

MOTOR SUPPLY

C O M P A N Y

BISTRO

DINNER

November 19th 2023

FEATURED COCKTAILS

Twisted Sister

Tito's vodka | St. Germain elderflower
| lemon | brown sugar | cucumber

Lost at Sea

Cane Rock Jamaican rum | Avena amaro
| all spice dram | chocolate & orange
bitters | cinnamon tincture

Maple - Coffee Old Fashioned

High West cask strength | maple &
Indah coffee syrup | orange & black
walnut bitters

Good Things Fall Apart

Rittenhouse rye | Pasubio vino amaro
| madeira | Peychaud's bitters

The Golden Child

Hamilton Jamaican Gold Rum | dry
curacao | golden raisin curry syrup |
lemon juice | angostura bitters

Vagabond

Illegal Reposado mezcal | Zucca
Rabarbaro Liqueur | Fot-Li Vermut |
cocoa bitters

Unlikely Partners

Drumshanbo Irish orange gin | Salers
Gentian Apertif | Fattoria La Violla Occhio
di Pernice | grapefruit bitters

1st Good Day

Novo Fogo Cachaca | blackberry shurb |
lime juice | egg white | saline

Non- Alcoholic Cocktails

Bees in the Garden

Seedlip citrus | chamomile tea | lemon |
mint

Please drink
RESPONSIBLY

FIRST COURSE

Honeycrisp Apple & Chicory

arugula | bibb | frisee | blackberries | toasted walnuts | Mindoro blue
cheese | grapefruit-honey vinaigrette

14

Sherry Roasted Beets

frisee lettuce | shaved brussel sprouts | fennel | radish | citrus segments |
sherry vinaigrette

12

Manchester Farm's Pork Belly

parsnip puree | local turnip greens | Sea Is. peas | wax beans |
pomegranate molasses

16

C.A.B. Tartare*

Worcestershire vinaigrette | quail egg | chives | malt fingerling potato chips

15

P.E.I Mussels

verde | vermouth | roasted tomatoes | piquillo peppers | crostini

15

Artisan Cheese & Pickle Plate

house-made pickles | Plusty Monk whole grain mustard | tomato jam |
crostini

17

ENTREES

Pan Seared Black Bass

rutabaga | fingerling potatoes | oyster mushrooms | blistered tomatoes |
blue crab salad

34

Creekstone Farm's N.Y. Strip Steak*

sunchoke puree | brussels sprouts | piquillo peppers | braising jus

43

Carolina Heritage Bone-In Pork Chop*

roasted turnips | andouille | cider braised greens | smoked almonds |
brown sugar coffee butter

32

Joyce Farm's Duck Duo*

butternut squash | Marsh Hen Mill piccolo farro | local escarole |
broccolini | blackberry mustard

36

S.C. Wild Caught Shrimp

Congaree Milling Co. grits | roasted tomatoes | Wadmalaw Is. field peas |
smoked bacon | ham hock broth

29

Seared Cauliflower

parsnip puree | grilled broccolini | carrots | blistered tomatoes | sweet
peas | tomato jam

26

SIDES

Fingerling

Ragout 12

Marsh Hen Mill

Piccolo Farro 10

Braised

Greens 8

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

MOTOR SUPPLY

C O M P A N Y

BISTRO

BEERS

Westbrook Very Fine Lager

American Lager | 5.0%

Steel Hands

Pecan Brown Ale

Brown Ale | 5.5%

Ales for ALS

Double IPA | 8.5%

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%

Fullsteam Shenanigans

Irish Stout | 4.8%

Burial Surf Wax

IPA | 6.8%

Low Tide Half Stack Blues

Blueberry Milkshake Sour | 7.0%

Hopfly Brewing

Mango Passionfruit

Pastry Style Sour | 6.5%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A Italian Style Pilsner | <0.5%

*Please drink
RESPONSIBLY*

WINES BY THE GLASS

Ask your server for the full bottle list

WHITE

Paddy Borthwick Sauvignon Blanc, Wairarapa, 2022	9
San Simeon Chardonnay, Monterrey, 2019	12
Leitz Riesling, Rheingau, 2022	14
Franciscan Chardonnay, California, 2021	12
Les Hauts Plateaux Provence Rosé, 2022	12
Chateau Pilet Bordeaux Blanc, 2020	12
Pieropan Soave, Italy, 2021	11
Banfi Centine Pinot Grigio, Tuscany 2021	10

RED

Planet Oregon Pinot Noir, Willamette Valley 2020	10
Broadside Cabernet Sauvignon, Paso Robles, 2021	12
Skyfall Merlot, Washington State, 2019	9
Seghesio Old Vine Zinfandel, Sonoma County 2017	12
Fantini Montepulciano D'Abruzzo, Italy, 2021	9
Colterenzio Lagrein Riserva Mantsch, Alto Adige 2018	15
Fritz Windisch Dornfelder, Germany, 2022 (Sweet)	11
Paul Achs Zweigelt, Austria, 2021	14

SPARKLING

Toresella Prosecco	9
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