




# FortyEight - Wine Bar & Kitchen



Reservations Recommended | Visit [Resy.com](https://www.resy.com) to Reserve Today  
Special Precautions In Place | "Take and Make" Food To-Go Options Available Online

## Starters

<b>Marinated Olives</b> , Feta Cheese	✓ \$ 6
<b>Garlic Fries</b> , Chipotle Aioli	\$ 7
<b>Fried Green Tomatoes</b> , Applewood Smoked Bacon, Pimento Cheese, Terrapin Bacon Jam	\$ 10
<b>Snack Plate</b> , Olives and Feta, Pimento Cheese, Spicy Pretzels, House Made Pickles	\$ 11
<b>Warm Crab Dip</b> , Baguette, Vegetable Crudit�	\$ 12
<b>Spicy Seared Ahi Tuna</b> , Carrot and Ginger Pur�e	 \$ 14

## Cheese & Charcuterie

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

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

843.768.2245

RESY





[fortyeightwinebar.com](https://www.fortyeightwinebar.com)

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## 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)*

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

## Flatbreads and Entrees

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

**See what's new! Follow us on Instagram today**

**@fortyeight\_winebar**

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**fortyeightwinebar.com**