

MOTOR SUPPLY

C O M P A N Y

BISTRO

BRUNCH MENU

November 18th, 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
Drop Biscuit	3.5

BRUNCH BEVERAGES

French Connection <i>Lillet Blanc Pear Brandy lemon juice Cremant brut lemon expression</i>	14
Twisted Sister <i>Titos Vodka St. Germaine Elderflower brown sugar lemon cucumber ribbon</i>	14
Fall Mimosa <i>prosecco apple cider brown sugar lemon</i>	8
Bloody Mary	11
Shanti Elixers Lemon Lavender Soda	6

Please drink responsibly.

MAINS

Local Lettuce Salad <i>frisee radicchio pecans Honeycrisp apples blackberries Mindoro blue cheese honey-merlot vinaigrette</i>	12
Seared Salmon & Romaine <i>red onions carrots grape tomatoes Grana Padano fried bread buttermilk herb dressing</i>	17
Pan Seared N.C. Trout <i>parsley verde blistered tomatoes haricots vert cauliflower charred lemon</i>	18
B.E.C. Sandwich <i>bacon fried farm egg Tillamook cheddar buttermilk biscuit crispy potatoes</i>	15
Joyce Farm's BBQ Chicken Sandwich <i>lettuce vine-ripe tomato cabbage slaw crispy potatoes potato roll</i>	16
Carolina Heritage Pork Loin <i>fingerling potatoes cipollini onions cabbage piquillo peppers butternut squash puree Lusty Monk mustard</i>	15
M.S.C. Breakfast Bowl <i>Congaree Milling Co. grits scrambled eggs bacon Tillamook cheddar garlic herb aioli chives drop biscuit</i>	14
Brioche French Toast <i>baked apples pumpkin spiced whipped cream ground cinnamon apple reduction scrambled eggs smoked bacon</i>	15
S.C. Wild Caught Shrimp <i>Carolina Gold rice roasted tomatoes andouille sweet peas</i>	17
Butternut Squash Grain Bowl <i>farro arugula toasted oats pecans golden raisins honey Low Country yogurt</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

BEERS

Westbrook Very Fine

Lager | 5.0%

Steel Hands

Pecan Brown Ale

Brown Ale | 5.5%

**Lincoln & South
Hearts and Arrows**

Citrus IPA | 6.8%

Urban Orchard

Dry Ridge

Dry Cider | 6.5%

Pangea Orange Thaiger

Orange & Ginger Wheat Ale | 4.5%

Columbia Craft Carolinian

American Style Ale | 4.7%

Bevi Bene Tmavé Ležák

Czech Dark Lager | 5.3%

Resident Culture Island Time

Mexican Lager with Lime | 4.5%

Bevi Bene Světlé Pivo

Czech Pilsner | 5.1%[^]

Low Tide Side Porch Pilsner

Pilsner | 4%

Edmunds Oast Something Cold

Blonde Ale | 5.0%

Southern Range

Lemon-Basil Shandy

Ale | 4.5%

Southern Range

Neapolitan Stout

Milk Stout | 5.4%

Burial Surf Wax

IPA | 6.8%

Low Tide Half Stack Blues

Blueberry milkshake Sour | 7.0%

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
Les Hauts Plateaux Provence Rosé, 2022	12
Coffele Soave Classico Castel Cerino, 2017	11
Chateau Lamothe de Haux Bordeaux Blanc, 2022	12

RED

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