

MOTOR SUPPLY

C O M P A N Y

BISTRO

BRUNCH MENU

February 11th, 2024

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
Buttermilk Biscuit	3.5

BRUNCH BEVERAGES

Aperol Spritz <i>Aperol prosecco soda water orange slice</i>	11
Bloody Mary	11
Mr. Ed <i>shishito infused vodka Ancho Reyes chili lime saline ginger beer</i>	16
Paper Plane <i>Woodenville Bourbon Amaro Nonino Aperol lemon</i>	16
New Creation Old Time Root Beer 0% ABV	5
New Creation Strawberry Habenero Soda 0% ABV	5

Please drink responsibly.

MAINS

Local Lettuce & Blueberries <i>bibb fennel radicchio Mindoro blue cheese almonds blackberry champagne vinaigrette</i>	12
Seared Salmon & Romaine <i>bell peppers picholine olives Grana Padano carrots fried bread Old Bay buttermilk dressing</i>	17
Pan Seared Trout <i>sunchoke puree pink eyed peas braised fennel piquillo peppers brussel sprouts garlic cream sauce</i>	18
N.C. Cheshire Farm's Pork Loin <i>butternut squash puree cabbage fingerling potatoes blistered tomatoes blackberry mustard</i>	16
Seared Chicken Thigh <i>Carolina Gold rice haricots vert vegetable gravy</i>	16
B.E.C. Sandwich <i>smoked bacon farm eggs tillamook cheddar challah roll crispy potatoes</i>	17
M.S.C. Breakfast Bowl <i>Congaree Milling Co. grits scrambled eggs bacon Tillamook cheddar roasted garlic aioli green onion buttermilk biscuit</i>	14
Brioche French Toast <i>macerated blueberries whipped cream cheese graham cracker crumble farm eggs bacon</i>	15
S.C. Wild Caught Shrimp <i>Congaree Milling Co. grits butterbeans button mushrooms bacon roasted tomatoes</i>	17
Sweet Potato Grain Bowl <i>bulgar wheat quinoa arugula toasted oats pecans golden raisins honey Low Country yogurt</i>	14

— 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

MOTOR SUPPLY

COMPANY

BISTRO

BEER & WINE

BEERS

Frothy Beard ¡Ándale!

Jalapeno Citrus Pale Ale | 5.3%

Hopfly Brewing Co. Crunchtime

Lager | 4.5%

Burial Beer Co. Dusk

Black Lager | 4.9%

Frothy Beard Positive Vibes

Golden Ale | 5.2%

Urban Orchard

Dry Ridge

Dry Cider | 6.5%

WestbrookVery Fine

Lager | 5.0%

Southern Range Brewing Co.

Barrel Aged Cookie Doh!

Imperial Stout | 11.0%

Pangea Black Thaiger

Lemongrass & Ginger Wheat Ale | 4.5%

Columbia Craft Carolinian

American Style Ale | 4.7%

New Groove Aria

Blackberry & Peach Sour | 5.0%

13 Stripes Kozzy

Kolsch | 4.5%

Frothy Beard Sip Sip Pass

New England IPA | 6.8%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

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%

WINES BY THE GLASS

WHITE

Gerard Bertrand Orange Gold, France , 2021	14
Paddy Borthwick Sauvignon Blanc, Wairarapa, 2022	9
San Simeon Chardonnay, Monterrey, 2019	12
Ladies who Shoot Their Lunch Riesling, Australia, 2022	14
Franscan Chardonnay, California, 2021	12
Anne Pichon Sauvage Gris Montagne Rosé, France, 2022	12
Banfi Centine Pinot Grigio, Tuscany 2021	10
G.D. Vajra Moscato d'Asti 2022 (.375ml)	15

RED

Broadside Cabernet Sauvignon, Paso Robles, 2021	12
Planet Oregon Pinot Noir, Willamette, 2021	10
Revelry Merlot, Columbia Valley, 2019	9
The Predator Old Vine Zinfandel, Sonoma County, 2017	12
La Quercia Montepulciano D'Abruzzo, Italy, 2021	9
Prisoner Wine Co. Saldo Red Blend, Paso Robles, 2020	16
Entresuelos Tempranillo, Spain, 2018\	12

SPARKLING

Torresella Prosecco	9
Domaine Thet Extra Brut	11
Wildly Brut, Australia	12