



Lunch Menu

April 11th 2025

Drinks

Mimosa	7
blood orange juice	
Bloody Mary	13
Skyy Vodka house made bloody mary mix garnish tower	
Aperol Spritz	12
Aperol Prosecco soda orange	
Belini	12
Crème de Pêche de Vigne blood orange prosecco	

Non-Alcoholic

N/A Bees Knees	10
DHÖS GIN FREE N/A orange liqueur lemon lime honey	
Jam & Spritz	10
strawberry jam apple cider blood orange TÖST N/A sparkling	
Orange Blossom Collins	10
orange blossom water cane syrup lemon tonic	
Phony Negroni	10
New Creations Co. Craft Soda	5
Root 42	

First Course

Asheville Cheddar Spread	12
bacon jam local pickles small SUGAR sourdough crostini	
Deviled Eggs	2/\$5
bacon chives local pickles	5/\$10

Entrees

Local Mixed Greens	14
roasted strawberries brioche croutons bread & butter asparagus sweet onions pistachios white balsamic vinaigrette	

Curry Roasted Chickpea Salad	14
shaved fennel shaved radish crumbled goat cheese burnt honey vinaigrette	
Add Shrimp \$2/each	

Motor B.L.T.	16
crispy smoked bacon heirloom tomatoes local romaine garlic- thyme aioli potato wedges	

Chicken-Caper Piccata	17
Carolina Gold rice grilled asparagus micro arugula	

M.S.C. Bacon Burger*	20
Havarti cheddar caramelized onions black garlic aioli potato wedges	

House Fusilli Ziti	16
blackened tomato sauce cream summer squash red onions grape tomatoes mozzarella Grana Padano	

Wild Caught S.C. Shrimp	19
Congaree Milling Co. grits garlic-lime jus basil sweet corn poblano peppers onions cilantro cotija	

Cornmeal Fried N.C. Trout	19
Congaree Milling Co. white grits braised greens spicy tartar sauce	

Sweet Treats

Chocolate Peanut Butter Bar	11
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Vanilla Bean Crème Brûlée	11
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*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%

Cabarrus Brewing Co. Sour Drop

Sour Ale | 5.3%

Sierra Nevada Hop

Tropical IPA | 6.5%

Columbia Craft

Lager | 4.8%

Birdsong Brewing Co. ‘Good as Helles’

Lager-Helles | 5.4%

Munkle Brewing Co. Gully Washer Wit

Witbier | 5.2%

Edmund’s Oast Something Cold

Blonde Ale | 5%

21st Amendment Hell or High Twilight

Fruited Wheat | 5.6%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

NoDa Brewing Co. L’il Slurp

NE IPA | 6%

Southern Growl Right Dog Red

Irish Red Ale | 4.7%

Holy City Pluff Mud Porter

Porter | 5.5%

Original Sin White Widow

N/A Cider | <0.5%

Devil’s Foot Beverage Co.

Sparkling Cran-Lime | <0.5%

Untitled Arts

N/A American Gold | <0.5%

Whites

Hahn Pinot Gris, California, 202312

Franciscan Chardonnay, Monterey, 202212

San Simeon Chardonnay, Monterey, 202212

Chateau Lamothe de Haux, Bordeaux Blanc,12

Eroica Riesling, Columbia Valley, WA 202214

Whitehaven Sauvignon Blanc, Marlborough, NZ14

Château Coussin Côtes de Provence Rosé15

Michele Chiarlo Nivole, Moscato D’Asti, 375 mL15

VIK ‘La Piu Belle’ Rose, Millahue 202217

Reds

Skyfall Merlot, Washington, 20199

Morisfarms Mandriolo, Maremma Toscana, 202111

Fico Grande, Sangiovese Romagna DOC 202312

EntreSuelos Tempranillo, D.O. Ca Rioja, España12

The Predator Old Vine Zinfandel, Sonoma, 201712

Mon Frère Pinot Noir, California, 202212

Camp Cabernet Sauvignon, North Coast, 202315

Prisoner Wine Co. Saldo Red Blend, California, 202116

Black Stallion, Cabernet Sauvignon, Napa, 202120

Sparkling

Torresella Prosecco DOC, Veneto, Italy9

Maurice Bonnamy Cremant de Loire Brut, France11

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy11

Lubanzi Rose Bubbles, South Africa12

Nicolas Feuillatte Champagne Brut18

Non-Alcoholic

TÖST Sparkling White Tea, Ginger & Cranberry9

Giesen 0% Dealcoholized Red Blend, NZ12

Giesen 0% Dealcoholized Sparkling Brut, NZ12

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

(803) 256-6687

NO SUBSTITUTIONS

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