

MOTOR SUPPLY

C O M P A N Y

BISTRO

DINNER

February 9th, 2024

FEATURED COCKTAILS

Fuel the Fire

Glenlivet Carribean cask | Carpano Antica | Barenjager Munyon's Paw-Paw | honey | Molasses bitters | Laphroaig

The Road Less Traveled

Novo Fogo cachacha | Paranubes rum | blackberry & peppercorn shrub | lime juice | egg white

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

Paper Plane

Woodenville Bourbon | Amaro Nonino | Aperol | lemon

White Negroni

Drumshambo Gunpowder Gin | lillet blanc | strega | grapefruit bitters | lemon

Bees in the Garden

Seedlip Citrus | green tea | honey | lemon | mint (non alcoholic)

Please drink
RESPONSIBLY

FIRST COURSE

Citrus & Pears

local bibb & arugula | shaved fennel | radish | grapefruit | goat cheese | toasted pumpkin seeds | crispy chick peas | green goddess dressing

15

Crispy Fried Oysters

romaine hearts | marinated tomatoes | grilled red onion | parmesan | buttermilk dressing | fried bread

17

S.C. Pork Belly

Steen's BBQ sauce | pink eyed peas | carrots | okra | cipollini onions | roasted peanuts

15

C.A.B Tartare*

Worcestershire vinaigrette | duck fat aioli | yukon gold chips | crostini

16

Steamed P.E.I. Mussels

chipotle coconut curry | ginger | cilantro | vermouth | crostini

15

Artisan Cheese & Pickle Plate

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

17

ENTREES

Pan Seared Black Bass*

sunchoke puree | Sea Is. red peas | blistered tomatoes | haricot verts | braised fennel | blue crab

34

Creekstone Farms N.Y. Strip Steak*

parsnip | confit fingerling potatoes | oyster mushrooms | leeks | broccolini | demi glace

43

Joyce Farm's Duck Duo*

butternut squash puree | carrots | frisee | piccolo farro | blood orange agro dolce

36

Joyce Farm's Bone-In Pork Chop

Carolina Gold "risotto" | braised greens | andouille | red onion marmalade | smoked hock jus

33

Wild Caught S.C. Shrimp

Congaree Milling Co. white grits | sweet peas | bacon lardons | roasted tomatoes | scallions

29

Black Garlic Braised Eggplant

Carolina Gold rice | bell peppers | onions | roasted chickpeas | scallions

26

SIDES

Broccolini 11

Sea Is. Red Peas 10

Braised Greens 12

- N O S U B S T I T U T I O N S -

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

EXECUTIVE CHEF WES FULMER & TEAM: @CHEFWESFULMER
@MOTORSUPPLY

MOTOR SUPPLY

C O M P A N Y

BISTRO

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%

Peak Drift NEIPA

IPA | 5.4%

HopFly Brewing

Mango Passionfruit

Pastry Style Sour | 6.5%

Southern Range Lemon Basil

Shandy | 4.5%

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

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
Fransican 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

Gerard Bertrand Art de Vivre Red Blend, France, 2017	14
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
Maurice Bonnamy Cremant Brut	11
Wildly Brut, Australia	12

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT