

MOTOR SUPPLY

C O M P A N Y

BISTRO

BRUNCH MENU

September 17th, 2023

FOR THE TABLE

Tillamook Cheddar Spread <i>tomato jam pickled red onion crostini</i>	12
Deviled Eggs <i>bacon chives house pickle</i>	two / \$5 five / \$10

SIDES

Congaree Milling Co. Grits	6
with Cheese	7.5
Side Bacon	7.5
Side Scrambled Egg	6
with Cheese	7.5
Buttermilk Biscuit	3.5

BRUNCH BEVERAGES

French Connection <i>Lillet Blanc Pear Brandy lemon juice Cremant brut lemon expression</i>	14
Kentucky Coffee <i>Hot / Iced</i> <i>Early Times BIB all spice brown sugar syrup Indah espresso vanilla cream</i>	14
Mimosa	7
Bloody Mary	11
C & T (non alcoholic) <i>Martini & Rossi Floreale lemon soda</i>	10

Please drink responsibly.

MAINS

Pear & Blueberry Salad <i>local lettuce radish Mindoro blue cheese almonds honey-merlot vinaigrette</i> ADD SHRIMP \$2/ea	12
Seared Salmon & Romaine* <i>grana podano grape tomatoes cucumbers fried bread blistered tomato vinaigrette</i>	17
N.C. Trout <i>sweet corn cauliflower charred cipolini onions blistered tomatoes butterbeans brown butter</i>	18
Grass-Fed Double Cheeseburger <i>provolone lettuce tomato potato roll crispy potatoes</i>	18
B.E.C. Sandwich <i>smoked bacon farm eggs Tillamook cheddar Texas toast crispy potatoes</i>	15
Carolina Heritage Pork Loin <i>Carolina Gold rice chorizo pink-eyed peas piquillo peppers blackberry mustard</i>	15
M.S.C. Breakfast Bowl <i>Congaree Milling Co. grits scrambled eggs bacon dill & sriracha aioli buttermilk biscuit cheddar green onion</i>	14
Brioche French Toast <i>macerated raspberries basil whipped cream powdered sugar scrambled eggs smoked bacon</i>	15
S.C. Wild Caught Shrimp <i>Congaree Milling Co. white grits country ham sweet peas roasted tomatoes okra old bay butter</i>	17
Sweet Potato Grain Bowl <i>farro avocado toasted oats pecans golden raisins arugula Low Country yogurt honey</i>	16

— NO SUBSTITUTIONS —

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

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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

MOTOR SUPPLY

C O M P A N Y

BISTRO

BEER & WINE

BEERS

Steel Hands
Pecan Brown Ale
Brown Ale | 5.5%

Columbia Craft Citrus All Pro

Dry Hopped Pale Ale | 5.8%

Urban Orchard
Vacation Station

Cider | 5.0%

Columbia Craft Carolinian

American Style Ale | 4.7%

Wild Leap Blueberry
Lemonade

Sour | 5.5%

Resident Culture Island Time

Mexican Lager with Lime | 4.5%

Low Tide Brewing

Mechanical Shark

Double IPA | 8.0%

Riverdog Brewing Co.
Riverwalk Empire Pilsner

Pilsner | 5.6%

Sloop Brewing Green Islands

Tropical IPA | 6.5%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

Peak Drift Brewing Golden
Blonde Ale

Golden Ale | 5.0%

Edmunds Oast Something Cold

Blonde Ale | 5.0%

Frothy Beard Andele
Jalapeno Pale Ale | 5.1%

Boulevard Brewing Barrel
Aged Whiskey Stout

Stout | 11.8%

Edmunds Oast Sour Guava
Tangerine

Sour | 5.5%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A Italian Style Pilsner | <0.5%

WINES BY THE GLASS

WHITE

Banfi Centine Pinot Grigio, Tuscany, 2020	10
Paddy Borthwick Sauvignon Blanc, Wairarapa, 2022	9
San Simeon Chardonnay, Monterrey, 2019	12
Diel de Diel Riesling Blend, Germany, 2020	14
J Vineyards Chardonnay, California, 2021	12
Villa Solais Vermentino, 2021	11
Les Hauts Plateaux Provance Rosé, 2022	12
Coffe Soave Classico Castel Cerino, 2017	11
Chateau Pilet Bordeaux Blanc, 2020	12

RED

Planet Oregon Pinot Noir, Willamette Valley 2020	10
Broadside Cabernet Sauvignon, Paso Robles, 2021	12
Revelry Merlot, Sonoma County, 2019	9
Predator Old Vine Zinfandel, Lodi, 2020	12
La Quercia Montepulciano D'Abruzzo, Italy, 2021	9
Domaine de Verquière Côtes-du-Rhône, 2020	16
Catena Vista Flores Malbec, Mendoza, 2020	12

SPARKLING

Wildly Brut, Australia	12
Biutiful Cava Brut Nature	12
Maurice Bonnamy Cremant Brut	11
Mirabello Brut Rosé Spumante	11
G.D. Vajra Moscato d'Asti 2022 (.375ml)	15
Venturini Baldini Montelocco Lambrusco Rosso	12