



FortyEight - Wine Bar & Kitchen




2 Hour Dining Limit Please Per Party. Thank you for understanding.

Reservations Recommended | Visit Resy.com to Reserve Today Or Call 843-768-2245

Follow us: @fortyeight_winebar | "Take and Make" Food To-Go Options Online

Starters

Marinated Olives , Feta Cheese	✓ \$ 6
Garlic Fries , Chipotle Aioli	\$ 7
Fried Green Tomatoes , Applewood Smoked Bacon, Pimento Cheese, Bacon Jam	\$ 11
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�e	\$ 14
Pan Seared Scallops , Sweet Onion Soubise, Caramelized Onions, Bacon	 \$ 15

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
LaClare Maple Bourbon – Goat Sweet, Fruity, Tangy
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
**Clemson Blue - Cow Salty, Crumbly, Savory

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
Ros� Salami Floral, Savory, Ros� 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!

CHEF DE CUISINE: Mike Pascual

KITCHEN MANAGER: Jay Moore

843.768.2245

RESY





fortyeightwinebar.com

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

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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)

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	 \$ 12
Brussels Sprouts and Bacon Flatbread Brussels Sprouts, Bacon, Mozzarella, Parmesan	\$ 13
Barbecue Chicken Flatbread Sweet Tea-Brined Chicken, Bacon, Roasted Red Peppers, Smoked Gouda	\$ 13
Steak and Cheese Flatbread Braised Short Rib, Bell Peppers, Onions, Pepper Jack Cheese, Garlic Aioli, Chipotle Aioli	 \$ 15
Roasted Garlic and Caramelized Onion Quinoa Artichokes, Cherry Tomatoes, Baby Carrots, Seasonal Vegetables, Carrot Ginger Purée	 \$ 15
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

CHEF DE CUISINE: Mike Pascual

KITCHEN MANAGER: Jay Moore

2 Hour Dining Limit Please.

*To allow all guests the opportunity to use our restaurant,
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.

We kindly ask for no substitutions to our menu. Thank you.
Enjoy any of our 1000+ Bottles at your table for a \$15 Corkage Fee.

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

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