

FortyEight - Wine Bar & Kitchen

Dinner

APPS

Marinated Green Olives , Feta Cheese	8
Garlic Fries , Chipotle Aioli	9
Gazpacho , Lime Crema	9
Margherita Flatbread , Basil Pistou, Mozzarella, Tomato, Balsamic Glaze	10
Steak and Cheese Flatbread	12
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�	18
PEI Mussels , Spicy Garlic and White Wine, Garlic Crostini	23

SALADS

Beet and Arugula Salad	15
Fresh Berries, Goat Cheese, Candied Pecans, Raspberry Vinaigrette	
Classic Caesar Salad	15
Romaine, Parmesan, Garlic Croutons, Caesar Dressing	
Spinach and Bacon Salad	15
Asparagus, Feta Cheese, Red Onion, Cherry Tomatoes, Bacon Vinaigrette	
FortyEight Garden Salad	15
Romaine, Spinach, Carrots, Bell Pepper, Red Onion, Mushrooms, Parmesan, FortyEight Italian Dressing	

ENTREES

FortyEight Pimento Burger* (choice of Garlic Fries, Pickles, Potato Salad)	20
Brioche Bun, Bacon Jam, Housemade Pimento Cheese, Lettuce, Tomato	
Shrimp, Corn, and Bacon Ravioli*	30
Roasted Sweet Corn, Shallots, Herbs, Garlic Cream Sauce	
FortyEight Shrimp Scampi*	32
Rigatoni, Shrimp, Lemon, Parmigiana Reggiano, White Wine Lemon Sauce	
Shrimp and Grits*	32
Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy	
Pan-Seared Salmon*	32
Garlic Smashed Potatoes, Roasted Asparagus, Charred Chimichurri Sauce	
Roasted Grouper*	39
Marinated Heirloom Tomato, Snow Peas, Garlic Cream	
Sesame Marinated Swordfish*	39
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	
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, Garlic Fries, Jumbo Lump Crab Cake, 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.*

PLEASE ASK YOUR SERVER FOR KID FRIENDLY FOOD CHOICES.

SIDES

PICK A SIDE:	8
Housemade Pickles	
Garlic Fries	
Seasonal Veggies	
Potato Salad	
Fresh Berries	
Dijon Honey Roasted Brussels Sprouts	

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 ★ 65			
Enjoy all the meat and cheese selections above with all the accompaniments. Great for sharing with everyone at the Table!			
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 7		
	Fresh Berries, Candied Pecans		
Post Meridie 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!

RESY

Follow us: @fortyeight_winebar