



FortyEight - Wine Bar & Kitchen

Reservations Recommended | Visit Resy.com to Reserve Today Or Call 843-768-2245
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2 Hour dining limit per party, please. Thank you for understanding.

In order to accommodate all of our reservations 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.

NO SUBSTITUTIONS TO OUR MENU. Please note that during our busiest periods, our kitchen is unable to accommodate special requests. Thank you for understanding.

Starters

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| Marinated Olives , Feta Cheese | \$ 7 |
| Garlic Fries , Chipotle Aioli | \$ 7 |
| Fried Green Tomatoes , Bacon, Pimento Cheese, Bacon Jam | \$ 12 |
| PEI Mussels , Spicy Garlic and White Wine, Garlic Crostini | \$ 16 |
| Pimento Plate , House-Made Pimento Cheese, Fresh Bread | \$ 12 |
| Warm Crab and Artichoke Dip , Fresh Bread, Vegetable Crudit  | \$ 14 |
| Duck Confit , Warm Duck Confit, Garlic Crostini, Arugula | \$ 16 |
| Pan-Seared Scallops , Butter Roasted Parsnips, Pernod Sauce | \$ 18 |

Cheese & Charcuterie

Mix & Match! Order: Two (\$10), Three (\$15), or Five (\$25). *Unpasteurized, **Local
All cheese and charcuterie Boards are served with fresh bread and accompaniments

St. Stephens – Cow

Soft, Mild, Spreadable Brie

Wild Flower– Cow

Semi-Firm, Floral, Sweet, Tangy

Rogue Smokey Blue – Cow

Complex, Hazelnut, Vanilla

Grafton Truffle Cheddar – Cow

Sweet, Buttery, Truffle

Vat 17 World Cheddar – Cow

Firm, Tangy, Nutty, Sharp

Fig & Honey Ch vre– Goat

Sweet, Creamy, Fresh

***Manchego Viejo**, Aged 1 Year – Sheep

Firm, Caramel, Nutty

Drunken Goat - Goat

Semi-Soft Bathed in Red Wine

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

Chorizo

Spicy, Rich, Aromatic

****Heritage Farms Smoked Andouille**

Smoky, Spicy

Sobrasada

Spreadable, Mild Spice, Savory

Black Pepper Pate

Savory, Black Pepper

The FortyEight Family Favorite \$48

Enjoy 8 meats and 8 cheese selections from above to enjoy with all the fixings!
No substitutions, you get to enjoy all our choices!

CHEF DE CUISINE: Mikey Pascual

KITCHEN MANAGER: James Moore

843.768.2245

RESY

fortyeightwinebar.com

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Soup, Salads and Sandwiches

All sandwiches and burgers come with a choice of one side from below.

Salad Add-Ons: Sweet Tea-Brined Chicken Breast(\$8), Sautéed Shrimp(\$8) , or Crab Cake(\$18)

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|--|-------|
| Beef Short Rib Chili | \$ 10 |
| Spicy but not too Spicy | |
| Beet & Arugula | \$ 11 |
| Fresh Berries, Goat Cheese, Candied Pecans, Roasted Beet Vinaigrette | |
| Classic Caesar | \$ 11 |
| Romaine, Parmesan, Garlic Croutons, Caesar Dressing | |
| Spinach and Bacon Salad | \$ 11 |
| Asparagus, Feta Cheese, Red Onion, Cherry Tomatoes, Bacon Vinaigrette | |
| FortyEight Grilled Cheese | \$ 13 |
| Mozzarella, Tomato, Pistou, Arugula, Bacon, Sourdough, Choice of Side | |
| FortyEight Pimento Burger | \$ 15 |
| Pimento Cheese, Terrapin Bacon Jam, Lettuce, Tomato, Brioche Bun, Choice of Side | |

Flatbreads and Entrees

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|---|-------|
| Margherita Flatbread | \$ 15 |
| Basil Pistou, Mozzarella, Tomato, Balsamic Glaze | |
| Brussels Sprouts and Bacon Flatbread | \$ 15 |
| Brussels Sprouts, Mozzarella, Bacon, Garlic Oil, Brown Sugar, Sherry | |
| Wild Mushroom Flatbread | \$ 15 |
| Caramelized Onions, Goat Cheese, Green Goddess Dressing | |
| Barbecue Chicken Flatbread | \$ 16 |
| Sweet Tea-Brined Chicken, Bacon, Roasted Red Peppers, Smoked Gouda | |
| Steak and Cheese Flatbread | \$ 17 |
| Braised Short Rib, Bell Peppers, Red Onions, Pepper Jack Cheese, Chipotle Aioli | |
| FortyEight Meatloaf | \$ 25 |
| Garlic Smashed Potatoes, Roasted Asparagus, Bacon, Blue Cheese Crema | |
| Sweet Potato Gorgonzola Ravioli | \$ 25 |
| Candied Pecans, Spinach, Brown Butter, Parmesan Cheese | |
| Shrimp & Grits | \$ 25 |
| Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy | |
| Pan-Seared Salmon | \$ 29 |
| Cauliflower Soubise, Spicy Roasted Cauliflower, Garlic, Herb Oil | |
| Sesame Marinated Swordfish | \$ 32 |
| Purple Sticky Rice, Coconut Broth, Baby Carrots | |
| Steak Frites | \$32 |
| 7 oz. Filet Mignon, Lemon and Herb Butter, Garlic Fries | |
| Jumbo Lump Crab Cakes | \$39 |
| Artichoke and Tomato Salad, Lemon Aioli | |
| Steak and Cake | \$49 |
| 7 oz. Filet Mignon, Lemon and Herb Butter, Jumbo Lump Crab Cake, Garlic Fries | |

SIDES - \$6

All sandwiches come with one side. \$2 upcharge for Garlic Fries

Seasonal Veggies
Fresh Fruit

House-Made Pickles
Artichoke and Tomato Salad

Garlic Fries
Potato Salad

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

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