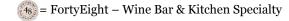
FortyEight - Wine Bar & Kitchen

Salads and Sandwiches

Salad Add-Ons: Sweet Tea-Brined Chicken Breast(\$5), Sautéed Shrimp(\$6), or Crab Cake(\$13) Sandwich Sides: Choice Of Spicy Pretzels, Potato Salad, Housemade Pickles, or Garlic Fries(\$2)

| Beet & Arugula | V | \$ 9 | | | |
|---|--|--------------|--|--|--|
| Fresh Berries, Goat Cheese, Candied Pecans, Roasted Beet Vinaigrette | * | + / | | | |
| Classic Caesar | | \$ 9 | | | |
| Romaine, Parmesan, Garlic Croutons, Caesar Dressing | V | | | | |
| Burrata Caprese | V | \$ 13 | | | |
| Burrata Cheese, Heirloom Tomatoes, Balsamic, Basil, EVOO | | | | | |
| FortyEight Pimento Burger | Canada A | \$ 13 | | | |
| Pimento Cheese, Terrapin Bacon Jam, Lettuce, Tomato, Brioche Bun | 48 | ψ 13 | | | |
| Steak Sandwich | | \$ 14 | | | |
| Sliced Filet Mignon, "Steak Sauce", Mozzarella, Arugula, Brioche Bun | | φ 14 | | | |
| Flatbreads and Entrees | | | | | |
| Margherita Flatbread | V | \$ 11 | | | |
| Basil Pistou, Mozzarella, Tomato, Balsamic Glaze | | ' | | | |
| Brussels Sprout and Bacon Flatbread | | \$ 12 | | | |
| Brussels Sprouts, Bacon, Mozzarella, Parmesan | | | | | |
| Barbecue Chicken Flatbread | A CONTRACTOR OF THE PARTY OF TH | \$ 12 | | | |
| Sweet Tea-Brined Chicken, Bacon, Roasted Red Peppers, Smoked Gouda | 48 | | | | |
| Steak and Cheese Flatbread | | \$ 14 | | | |
| Braised Short Rib, Bell Peppers, Onions, Pepper Jack Cheese, Garlic Aioli, Chipotle Aioli | | | | | |
| Roasted Garlic and Caramelized Onion Quinoa | V | \$ 14 | | | |
| Artichokes, Cherry Tomatoes, Baby Carrots, Spring Vegetables, Lemon Aioli | | Ψ Τ | | | |
| Bucatini Shrimp Scampi | | ф 1 0 | | | |
| Garlic, Lemon, White Wine, Parmesan | | \$ 18 | | | |
| Shrimp & Grits | | \$ 18 | | | |
| Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy | | ф 10 | | | |
| Pan Seared Salmon | | \$ 22 | | | |
| Heirloom Tomatoes, Cucumber Ribbons, Dill Crema | | \$ 22 | | | |
| NY Strip Steak Frittes | | | | | |
| Garlic Fries, Creamy Blue Cheese | | \$ 23 | | | |
| Jumbo Lump Crab Cakes* | A | | | | |
| Roasted Spring Vegetables, Charred Tomatoes Vinaigrette | 78 | \$ 30 | | | |
| Filet Mignon | 48 | | | | |
| 6 oz. Filet, Garlic and Herb Roasted Potatoes, Brussels Sprouts, Sherry Cream | The and | \$ 25 | | | |
| | | | | | |

✓ = Vegetarian Option



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

FortyEight - Wine Bar & Kitchen

Reservations Recommended | Visit Resy.com to Reserve Today Special Precautions In Place | "Take and Make" Food To-Go Options Available Online

Starters

| Marinated Olives, Feta Cheese | V | \$ 6 | 5 |
|--|-----|------|----|
| Garlic Fries, Chipotle Aioli | | \$ 7 | 7 |
| Fried Green Tomatoes, Applewood Smoked Bacon, Pimento Cheese, Terrapin Bacon Jan | n | \$ 1 | 0 |
| Snack Plate, Olives and Feta, Pimento Cheese, Spicy Pretzels, House Made Pickles | | \$ 1 | .1 |
| Warm Crab Dip , Baguette, Vegetable Crudité | | \$ 1 | 2 |
| Spicy Seared Ahi Tuna, Carrot and Ginger Purée | 48) | \$ 1 | 4 |

Cheese & Charcuterie

Choose Two (\$10), Three (\$14), or Five (\$23). *Unpasteurized, **Local

Cheese Boards are served with 🌾 Fresh and Dried Fruit, Nuts, Jalapeno 🌾 Bacon Jam and Fresh Baguette

> St. Stephens - Cow Soft, Mild, Spreadable Brie

Vat 17 World Cheddar – Cow

Firm, Tangy, Nutty, Sharp

Wensleydale Lemon & Honey - Cow

Semi-Soft, Sweet Honey & Zesty Lemon

**Clemson Blue-Cow Salty, Crumbly, Savory

LaClare Maple Bourbon - Goat

Velvety, Creamy, Fresh

*Manchego Viejo, Aged 1 Year - Sheep

Firm, Caramel, Nutty

Drunken Goat - Goat

Semi-Soft Bathed in Red Wine

Charcuterie Boards are served with Whole Grain Mustard, Pickles, Nuts, Dried Fruit and Fresh Baguette

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

Bresaola

Pepper, Clove, Aromatic

**Heritage Farms Smoked Andouille

Smoky, Spicy

Black Pepper Duck 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's Choice \$14

A Chef's special selection of 2 Cheese & 1 Charcuterie, paired together for effortless dining!

We are happy to have you join us. Please know that there are special precautions in place to ensure the safety of our quests. Visit <u>www.fortueightwinebar.com</u> for more details.

Enjoy any of our 1000+ Bottles at your table for a \$15 Corkage Fee. An 18% gratuity will be suggested for parties of 6 or more. No split checks for parties of 6 or more.

Follow us on Instagram @fortyeight_winebar to stay in the know!

