



Dinner Menu

February 4th 2025

Cocktails

Starboard to Port

M.S.C. WhistlePig Rye barrel | port-coffee syrup | Cocchi de Torino | trinity bitters | cherry bark vanilla bitters

2 For Good Measure

Del Maguey Vida mezcal | Siempre Sotol | Carpano Antica sweet vermouth | Bianco Blanco | Luxardo Bitter Rosso | Giffard Piment d'Espelette | cranberry bitters

Persephone's Mule

Tito's Vodka | pomegranate | molasses syrup | Chambord | lime | ginger beer

Pining for a Martini

Drumshanbo Irish Gin | pine-infused Dolin de Chambery | onion brine | Skinos Mastina

A Rock for Flipping*

Cane Rock spiced rum | Cointreau | Amaretto | rosemary maple syrup | farm fresh egg | Giffard cassis noir de bourgogne

Scot Toddy

Auchentoshan | Drambuie | honey | toasted almond lemon bitters | matcha whipped cream | \$18

Non-Alcoholic

N/A Boulevardier

Spritless Kentucky 74 | Martini & Rossi N/A aperitif | pomegranate | orange bitters

Blossom Collins

orange blossom water | lavender syrup | lemon | tonic

House Made Chicha Morada

Phony Negroni

Devil's Foot Beverage Co.

sparkling cranberry lime seltzer

New Creations Co. Craft Soda

Root 42

First Course

Paul's Mixed Greens	17
S.C. citrus pickled apples pecans apple cider vinaigrette	
Kilt Salad	17
candy cane beets turnips radish fennel white balsamic warm brown butter vinaigrette	
Siano Burrata	17
gochujang stewed tomatoes poblano peppers red onion sourdough breadcrumbs small SUGAR crostini	
Steamed P.E.I. Mussels	17
red curry coconut milk lime cilantro brioche toast	
Fried Manchester Farms Quail	18
yukon gold potato salad whole grain honey mustard chili oil giardiniera	
Artisan Cheese & Pickle Board	17
house pickles tomato jam Lusty Monk WGM crostini	

Entrees

Seared S.C. Swordfish*	43
Carolina Gold rice roasted brussels sprouts blue crab lemon cream sauce bay leaf oil	
Chatel Farm's New York Strip*	46
celery root puree seared broccolini yukon potatoes demi glace	
Joyce Farm's Confit Half Duck	39
sweet potato puree piccolo farro green beans sweet chili chow chow	
Cheshire Farm's Pork Chop*	37
braised Bradford greens local field peas mushroom veloute	
Wild Caught S.C. Shrimp	30
Congaree Milling Co. grits sweet peppers onions herbs Tasso ham gravy	
Fresh Pappardelle Pasta	26
black garlic bechamal broccolini mushroom medley grana padano toasted bread crumbs	
Sides	
Seared Turnips & Onion	10
beurre blanc crispy prosciutto	
Braised Cabbage	8
Seared Brussels Sprouts	8

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

Beers

Doc's Hard Apple Cider

Hard Cider | 5%

Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

Southern Growl Tropical Sauce

Fruited Sour | 7.2%

Heist Brewing Druid Pilsner

Pilsner | 6%

Columbia Craft

Lager | 4.8%

Munkle Brewing Co. Gully Washer Wit

Witbier | 5.2%

Edmund's Oast Something Cold

Blonde Ale | 5%

Savage Craft Galaxy Banger

Hazy IPA | 6.5%

NoDa Brewing Co. L'il Slurp

NE IPA | 6%

Founder's Breakfast Stout

Chocolate Coffee Stout | 8.3%

Original Sin White Widow

N/A Cider | <0.5%

Devil's Foot Beverage Co.

Sparkling Cran-Lime | <0.5%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A American Gold | <0.5%

Whites

San Simeon Chardonnay, Monterey, 2022 12

Hahn Estates Pinot Gris, Monterey, 2023 12

Franciscan Chardonnay, Monterey, 2022 12

Whitehaven Sauvignon Blanc, NZ, 2021 14

Eroica Riesling, Columbia Valley, WA 2022 14

Le Rose De S., France, 2023 15

Domaine Papagiannakos Savatiano, Old Vines 15

G.D. Vajra Moscato d'Asti, Piedmont, Italy 2023 15

Reds

Skyfall Merlot, Washington, 2019 9

Coffele Valpolicella, Soave, 2022 9

Catena Vista Flores Malbec, Argentina, 2022 11

EntreSuelos Tempranillo, D.O. Ca Rioja, España 12

The Predator Old Vine Zinfandel, Sonoma, 2017 12

Murdoch Hill Adelaide Red Blend 14

Planet Oregon Pinot Noir, Willamette Valley, 2022 15

Camp Cabernet Sauvignon, North Coast, 2023 15

Prisoner Wine Co. Saldo Red Blend, California, 2021 16

Black Stallion, Cabernet Sauvignon, Napa, 2021 20

Sparkling

Torresella Prosecco DOC, Veneto, Italy 9

Maurice Bonnamy Cremant de Loire Brut, France 11

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy 11

Lubanzi Rose Bubbles, South Africa 12

Non-Alcoholic

Giesen 0% Red Blend, Dealcoholized, NZ 12

Giesen 0% Sparkling Brut, Dealcoholized, NZ 12

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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