**FEATURED COCKTAILS**

**Fuel the Fire**
Monkey Shoulder | Carpano Antica | Drambuie | Grand Mariner | molasses bitters | Laphroaig

**Fantasy**
Hendricks Flora Adora | chambord | lemon | cucumber | cane syrup | egg white

**Fireworks at Midnight**
Espolon Reposado | pomegranate-jalapeno syrup | orange | amaro | saline | lime

**Good Things Fall Apart**
Rittenhouse rye | pasubio blueberry vermouth | madeira | Peychaud's bitters

**Out With The Old**
High West cask strength bourbon | spiced honey syrup | walnut bitters

**Lost at Sea**
Papas Pilar solera style rum | Avena amaro | allspice dram | chocolate & orange bitters | cinnamon tincture

**White Negroni**
Drumshambo Gunpowder Gin | lillet blanc | strega | grapefruit bitters | lemon

**Bees in the Garden**
Seedlip Citrus | green tea | honey | lemon | mint (non alcoholic)

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**FIRST COURSE**

**Local Bibb & Citrus Salad**
local arugula | salted pecans | shaved fennel | Easter egg radish | Mindoro blue cheese | grapefruit vinaigrette

**Crispy Fried Oysters**
romaine hearts | marinated grape tomatoes | cucumber | red onion | fried bread | buttermilk dressing

**Steamed P.E.I. Mussels**
tomato cream sauce | vermouth | oyster mushrooms | jalapenos | cilantro

**Crispy Wrapped Redfish**
Old Bay butternut puree | frisee | merlot vinaigrette | pumpkin seeds | Low Country Creamery yogurt

**G.A. Pork Belly**
hand cut pepperedelle | ham hock broth | button mushrooms | grana padano | herb bread crumbs

**Artisan Cheese & Pickle Plate**
house-made pickles | Lusty Monk whole grain mustard | tomato jam | crostini

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**ENTREES**

**Pan Seared Corvina**
cauliflower puree | brussel sprouts | piquillo peppers | Sea Is. red peas | mustard green | crab meat

**Creekstone Farms N.Y. Strip Steak**
sunchoke puree | duck fat fingerling potatoes | cippolini onions | cabbage | red onion marmalade | frisee | demi glace

**Joyce Farm's Duck Duo**
S.C. rutabaga puree | piccolo farro | frisee | carrots | radicchio | parsnips | blood orange agro dolce

**Colfax Creek Farm's Bone-In Pork Chop**
Carolina Gold rice | andouille | braised cider greens | smoked ham hock | pepper-leek jam

**Wild Caught S.C. Shrimp**
Congaree Milling Co. white grits | sweet peas | lardons | roasted tomatoes | green onions

**Local Roasted Sweet Potato**
Carolina Gold rice | shaved brussels | peppers | vincotto | pumpkin seed verde | green onions

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**SIDES**

**Brass Man 12**
**Brussel Sprout 10**
**Piccolo Farro 12**

Ragout

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*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
**BEERS**

Low Tide Brewing Brunch with Santa  
BBA Imperial Stout | 11.5%  
500ml $25

Hopfly Brewing Co.  
Crunchtime Lager  
Lager | 4.5%

Ales for ALS  
Double IPA | 8.5%

Frothy Beard Positive Vibes  
Golden Ale | 5.2%

Urban Orchard  
Dry Ridge  
Dry Cider | 6.5%

Pangea Black Thaiger  
Lemongrass & Ginger Wheat Ale | 4.5%

Columbia Craft Carolinian  
American Style Ale | 4.7%

Burial Billows  
Kolsch Style Ale | 4.9%

13 Stripes Kozzy  
Kolsch | 4.5%

Peak Drift  
Brewing Co. Golden Ale  
Golden Ale | 5.0%

13 Stripes  
I Loved You At Your Darkest  
Oatmeal-Coffee Stout | 5.5%

Fullsteam Shenanigans  
Irish Stout | 4.8%

Burial Surf Wax  
IPA | 6.8%

Savage Craft Galaxy Banger  
Hazy IPA | 7.5%

Frothy Beard The Tangalorian  
Tangerine Sour | 5.0%

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%

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**WINES BY THE GLASS**

*Ask your server for the full bottle list*

**WHITE**

Paddy Borthwick Sauvignon Blanc, Wairarapa, 2022  
San Simeon Chardonnay, Monterrey, 2019  
Fowles Ladies who Shoot Their Lunch Riesling, Australia, 2022  
Fransican Chardonnay, California, 2021  
Anne Pichon Sauvage Gris Montagne Rosé, France, 2022  
Banfi Centine Pinot Grigio, Tuscany 2021  
G.D. Vajra Moscato d’Asti 2022 (.375ml)

**RED**

Broadside Cabernet Sauvignon, Paso Robles, 2021  
Oregon Pinot Noir, Willamette, 2021  
Revelry Merlot, Columbia Valley, 2019  
The Predator Old Vine Zinfandel, Sonoma County, 2017  
La Quercia Montepulciano D’Abruzzo, Italy, 2021  
Prisoner Wine Co. Saldo Red Blend, Paso Robles, 2020  
Fritz Windisch Dornfelder, Germany, 2022 (Sweet)  
Achs Zweigelt, Austria, 2021  
Entresuelos Tempranillo, Spain, 2018  
Domaine de Verquière Côtes du Rhône, France, 2021  
Black Stallion Cabernet Sauvignon, Napa, 2020

**SPARKLING**

Toresella Prosecco  
Domaine Thet Extra Brut  
Biutiful Cava Brut Nature  
Wildly Brut, Australia

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Please drink responsibly.

Gift certificates available in any $ amount