ALWAYS DIFFERENT
MOTOR SUPPLY
COMPANY
BISTRO
ALWAYS DELICIOUS

Brunch Menu

November 8th 2026

Drinks

Mimosa 7
orange juice

Bloody Mary 13
house bloody mix | smoked bacon

Pumpkin Espresso-tini 16
Skyy vodka | Bailey's salted caramel | Borghetti | pumpkin syrup | Indah espresso

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
pomegranate | malic & citric acid | cane sugar

Orange Crush
Dhōs orange | vanilla syrup | lemon | lime

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

Seared Salmon Salad 20
pickled red onions | tortilla crisps | cherry tomatoes | cotija | tomatillo vinaigrette | As Side Salad $10

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

M.S.C. Bacon Patty Melt* 20
roasted mushrooms | whipped goat cheese | lemon-thyme aioli | grilled onions | house potato salad

Wild Caught Shrimp 19
Congaree Milling Co. grits | tomato shellfish bisque | holy trinity | scallions

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

A La Carte

Blue Crab Seafood Salad 18
S.C. wild caught shrimp | lemon-Cajun butter | brioche toast

S.E.C Sandwich 16
Peculiar pig maple sausage | scrambled egg | cheddar cheese | toasted english muffin | calabrian chili mayo

Guanciale Quiche 12
broccolini | cheddar cheese | Grana Padano | piquillo peppers

Seared N.C. Mountain Trout 14
gochujang glaze | furikake

Seared Blackbean Patty 10
lime crema

Table Share

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

Fromaggio Fuso 9
'Nduja | ricotta | mozzarella | flat bread cracker

Cucumber-Pear Salad 6
kimchi | scallions | dashi salt | furikake

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

Crispy Fried Cauliflower 10
Caribbean pineapple BBQ | scallions

Traditional Breakfast Sides Available Upon Request

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

Beers

Doc's Hard Pear Cider
Hard Cider | 5.5%

Austin Eastcider's Prickly Pear
Hard Cider | 5%

Edmund's Oast Sour Dragon Fruit
American Sour Ale | 5.5%

Primal Brewery Jose Gnoma
Mexican Lager | 5%

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

Edmund's Oast Something Cold
Blonde Ale | 6.5%

Primal Brewery Wildflower
Blackberry Blonde Ale | 6.5%

Primal 'What Would Dolly Do?'
Belgian Blonde | 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 Brewing Pecan Dream
American Brown Ale | 6%

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
Candoni Moscato D'Italia, Italy	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, 2022	12
Rosenblum Cellars Zinfandel, CA, 2023	12
Camp Cabernet Sauvignon, North Coast, WA 2023	14
Planet Oregon Pinot Noir, Willamette, 2023	15
SALDO by The Prisoner Wine Company, Red Blend	15
Black Stallion Cabernet Sauvignon, Napa, 2022	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