




# 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  \$ 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!

**Follow us on Instagram @fortyeight\_winebar to stay in the know!**

843.768.2245

**RESY**

*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)*

### **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

### **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.