

# 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>Gazpacho</b>	\$ 8
Fresh Tomato and Vegetable Gazpacho, Lime Crema	
<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 Pimento Burger</b>	\$ 15
Pimento Cheese, Terrapin Bacon Jam, Lettuce, Tomato, Brioche Bun, and 1 Side	
<b>Chicken Pistou Sandwich</b>	\$ 15
Chicken Breast, Pistou, Bacon, Mozzarella	

## Flatbreads and Entrees

<b>Margherita Flatbread</b>	\$ 15
Basil Pistou, Mozzarella, Tomato, Balsamic Glaze	
<b>Brussels Sprouts and Bacon Flatbread</b>	\$ 15
Brussel Sprouts, Mozzarella, Bacon, Garlic Oil, Brown Sugar, Sherry Reduction	
<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>Blazing Buffalo Chicken Flatbread</b>	\$ 16
Chicken Breast, House-Made Buffalo Sauce, Mozzarella, Blue Cheese Cream	
<b>Cauliflower Power</b>	\$ 18
Cauliflower Rice, Spicy Roasted Cauliflower and Vegetables, Herb Vinaigrette	
<b>Marsala Chicken Pasta</b>	\$ 25
Bucatini Pasta, Mushrooms, Spinach, Marsala Cream, Parmesan	
<b>Shrimp &amp; Grits</b>	\$ 25
Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy	
<b>Pan-Seared Salmon</b>	\$ 28
Heirloom Tomatoes, Cucumber Ribbons, Dill Crema	
<b>Sesame Marinated Swordfish</b>	\$ 32
Purple Sticky Rice, Coconut Broth, Baby Carrots	
<b>Jumbo Lump Crab Cakes*</b>	\$ 39
Roasted Asparagus and Tomato Salad, Lemon Aioli	
<b>Steak Frites</b>	\$32
6 oz. Filet Mignon, Lemon and Herb Butter, Garlic Fries	
<b>Steak and Cake</b>	\$49
6 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  
Tomato & Asparagus 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.  
Enjoy any of our wines from our retail shop for just an additional \$20!**

## 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>Cheese Sticks</b> , Fried Taleggio Cheese, Stewed Tomatoes, Balsamic, Herbs	\$ 12
<b>Pimento Plate</b> , House-Made Pimento Cheese, Fresh Bread	\$ 12
<b>Warm Crab Dip</b> , Fresh Bread, Vegetable Crudit�	\$ 14
<b>Shrimp Cocktail</b> , Lemon, Arugula, Cocktail Sauce	\$ 16
<b>Pan-Seared Scallops</b> , Pineapple, Prosciutto, Herb Oil, Lemon Aioli, Pomegranate	\$ 18

## Cheese & Charcuterie

**Mix & Match! Order: Two (\$10), Three (\$15), or Five (\$24).** \*Unpasteurized, \*\*Local  
*All cheese and charcuterie Boards are served with fresh bread and accompaniments*

### **St. Stephens** – Cow

Soft, Mild, Spreadable Brie

### **Taleggio**– Cow

Semi Soft, Strong, 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

### **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 DE CUISINE: Mikey Pascual**

**KITCHEN MANAGER: James Moore**

843.768.2245

**RESY**

fortyeightwinebar.com