudit�	17

MAIN

Margherita Flatbread	9
Basil Pistou, Mozzarella, Tomato, Balsamic Glaze	10
Wild Mushroom Flatbread	11
Caramelized Onions, Goat Cheese, Green Goddess Dressing	11
Steak and Cheese Flatbread	22
Braised Short Rib, Bell Peppers, Onions, Pepper Jack Cheese, Garlic Aioli, Chipotle	22
Crab Cake Sandwich* (choose one side)	22
Brioche Bun, Lettuce, Tomato, Spicy Roumalade	22
Blackened Grouper Sandwich* (choose one side)	22
Brioche Bun, Lettuce, Tomato, Mayo	22
Shrimp & Grits*	22/44
Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy	19
Jumbo Lump Crab Cake(s)*	19
Roasted Asparagus, Artichoke, Tomatoes and Grilled Red Onion Salad, Spicy Remoulade	20
FortyEight Pimento Burger* (choose one side)	20
Brioche Bun, Bacon Jam, Housemade Pimento Cheese, Lettuce, Tomato	
Petite Filet* (4oz)	
Lemon and Herb Butter, Garlic Fries	
Sandwich Sides: Potato Salad, Homemade Pickles, Garlic Fries	

**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
- 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 Ch vre – Goat** Sweet, Creamy, Bourbon
- Truffle Manchego – Sheep** Buttery, Nutty, Earthy, Black Truffle
- Ewephoria (Gouda) – Sheep** Firm, Nutty, Caramel and Butterscotch

CHARCUTERIE

- Prosciutto di Parma** Salty, Savory Italian Ham
- Calabrese Salame** Mild, Red Pepper, Garlic
- Felino Salame** - Garlic, Red Wine
- Truffle Salame** Earthy and Savory
- Stagberry Salame** Sweet, Rich, and Slightly Bitter
- Smoked Andouille** Smoky, Spicy
- Domestic Chorizo** Smoked Paprika, Garlic, Herbs and Spices
- Mousse P t ** Sweet Port Wine, Duck Liver

FortyEight Family Favorite

65

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

Chef de Cuisine: Mikey Pascual

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