



Dinner Menu

August 15th 2026

Cocktails

Havana Bramble

Avion 44 añejo | Pierre Ferrand dry curaçao | fire water bitters | lime | agave | blackberry puree | smoked Hawaiian black sea salt | \$25

M.S.C. Old Fashioned

Russel's Reserve private barrel | vanilla syrup | toasted almond bitters

The Dragon Charmer

Citadel Gin | Vicario Dragoncello | Aperitivo Cappelletti | limoncello | raspberry syrup | cucumber bitters

Rum-bunctious

Appleton Estate rum | Chinola passionfruit | Select Aperitivo | lemon | vanilla syrup

Figs & Pigs

WhistlePig Rye | fig syrup | apple cider | aztec chocolate | balsamic

Second Opinion

Montelobos mezcal | ginger | lemon | honey syrup

Unyuzual Summer

Pierre Ferrand yuzu | St. Germain elderflower | prosecco | soda

Color Guard

Tito's Vodka | Giffard crème de mûre | almond orgeat | lemon | angostura bitters

Stars Align

Beefeater Gin | elderflower liqueur | crème de violette | earl grey | lychee | lemon | Juicy IPA float

Non-Alcoholic

Sour Cherry Soda

cherry juice | citric acid | soda water

Orange Crush

DHÖS Gin Free | lemon | lime | vanilla syrup

TÖST N/A Sparkling

white tea | cranberry | ginger

Phony Negroni

Giesen 0% Red Blend, NZ

Giesen 0% Sparkling Brut

New Creations Co. Krumkake

Butter Pecan Cream soda

New Creations Co. Root 42

Craft Root Beer

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

(803) 256-6687

NO SUBSTITUTIONS

motorsupplycobistro.com

First Course

Paul's Arugula & Spinach

strawberries | Clemson blue cheese | candied walnuts | white wine vinaigrette

Local Mixed Greens

sliced cucumber | avocado | green peas | local feta | pepitas | green goddess dressing

Blue Crab-Ricotta Toast

sweet chili glaze | furikake | scallions | sourdough toast | pickled red onions

Steamed P.E.I. Mussels

white wine | shoestring potatoes | Cajun-tomato broth | cream | scallions

Artisan Cheese & Pickle Board

house pickled vegetables | tomato jam | Lusty Monk WGM | smoked almonds | Castelvetrano olives | sesame crackers
Add Siano Burrata \$10

Entrees

Pan Seared S.C. Swordfish*

tomatillo salsa | carrots | summer squash | berbere spiced couscous | lemon crème fraîche

Châtel Farm's N.Y. Strip Steak*

au poivre | fried capers | seared broccolini | pistou-rubbed fingerling potatoes

Joyce Farm's Half Chicken

Carolina Gold rice | Brazilian stroganoff | button mushrooms | cipollini onions | shoestring potatoes

Cheshire Farm's Pork Chop*

Bradford Farm's braised collard greens | sweet corn pudding | smoked bacon jam

Wild Caught Shrimp

creste di gallo | mornay | holy trinity | andouille sausage | scallions | herb breadcrumbs | Grana Padano

Roasted Vegetable Curry

Carolina Gold rice | coconut milk | summer squash | zucchini | broccoli | bell peppers | cherry tomatoes | cilantro crema | charred lime | Thai basil

Sides

The Purple Mushroom

au poivre | crispy capers | fried shallots | crispy chilis

Speckled Butterbeans

Mashed Potatoes

House Made Yeast Rolls

benne seeds & honey butter

Beers

Edmund’s Oast Popsicle Fruited Sour 6%
Doc’s Hard Apple Cider Hard Cider 5%
Austin Eastciders Brazilian Limeade Lime Cider 6.5%
Bierkeller Brewing Co. Kölumbianer Kölsch 4.8%
Primal Brewery Jose Gnom Mexican Lager 5%
Abita Strawberry Lager Fruited Lager 4.2%
Burial Beer Co. Innertube Lager/American Light 3.5%
Bierkeller Brewing Co. Kellerbier Unfiltered Franconian Lager 5.2%
Edmund’s Oast Something Cold Blonde/Golden Ale 5%
Primal ‘What Would Dolly Do’ Blackberry Blonde Ale 6.5%
NoDa Brewing Co. Cheerwine Ale Fruited American Wheat 5.2%
Holy City Brewing Washout Wheat Hefeweizen 5.5%
NoDa Brewing Co. Li’l Slurp Juicy IPA 6%
Birdsong Higher Ground West Coast IPA 7%
Sierra Nevada Hazy Little Thing NE IPA 6.7%
Primal ‘Lots-of-Hops-Agus’ West Coast IPA 7%
Primal Brewery Amber Waves Amber Lager 4.4%
Holy City Pluff Mud Porter Porter 5.5%
Sierra Nevada Trail Pass N/A Hazy IPA <0.5%

Whites

Campo Al Mare Vermentino, 2023	10
Franciscan Chardonnay, California, 2023	12
Massican Pinot Grigio, Napa Valley, 2024	15
Chateau Lamothe Bordeaux Blanc, FR, 2023	13
San Simeon Chardonnay, Monterey, CA 2023	14
Chateau de Fontenille Entre-deux-Mers AOC, 2024	14
Eroica Riesling, Columbia Valley	14
Chateau Coussin Rose Sainte Victoire, 2025	14
Whitehaven Sauvignon Blanc, Marlborough, NZ	15

Reds

Skyfall Merlot, North Coast, 2021	9
La Quercia, Montepulciano, Italy, 2023	9
Bodegas Tridente Entresuelos, Tempranillo, 2022	12
Rosenblum Cellars Zinfandel, CA, 2023	12
Camp Cabernet Sauvignon, North Coast, WA 2023	14
Planet Oregon Pinot Noir, Willamette, 2023	15
Prisoner Wine Co. Saldo Red Blend, California, 2021	16
Black Stallion Cabernet Sauvignon, Napa, 2022	20

Sparkling

Covalli Prosecco Brut, D.O.C. Italy	9
Maurice Bonnamy Cremant de Loire Brut	13
Cantina Sant’Evasio Moscato d’Asti DOCG, 375mL	15
Nicolas Feuillatte Brut Champagne, France	18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT