

FortyEight - Wine Bar & Kitchen

LUNCH

STARTERS	Marinated Green Olives , Feta Cheese	8
	Garlic Fries , Chipotle Aioli	8
	Gazpacho , Lime Crema	9
	Beet and Arugula Salad	15
	Fresh Berries, Goat Cheese, Candied Pecans, Raspberry Vinaigrette	15
	Classic Caesar Salad	15
	Romaine, Parmesan, Garlic Croutons, Caesar Dressing	15
	Spinach and Bacon Salad	18
	Asparagus, Feta Cheese, Red Onion, Cherry Tomatoes, Bacon Vinaigrette	18
	Warm Crab and Artichoke Dip , Fresh Bread, Vegetable Crudit�	10
MAIN	Margherita Flatbread	11
	Basil Pistou, Mozzarella, Tomato, Balsamic Glaze	12
	Wild Mushroom Flatbread	22
	Caramelized Onions, Goat Cheese, Green Goddess Dressing	22
	Steak and Cheese Flatbread	22
	Braised Short Rib, Bell Peppers, Onions, Pepper Jack Cheese, Garlic Aioli, Chipotle	22/44
	Crab Cake Sandwich* (choose one side)	20
	Brioche Bun, Lettuce, Tomato, Spicy Roumalade	20
	Blackened Grouper Sandwich* (choose one side)	20
	Brioche Bun, Lettuce, Tomato, Mayo	20
Shrimp and Grits*		
Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy		
Jumbo Lump Crab Cake(s)*		
Roasted Asparagus, Artichoke, Tomatoes and Grilled Red Onion Salad, Spicy Remoulade		
FortyEight Pimento Burger* (choose one side)		
Brioche Bun, Bacon Jam, Housemade Pimento Cheese, Lettuce, Tomato		
Petite Filet* (4oz)		
Lemon and Herb Butter, Garlic Fries		
Sandwich Sides: Potato Salad, Housemade 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