ALWAYS DIFFERENT
MOTOR SUPPLY
COMPANY
BISTRO
ALWAYS DELICIOUS

Brunch Menu

November 1st 2026

Drinks

Mimosa 7
orange juice

Bloody Mary 13
house bloody mix | smoked bacon

Pumpkin Espresso-tini 16
Skyy vodka | baileys salted caramel | pumpkin syrup | Indah espresso | Borghetti

Rum-bunctious 16
Appleton Estate rum | Canerock rum | Chinola passionfruit | Select Aperitivo | lemon | vanilla syrup

M.S.C. Old Fashioned 18
Barrel Select Russel's Reserve | coffee-maple syrup | black walnut bitters | orange | brandied cherry

Non-Alcoholic

il tulipano rosso
Lyres apertif rosso | pomegranate | supersawa | cane sugar

Orange Crush
orange | vanilla syrup | citrus

Phony Negroni

TÖST N/A Sparkling

New Creations Co. Krumkake
Butter Pecan Cream soda

New Creations Co. Root 42
Craft Root Beer

First Course

Ashe Co. Cheddar Spread 14
house jam | local pickles | smallSUGAR sourdough crostini

Deviled Eggs 2/$6 5/$12
house pickles | smoked bacon | chives | paprika

Sweet Treats

Vanilla Bean Crème Brûlée 11

Chocolate Peanut Butter Bar 11
sea salt caramel | whipped cream

Entrees

Caesar Salmon Grain Bowl 20
Carolina Gold rice | piccolo farro | blistered grape tomatoes | avocado puree | pickled red onions | roasted chickpeas | Grana Padano | broccolini

Chicken Katsu & Waffles 21
furikake-chili compound butter | miso maple glaze | scallions

M.S.C. Burger* 20
roasted oyster mushrooms | goat cheese spread | lemon-thyme aioli | crispy shallots | truffle fries

Wild Caught Shrimp 19
Congaree Milling Co. grits | tomato lamb curry | shishito peppers | blistered tomatoes | red onions

Breakfast Bowl 16
Congaree Milling Co. grits | cheddar | house made biscuit | smoked bacon | scrambled eggs | scallions

A La Carte

Blue Crab Seafood Roll 16
S.C. wild caught shrimp | lemon-Cajun butter | chives

Pork Belly sandwhich 18
blistered corn & arugula salad | tomatillo vinaigrette | piquillo pepper aioli

Seared Blackbean Patty 10
roasted sweet corn salsa | lime crema

Joyce Farms Apple Raisin Chicken Sausage 8

Table Share

Stuffed French Toast 14
hazelnut-chocolate mousse | caramelized bananas | candied hazelnuts | whipped cream

Creamy Egg Salad Sandwich 9
toasted brioche | black pepper guanciale | chives

Pull-Apart Bread 6
sea salt caramel | slivered almond | cinnamon sugar

Gochujang Glazed Radish 6
scallions | crispy shallots

Anna Potatoes 8
herb cheese spread | pickled red onions | chives

Traditional Breakfast Sides Available Upon Request

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

(803) 256-6687 NO SUBSTITUTIONS @motorsupply

Beers

Doc's Hard Pear Cider
Hard Cider | 5%

Austin Eastcider's Prickly Pear
Hard Cider | 5%

Edmund's Oast Popsicle
Fruited Sour | 6%

Bierkeller Brewing Co. Kölumbianer
Kölsch | 4.8%

Primal Brewery Jose Gnoma
Mexican Lager | 5%

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

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

Primal Brewery Wildflower
Blonde Ale | 6.5%

Holy City Washout Wheat
Wheat | 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%

Abita Brewing Co. Geaux Nuts
American Brown Ale | 5.2%

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
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	12
Rosenblum Cellars Zinfandel, CA, 2023	12
Camp Cabernet Sauvignon, North Coast, WA	14
Planet Oregon Pinot Noir, Willamette, 2023	15
SALDO by Prisoner Wine Company, Red Blend	15
Black Stallion Cabernet Sauvignon, Napa	20

Sparkling

Toresella Prosecco, D.O.C. Italy	9
Maurice Bonnamy Cremant de Loire Brut	13
Albet I Noya Petit Albet Brut Rose, Catalunya	15
Nicolas Feuillatte Brut Champagne, France	18