



FortyEight - Wine Bar & Kitchen




2 Hour Dining Limit Per Party, Please. Thank you for understanding.

Reservations Recommended | Visit Resy.com to Reserve Today Or Call 843-768-2245

Follow us: @fortyeight_winebar | Get Your Favorites Delivered with DeliveryBoy.com

Starters

- Marinated Olives**, Feta Cheese ✔ \$ 7
- Garlic Fries**, Chipotle Aioli \$ 7
- Fried Green Tomatoes**, Applewood Smoked Bacon, Pimento Cheese, Bacon Jam \$ 12
- Snack Plate**, Olives and Feta, Pimento Cheese, Spicy Andouille, House Made Pickles \$ 12
- Warm Crab Dip**, Baguette, Vegetable Crudit  \$ 14
- Pan Seared Scallops**, Sweet Onion Soubise, Caramelized Onions, Bacon  \$ 16

Cheese & Charcuterie

Choose Two (\$10), Three (\$15), or Five (\$24). *Unpasteurized, **Local

*Cheese Boards are served with
Fresh and Dried Fruit, Nuts, Jalapeno
✔ Bacon Jam and Fresh Baguette ✔*

- St. Stephens** – Cow
Soft, Mild, Spreadable Brie
- Vat 17 World Cheddar** – Cow
Firm, Tangy, Nutty, Sharp
- LaClare Maple Bourbon**– Goat
Sweet, Fruity, Tangy
- Fig & Honey Chèvre**– Goat
Sweet, Creamy, Fresh
- *Manchego Viejo**, Aged 1 Year – Sheep
Firm, Caramel, Nutty
- Drunken Goat** - Goat
Semi-Soft Bathed in Red Wine
- **Clemson Blue** - Cow
Salty, Crumbly, Savory
- Everything Bagel** - Goat
Creamy, Smooth, Savory

*Charcuterie Boards are served with
Whole Grain Mustard, Pickles, Nuts,
Dried Fruit and Fresh Baguette*

- Prosciutto di Parma**
Salty, Savory Italian Ham
- Saucisson Sec Rosette**
Garlic, Pepper, Red Wine
- Ros  Salami**
Floral, Savory, Ros  Wine
- Truffle Salami**
Earthy and Savory
- Bresaola**
Pepper, Clove, Aromatic
- **Heritage Farms Smoked Andouille**
Smoky, Spicy
- Black Pepper Pate**
Savory, Black Pepper

The FortyEight Family Favorite \$48

Enjoy 6 meats and 6 cheese selections from above to enjoy with all the fixings!
Perfect for large parties or to make a meal out of!

Chef's Choice \$15

A Chef's special selection of 2 Cheese & 1 Charcuterie, paired together for effortless dining!

CHEF DE CUISINE: Mikey Pascual **KITCHEN MANAGER: James Moore**

843.768.2245

RESY

fortyeightwinebar.com

Follow us on Instagram @fortyeight_winebar to stay in the know!

FortyEight – Wine Bar & Kitchen

Soup, Salads and Sandwiches

Salad Add-Ons: Sweet Tea-Brined Chicken Breast(\$7), Sautéed Shrimp(\$8) , or Crab Cake(\$16)

Sandwich Sides: Choice Of Potato Salad, Housemade Pickles, or Garlic Fries(\$2)

Butternut Squash Soup

Cinnamon Toast

✓ \$ 7

Beet & Arugula

Fresh Berries, Goat Cheese, Candied Pecans, Roasted Beet Vinaigrette

\$ 10

Classic Caesar

Romaine, Parmesan, Garlic Croutons, Caesar Dressing

✓ \$ 10

FortyEight Pimento Burger

Pimento Cheese, Terrapin Bacon Jam, Lettuce, Tomato, Brioche Bun

 \$ 15

Steak Sandwich

Marinated Short Rib, Mozzarella, Caramelized Onions, Arugula, Tomato, Brioche Bun

\$ 16

NY Strip Steak Salad

Romaine lettuce, Tomato, Asparagus, Red Onion, Blue Cheese, Dijon Dressing

\$ 24

Flatbreads and Entrees

Margherita Flatbread

Basil Pistou, Mozzarella, Tomato, Balsamic Glaze

\$ 13

Brussels Sprouts and Bacon Flatbread

Brussel Sprouts, Bacon, Garlic Oil, Brown Sugar, Sherry Reduction

\$ 14

Wild Mushroom Flatbread

Caramelized Onions, Goat Cheese, Green Goddess Dressing

\$ 14

Barbecue Chicken Flatbread

Sweet Tea-Brined Chicken, Bacon, Roasted Red Peppers, Smoked Gouda

 \$ 14

Steak and Cheese Flatbread

Braised Short Rib, Bell Peppers, Onions, Pepper Jack Cheese, Garlic Aioli, Chipotle Aioli

\$ 16

Cauliflower Power

Cauliflower Couscous, Spicy roasted Cauliflower, Roasted Vegetables, Herb Vinaigrette

✓ \$ 17

Bucatini Shrimp Scampi

Garlic, Lemon, White Wine, Parmesan

\$ 22

Shrimp & Grits

Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy

\$ 22

Pan Seared Salmon

White Bean Purée, Stewed Tomatoes

\$ 25

Sesame Marinated Swordfish

Purple Sticky Rice, Coconut Broth, Baby Carrots

\$ 27

Jumbo Lump Crab Cakes*

Roasted Asparagus and Tomato Salad, Lemon Aioli

 \$ 34

Steak Frites

6 oz. Filet Mignon, Lemon and Herb Butter, Garlic Fries

 \$ 29

CHEF DE CUISINE: Mikey Pascual

KITCHEN MANAGER: James Moore

2 Hour Dining Limit Please.

*To allow all guests the opportunity to use our restaurant,
we ask you for the understanding in limiting your dining time with us to 2 hours.*

An 18% gratuity will be suggested for parties of 6 or more. No split checks for parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

843.768.2245

fortyeightwinebar.com