

# FortyEight – Wine Bar & Kitchen

## 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)*

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

## Flatbreads and Entrees

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

**843.768.2245**

***fortyeightwinebar.com***



# 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

<b>Marinated Olives</b> , Feta Cheese	\$ 7
<b>Garlic Fries</b> , Chipotle Aioli	\$ 7
<b>Fried Green Tomatoes</b> , Bacon, Pimento Cheese, Bacon Jam	\$ 12
<b>PEI Mussels</b> , Spicy Garlic and White Wine, Garlic Crostini	\$ 16
<b>Pimento Plate</b> , House-Made Pimento Cheese, Fresh Bread	\$ 12
<b>Warm Crab and Artichoke Dip</b> , Fresh Bread, Vegetable Crudit�	\$ 14
<b>Duck Confit</b> , Warm Duck Confit, Garlic Crostini, Arugula	\$ 16
<b>Pan-Seared Scallops</b> , 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**

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