

MOTOR SUPPLY

C O M P A N Y

BISTRO

LUNCH MENU

June 9th, 2023

FOR THE TABLE

Tillamook Cheddar Cheese Spread 12
smoked bacon jam | pickled onions | crostini

Deviled Farm Eggs two/\$5
five/\$10
country ham | house pickles | chives

MAINS

Local Lettuce & S.C. Blueberries 12
*radicchio | shaved radish | Mindoro blue cheese
toasted hazelnuts | bourbon peach vinaigrette
ADD SHRIMP \$2.00 per*

Carolina Heritage Pork Loin 16
*corn pudding | fingerling potatoes | sweet onions |
banana peppers | andouille | green tomato chow
chow*

Seared Atlantic Salmon & Romaine* 18
*grilled bell peppers | cucumbers | grana padano | fried
bread | buttermilk dressing*

Blackened Chicken Thigh Club 16
*bacon | honey Dijon | lettuce | tomato | Texas Toast
| crispy potatoes*

Pan Seared N.C. Trout 18
*turnip puree | spring squash | fava beans | blistered
tomatoes | preserved lemon gremolata*

S.C. Wild Caught Shrimp 17
*Congaree Milling Co. white grits | chorizo | roasted
tomatoes | sweet peas | green onion*

Double Cheeseburger 17
*Tillamook cheddar | duck fat aioli | pickles | crispy
potatoes*

Purple Sweet Potato Grain Bowl 16
*farro & bulgar wheat | toasted oats | pecans |
avocado | golden raisins | Low Country yogurt | honey*

FEATURED COCKTAILS

Aperol Spritz 11
Aperol | prosecco | orange expression

Life's a Peach 10
*Vodka | peach liquor |
lemon*

House Lemonade 6
fresh lemon | cane sugar

**Walker Brother's
Ginger Kombucha** 6

Please drink responsibly.

— NO SUBSTITUTIONS —

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

EXECUTIVE CHEF WES FULMER & TEAM: @CHEFWESFULMER | @MOTORSUPPLY

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

BEERS

Westbrook Mexican Cake

\$15

Habanero Stout | 10.5%

**Steel Hands Blackberry
Lemonade**

Wheat Ale | 4.5%

Voodoo Brewing

Where Our Secrets Go

Imperial Stout | 9.0%

South Bound Brewing

Scattered Sun

Belgian Style Witbier | 5.2%

Southbound Brewing Cosmic

Howdy

Hazy IPA | 6.8%

Low Tide Bro-Delo

4.2% | Mexican Lager

Savage Craft Galaxy Banger

IPA | 7.5%

Westbrook Key-Lime Pi

Sour | 5.0%

Armored Cow

Fun51 Weizen

Hefeweizen Ale | 5.4%

Lincoln & South Splice of Life

Fruited Sour Ale | 5.0%

Birdsong Brewing Jalapeño

Pale Ale

Pale Ale | 5.5%

Voodoo Lacto-Kooler

Berliner Style Weisse Ale | 5.5%

Edmunds Oast Something Cold

Blonde Ale | 5.0%

Fullsteam Coffee Is for Closers

Iced Coffee Porter | 6.0%

Doc's Apple Cider

Hard Cider | 6.0%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A Italian Style Pilsner | <0.5%

Walker Brothers Ginger

Kombucha

N/A 0.0%

WINES BY THE GLASS

WHITE

Banfi Centine Pinot Grigio, Tuscany, 2020 10

Paddy Borthwick, Sauvignon Blanc, New Zealand, 2022 9

Sant'Evasio Moscato Da'Asti, Italy, 2022 (375ml) 15

San Simeon Chardonnay, Monterrey, 2019 10

Diel de Diel Riesling Blend, Germany, 2020 14

Anne Pichon Sauvage Gris Montagne Rosé de Ventoux,
2022 12

J Vineyards Chardonnay, California, 2021 12

Browne Heritage Chardonnay, Columbia Valley, 2020 12

RED

Planet Oregon Pinot Noir, Willamette Valley 2020 10

Domaine de Verquière, Côtes du Rhône, 2020 Trapiche 12

Vista Flores Malbec, Argentina., 2019 11

Broadside Cabernet Sauvignon, Paso Robles, 2021 Revelry 12

Merlot, Sonoma County, 2019 9

Predator Old Vine Zinfandel, Lodi, 2020 12

La Quercia Montepulciano D'Abruzzo, Italy, 2021 9

The Prisoner Wine Co. "Saldo" Red Blend, Oakville
California, 2019 16

Alexander Valley Cabernet Sauvignon, Sonoma, 2020 12

SPARKLING

Torresella Prosecco 9

Biutiful Cava Brut Nature 12

Maurice Bonnamy Cremant Brut 11

Almacita Brut Pinot Noir Rosé, Argentina 12