

MOTOR SUPPLY

C O M P A N Y

BISTRO

LUNCH MENU

November 17th

FOR THE TABLE

Tillamook Cheddar Cheese Spread 12
tomato jam | pickled onions | crostini

Deviled Eggs two / \$5
chives | smoked bacon five / \$10

MAINS

Local Honeycrisp Apples & Blackberries 12
local arugula & radicchio | radishes | feta | almonds | honey-merlot vinaigrette

Seared Salmon & Romaine 17
red onion | Grana padano | grape tomatoes | cucumbers | fried bread | buttermilk-herb dressing

Pan Seared Trout 18
parsley verde | cauliflower | blistered tomatoes | hericot verts | butter beans | radicchio | charred lemon

Carolina Heritage Pork Loin 16
sweet potato puree | fingerling potatoes | piquillo peppers | cippolinis | cabbage | Lusty Monk mustard

Joyce Farm's Chicken Thigh BBQ Sandwich 16
lettuce | tomato | cabbage radicchio slaw | Texas Toast | crispy potatoes

Grass-Fed Double Cheeseburger 16
Tillamook cheddar | lettuce | vine-ripe tomato | chipotle aioli | potato roll | crispy potatoes

S.C. Wild Caught Shrimp 17
Carolina Gold rice | roasted tomatoes | sweet peas | andouille | green onion

Sweet Potato Grain Bowl 14
farro | arugula | toasted oats | pecans | golden raisins | honey | Low Country yogurt

FEATURED COCKTAILS

Fall Mimosa 8
prosecco | apple cider | brown sugar | lemon

House Blackberry Lemonade 6
fresh lemon | cane sugar
NON ALCOHOLIC

Bloody Mary 11

C & T 7
Martini & Rossi Floreale | fresh lime juice | tonic
NON ALCOHOLIC

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 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
Franciscan Chardonnay, California, 2021	12
Les Hauts Plateaux Provance 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
Sky Fall Merlot, Washington, 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