ALWAYS DIFFERENT
MOTOR SUPPLY
COMPANY
BISTRO
ALWAYS DELICIOUS

Dinner Menu

November 4th 2026

Cocktails

A French Daisy
Komos reposado rosa | Pierre Ferrand yuzu dry curaçao | Cremant cordial | lemon | rose chili salt | $25

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

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

Port of Call
WhistlePig Rye | Taylor Fladgate 10 yr port | lo-fi sweet vermouth | Vicario herbal liqueur

Charlie Chaplin
Ford Sloe Gin | Rothman & Winter Apricot Brandy | lime

Twisted Sister
Horse Soldier bourbon | St. Germaine elderflower | lemon | brown sugar syrup | cucumber

Praise The Gourd
Condessa Gin | Drambuie | lemon | squash honey syrup

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

Non-Alcoholic

il Tulipano Rosso
Lyres apertif rosso | pomegranate | supersawa | cane sugar

Orange Crush
DHŌS N/A | lemon | lime | vanilla syrup

TÖST N/A Sparkling

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

First Course

Paul's Mixed Greens — 16
house Caesar dressing | pickled red onion | Grana Padano | cherry tomatoes | cornbread croutons

Spinach & Arugula Salad — 16
feta | red onion | roasted zucchini & squash | crushed candied hazelnuts | white wine vinaigrette

Buttermilk Fried Quail — 19
brioche toast | house pickles | Bradford Farm's slaw | Nashville chile oil | piquillo aioli

Beef Suya — 17
crushed peanuts | dill | honey greek yogurt

Siano Buratta — 17
watermelon | braised beets | balsamic reduction | sunflower seeds | micro herbs | brioche

Roasted Cauliflower Soup — 15
chili oil | shallots | cream | white wine | miso | garlic chips

Artisan Cheese & Pickle Board — 23
pickled vegetables | tomato jam | Lusty Monk WGM | smoked almonds | castelvetrano olives | sesame crackers

Entrees

Pan Seared Black Striped Bass* — 48
Carolina Gold rice | pumpkin puree | zucchini | sweet onions | furikake | mushrooms | lump blue crab | chive oil

Châtel Farm's N.Y. Strip Steak* — 54
roasted carrots | roasted potatoes | parsnip-garlic mornay | broccolini | pickled red onion | red wine steak sauce

Cheshire Farm's Kombu Pork Chop* — 40
bbq Sea Island red peas | Bradford collard greens | apricot mustard glaze

Joyce Farm's Duck Breast* — 48
parsley puree | piccolo farro | delicata squash | apple chicken sausage | sage | brown butter molasses

S.C. Wild Caught Shrimp — 38
Congaree Milling Co. grits | shellfish bisque | English peas | mushroom medley | celery | onions | dill

Korean Glazed Radishes — 34
Carolina Gold rice | hericot verts | napa cabbage | bell peppers | roasted corn | red onions | furikake | scallions | crispy shallots

Sides

Shishito Peppers — 9
lime crema

Crab-Shrimp Salad — 12
Cajun buttered brioche

Duck Fat Cornbread — 8
herb compound butter

*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%

Austin Eastcider's Prickly Pear
Hard Cider | 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 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, 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

GIFT CERTIFICATES AVAILABLE IN ANY $ AMOUNT

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