

FortyEight - Wine Bar & Kitchen

Reservations Recommended | Visit Resy.com to Reserve Today Or Call 843-768-2245 Follow us: @fortyeight_winebar | Get Your Favorites Delivered with DeliveryBoy.com

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 Crudité	\$ 14
Shrimp Cocktail, Lemon, Arugula, Cocktail Sauce	\$ 16
Pan-Seared Scallops, 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 Chèvre- 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

Rosé Salami

Floral, Savory, Rosé 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

RESY

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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 Ca	ke(\$18)
Gazpacho Tala Tala de la Maria dela Maria de la Maria de la Maria dela Maria de la Maria de la Maria dela Maria de la Maria de la Maria de la Maria de la Maria dela Maria de la Maria de la Maria de la Maria dela Mar	\$8
Fresh Tomato and Vegetable Gazpacho, Lime Crema	
Beet & Arugula Fresh Berries, Goat Cheese, Candied Pecans, Roasted Beet Vinaigrette	\$ 11
Classic Caesar Romaine, Parmesan, Garlic Croutons, Caesar Dressing	\$ 11
Spinach and Bacon Salad Asparagus, Feta Cheese, Red Onion, Cherry Tomatoes, Bacon Vinaigrette	\$ 11
FortyEight Pimento Burger Pimento Cheese, Terrapin Bacon Jam, Lettuce, Tomato, Brioche Bun, and 1 Side	\$ 15
Chicken Pistou Sandwich Chicken Breast, Pistou, Bacon, Mozzarella	\$ 15
Flatbreads and Entrees	
Margherita Flatbread Basil Pistou, Mozzarella, Tomato, Balsamic Glaze	\$ 15
Brussels Sprouts and Bacon Flatbread Brussel Sprouts, Mozzarella, Bacon, Garlic Oil, Brown Sugar, Sherry Reduction	\$ 15
Wild Mushroom Flatbread Caramelized Onions, Goat Cheese, Green Goddess Dressing	\$ 15
Barbecue Chicken Flatbread Sweet Tea-Brined Chicken, Bacon, Roasted Red Peppers, Smoked Gouda	\$ 16
Blazing Buffalo Chicken Flatbread Chicken Breast, House-Made Buffalo Sauce, Mozzarella, Blue Cheese Cream	\$ 16
Cauliflower Power Cauliflower Rice, Spicy Roasted Cauliflower and Vegetables, Herb Vinaigrette	\$ 18
Marsala Chicken Pasta Bucatini Pasta, Mushrooms, Spinach, Marsala Cream, Parmesan	\$ 25
Shrimp & Grits Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy	\$ 25
Pan-Seared Salmon Heirloom Tomatoes, Cucumber Ribbons, Dill Crema	\$ 28
Sesame Marinated Swordfish Purple Sticky Rice, Coconut Broth, Baby Carrots	\$ 32
Jumbo Lump Crab Cakes* Roasted Asparagus and Tomato Salad, Lemon Aioli	\$ 39
Steak Frites 6 oz. Filet Mignon, Lemon and Herb Butter, Garlic Fries	\$32
Steak and Cake 6 oz. Filet Mignon, Lemon and Herb Butter, Jumbo Lump Crab Cake, Garlic Fries	\$49

SIDES - \$6

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

Seasonal VeggiesHouse-Made PicklesGarlic FriesFresh FruitTomato & Asparagus SaladPotato Salad