

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)

Chilled Melon Soup	\$ 8
Yogurt Crema, Mint	
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 Pimento Burger	\$ 15
Pimento Cheese, Terrapin Bacon Jam, Lettuce, Tomato, Brioche Bun, and 1 Side	
Chicken Pistou Sandwich	\$ 15
Chicken Breast, Pistou, Bacon, Mozzarella	

Flatbreads and Entrees

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



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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

Marinated Olives , Feta Cheese	\$ 7
Garlic Fries , Chipotle Aioli	\$ 7
Fried Green Tomatoes , Bacon, Pimento Cheese, Bacon Jam	\$ 12
Cheese Sticks , Fried Taleggio Cheese, Stewed Tomatoes, Balsamic, Herbs	\$ 12
Pimento Plate , House-Made Pimento Cheese, Fresh Bread	\$ 12
Warm Crab Dip , Fresh Bread, Vegetable Crudit�	\$ 14
Shrimp Cocktail , Lemon, Arugula, Cocktail Sauce	\$ 16
Pan-Seared Scallops , Mango, 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 accommomants

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

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RESY

fortyeightwinebar.com