

# 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 Rice, Spicy Roasted Cauliflower and 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.  
Enjoy any of our wines from our retail shop for just an additional \$20!**

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

**843.768.2245**

***fortyeightwinebar.com***



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

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## 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, Spiced Nuts, Spicy Andouille, House Made Pickles \$ 12
- Warm Crab Dip**, Baguette, Vegetable Crudité \$ 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
- Rosé Salami**  
Floral, Savory, Rosé 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**

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**RESY**

fortyeightwinebar.com

Follow us on Instagram @fortyeight\_winebar to stay in the know!