



Lunch Menu

January 9th 2026

Drinks

Mimosa 7
orange juice

Chateau Spritz 13
Aloe liqueur | St. Germaine |
prosecco | soda | lemon |
orange & cherry bark bitters

Persephone's Mule 16
Tito's vodka | pomegranate |
molasses | Chambord | lime |
ginger beer

Second Opinion 16
Montelobos mezal | lemon |
honey | ginger

Non-Alcoholic

Orange Crush 10
DHÖS orange | lemon | lime | vanilla
syrup

After Hours 10
pineapple juice | chai | lemon |
cinnamon syrup

Phony Negroni 10

TÖST N/A Sparkling 10

New Creations Co. Root 42
Old Time Root Beer

New Creations Co. Krumkake
Butter Pecan Cream Soda

First Course

Ashe Co. Cheddar Spread 12
house jam | local pickles |
small SUGAR sourdough crostini

Deviled Eggs 2/\$5
Montreal candied bacon | 5/\$10
scallions | paprika | house pickles

Entrees

Local Mixed Greens 14
smoked bacon | cheddar | brioche
croutons | carrots | grape tomatoes | red
wine vinaigrette

Blackened Salmon Salad* 19
pita chips | grilled sweet onions |
tomatoes | cucumbers | Grana Padano |
pine nut-herb dressing

Pumpkin Curry Ramen 18
watermelon radish | soy trumpet
mushrooms | green onions | jalapenos |
chili oil | cilantro | brown butter cashews

M.S.C. Smoked Bacon Burger* 20
smoked gouda | sweet bacon jam |
garlic aioli | Cajun chips

Wild Caught Shrimp 19
Congaree Milling Co. grits | gochujang |
dashi | sugar creek sausage | onions |
tomato | lemon

Braised Lamb Ragout 20
tomato | mirepoix | pappardelle | Grana
Padano

Crispy Catfish & Waffles 19
Belgian waffles | Old Bay hot honey |
furikake | scallions

Pulled Pork Quesadilla 18
sweet onions | bell peppers | smoked
gouda | house potato salad

Sweet Treats

Vanilla Bean Crème Brûlée 11

Chocolate Peanut Butter Bars 11

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

Beers

Docs Hard Cranberry cider
Cider | 5.5%

Primal Brewery Spa Water
Cucumber-Lemon Hard Seltzer | 5%

Southern Growl Peach for the Stars
Fruited Sour | 7.2%

Burial Beer Co. Innertube
American Light/Lager | 3.5%

Columbia Craft FrostBite
Helles | 4.8%

Primal Brewing Blueberry Wit
Blueberry Whitbier | 5.8%

Edmund’s Oast Something Cold
Blonde/Golden Ale | 5%

Sierra Nevada Hazy Little Thing
Hazy IPA | 6.7%

New Sarum Hurley Park
Blood Orange Wheat | 6%

Hazelwood Charismatic Megafauna
Double NE IPA | 8.1%

Olde Mecklenburg Brewery Fat Boy
Baltic Porter | 8.3%

Savage Craft Galaxy Banger
NE IPA | 7.5%

Hazelwood Neuroscience
Hazy IPA | 6.5%

Primal Brewery Amber Waves
Amber Lager | 4.4%

Edmund’s Oast Nightcap
Dark Ale | 6.3%

Westbrook A Very Fine Milk Stout
Milk Stout | 5.8%

Sierra Nevada Trail Pass
N/A Hazy IPA | <0.5%

Whites

Banfi La Pettegola Vermentino, 2023	10
Franciscan Chardonnay, Monterey, 2022	12
San Simeon Chardonnay, Monterey, 2022	12
Clos de Lôm Malvasía, Valencia	14
Tinto Rey Estate Verdejo, Dundee Hills, 2020	14
Château Coussin, Côtes de Provence Rosé	14
Whitehaven, Sauvignon Blanc, New Zealand	14
Eroica Reisling, Columbia Valley, 2022	14
Massican Pinot Grigio, Napa, CA 2023	15

Reds

Skyfall Merlot, North Coast, 2021	9
La Quercia Montepulciano d'Abruzzo, 2022	9
The Predator Old Vine Zinfandel, Sonoma, 2017	12
Vecchia Torre Salice Salentino, Puglia, 2019	12
Bodegas Tridente Entresuelos, Tempranillo, 2022	12
UpsideDown 'The Carbonic' Mourvedre, Yakima	14
Camp Cabernet Sauvignon, North Coast, 2023	15
Planet Oregon Pinot Noir, Willamette Valley, 2022	15
Prisoner Wine Co. Saldo Red Blend, California, 2021	16
Black Stallion Cabernet Sauvignon, Napa, 2022	20

Sparkling

Torresella Prosecco DOC, Italy	9
Venturini Baldini Montelocco, Lambrusco Rosso	11
Mont Rubi L'Ancestral Sparkling Rose	12
Domaine Amelie & Charles Sparr Crémant, Alsace	13
Nicolas Feuillatte Champagne Brut	18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

(803) 256-6687

NO SUBSTITUTIONS

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