





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 Fresh Berries, Goat Cheese, Candied Pecans, Roasted Beet Vinaigrette		\$ 9
Classic Caesar Romaine, Parmesan, Garlic Croutons, Caesar Dressing		\$ 9
Burrata Caprese Burrata Cheese, Heirloom Tomatoes, Balsamic, Basil, EVOO		\$ 13
FortyEight Pimento Burger Pimento Cheese, Terrapin Bacon Jam, Lettuce, Tomato, Brioche Bun		\$ 13
Steak Sandwich Sliced Filet Mignon, “Steak Sauce”, Mozzarella, Arugula, Brioche Bun		\$ 14

Flatbreads and Entrees

Margherita Flatbread Basil Pistou, Mozzarella, Tomato, Balsamic Glaze		\$ 11
Brussels Sprout and Bacon Flatbread Brussels Sprouts, Bacon, Mozzarella, Parmesan		\$ 12
Barbecue Chicken Flatbread Sweet Tea-Brined Chicken, Bacon, Roasted Red Peppers, Smoked Gouda		\$ 12
Steak and Cheese Flatbread Braised Short Rib, Bell Peppers, Onions, Pepper Jack Cheese, Garlic Aioli, Chipotle Aioli		\$ 14
Roasted Garlic and Caramelized Onion Quinoa Artichokes, Cherry Tomatoes, Baby Carrots, Seasonal Vegetables, Carrot Ginger Purée		\$ 14
Bucatini Shrimp Scampi Garlic, Lemon, White Wine, Parmesan		\$ 18
Shrimp & Grits Bacon & Roasted Shallot Polenta, Roasted Bell Peppers, Andouille Sausage Gravy		\$ 18
Pan Seared Salmon Heirloom Tomatoes, Cucumber Ribbons, Dill Crema		\$ 22
NY Strip Steak Frites Garlic Fries, Creamy Blue Cheese		\$ 23
Jumbo Lump Crab Cakes* Roasted Spring Vegetables, Charred Tomatoes Vinaigrette		\$ 30
Filet Mignon 6 oz. Filet, Garlic and Herb Roasted Potatoes, Brussels Sprouts, Sherry Cream		\$ 25

 = Vegetarian Option



= FortyEight – Wine Bar & Kitchen Specialty

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

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843.768.2245

fortyeightwinebar.com



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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 ✔ \$ 6
- Garlic Fries**, Chipotle Aioli \$ 7
- Fried Green Tomatoes**, Applewood Smoked Bacon, Pimento Cheese, Terrapin Bacon Jam \$ 10
- Snack Plate**, Olives and Feta, Pimento Cheese, Spicy Pretzels, House Made Pickles \$ 11
- Warm Crab Dip**, Baguette, Vegetable Crudit  \$ 12
- Spicy Seared Ahi Tuna**, Carrot and Ginger Pur  \$ 14

Cheese & Charcuterie

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

<p><i>Cheese Boards are served with</i> ✔ <i>Fresh and Dried Fruit, Nuts, Jalapeno</i> ✔ <i>Bacon Jam and Fresh Baguette</i></p> <p style="text-align: center;">St. Stephens – Cow Soft, Mild, Spreadable Brie</p> <p style="text-align: center;">Vat 17 World Cheddar – Cow Firm, Tangy, Nutty, Sharp</p> <p style="text-align: center;">LaClare Maple Bourbon– Goat Sweet, Fruity, Tangy</p> <p style="text-align: center;">Fig & Honey Ch�vre– Goat Sweet, Creamy, Fresh</p> <p style="text-align: center;">*Manchego Viejo, Aged 1 Year – Sheep Firm, Caramel, Nutty</p> <p style="text-align: center;">Drunken Goat - Goat Semi-Soft Bathed in Red Wine</p> <p style="text-align: center;">**Clemson Blue - Cow Salty, Crumbly, Savory</p>	<p><i>Charcuterie Boards are served with</i> <i>Whole Grain Mustard, Pickles, Nuts,</i> <i>Dried Fruit and Fresh Baguette</i></p> <p style="text-align: center;">Prosciutto di Parma Salty, Savory Italian Ham</p> <p style="text-align: center;">Saucisson Sec Rosette Garlic, Pepper, Red Wine</p> <p style="text-align: center;">Ros� Salami Floral, Savory, Ros� Wine</p> <p style="text-align: center;">Truffle Salami Earthy and Savory</p> <p style="text-align: center;">Bresaola Pepper, Clove, Aromatic</p> <p style="text-align: center;">**Heritage Farms Smoked Andouille Smoky, Spicy</p> <p style="text-align: center;">Black Pepper Duck Pate Savory, Black Pepper</p>
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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 guests. Visit www.fortyeightwinebar.com 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!