

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