

MOTOR SUPPLY

C O M P A N Y

BISTRO

LUNCH MENU

September 15th

FOR THE TABLE

Tillamook Cheddar Cheese Spread

bacon jam | pickled onions | crostini

12

Deviled Eggs

chives | smoked bacon

two / \$5
five / \$10

MAINS

Pear & Blueberry Salad

local lettuce | Mindoro blue cheese | almonds | honey-merlot vinaigrette

ADD SHRIMP \$2/each

12

Cheeseburger

provolone | caramelized onions | bacon | Texas toast | Russian aioli | crispy potatoes

17

Seared Salmon & Romaine*

grana podano | radicchio | carrots | fried bread | blistered tomato vinaigrette

18

Motor BLT

bacon | lettuce | vine ripe tomato | housemade aioli | crispy potatoes | Texas Toast

15

Crispy Fried Catfish

Cajun rice | okra | pink eyed peas | corn | andouille | remoulade

18

S.C. Wild Caught Shrimp

Congaree Milling Co. white grits | chorizo | sweet peas | mushrooms | roasted tomatoes | green onion

17

Carolina Heritage Pork Loin

fingerling potatoes | sweet potato puree | Bradford cabbage | haircot vert | crispy collards | Korean Q sauce

16

Butternut Squash Grain Bowl

farro | toasted oats | pecans | golden raisins | avocado | Low Country yogurt | honey

16

FEATURED COCKTAILS

Aperol Spritz

Aperol | prosecco | orange expression

11

Bloody Mary

11

House Lemonade

fresh lemon | cane sugar

6

C & T

Martini & Rossi Floreale | fresh lime juice | tonic
NON ALCOHOLIC

7

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

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 Provence Rosé, 2022	12
Coffele 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