ALWAYS DIFFERENT
MOTOR SUPPLY
COMPANY
BISTRO
ALWAYS DELICIOUS

Dinner Menu

November 17th 2026

Cocktails

A French Daisy
Komos reposado rosa | Pierre Ferrand yuzu dry curaçao | champagne 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
Woodinville bourbon | St. Germaine elderflower | lemon | brown sugar syrup | cucumber

Praise the Gourd
citadell gin | drambuie | squash-honey syrup | lemon

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

Non-Alcoholic

il Tulipano Rosso
pomegranate | citric & malic acid | 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
cucumbers | watermelon radishes | seed blend | crushed almonds | fried shallots | kimchi-yuzu dressing

Spinach & Arugula Salad 16
local feta | candied pecans | red onion | diced apples | craisins | cranberry yogurt dressing

Steak Skewers 19
gochujang aioli | sumac | fried shallots

Siano Buratta 17
chili crisp oil | apple butter | fried shallots | brioche toast

Butternut Squash Bisque 14
gochugaru | herb oil | honey creme fraiche | shallots | rosemary

Artisan Cheese & Pickle Board 23
pickled vegetables | tomato jam | Lusty Monk WGM | smoked almonds | castelvetrano olives | sesame crackers
Add Pimento Cheese $5

Entrees

Pan Seared Atlantic Cod* 48
orzo | cream | delicata squash | english peas | swiss chard | red pepper cream | tomatoes

Châtel Farm's N.Y. Strip Steak* 54
roasted potatoes | seared broccolini | gorgonzola cream

Cheshire Farm's Kombu Pork Chop* 40
roasted brussels sprouts | roasted yellow & butternut squash | tamari coconut cream | caramelized apples & onions

Joyce Farm's Half Chicken 36
Carolina Gold rice | Szechuan pineapple glaze | bell peppers | celery | red onions | brown butter cashews | scallions

S.C. Wild Caught Shrimp 38
Congaree Milling Co. grits | herbs | cremini & beech mushrooms |sweet onions | white wine | red chili flakes | tomato paste | fried shallots

Creste Di Gallo Pasta 34
roasted winter vegetables | fall spiced cream | Grana Padano

Sides

Focaccia di Recco 8

Blistered Shishito Peppers 8
zucchini-jalapeno puree | basil aioli

Roasted Asparagus & Baby Carrots 9
garlic mornay | fried shallots

*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

GIFT CERTIFICATES AVAILABLE IN ANY $ AMOUNT