



01/17/19

## Thursday Lunch



### SOUPS

Kale & Root Vegetable 7.00

-Featured Cocktail - Bridget 75 7.00

### SALADS

- Blackberry Salad - bibb lettuce, shaved fennel, rainbow carrots, radicchio, house granola, goat cheese, sweet lemon-thyme vinaigrette. 11.95
- N.C. Free Range Chicken Breast - Paul's romaine, radish, grape tomatoes, cucumbers, house made croutons, blue cheese & creamy herb dressing. 12.95
- Seared Atlantic Salmon\* - mixed greens, red onions, endive, piquillo peppers, kalamata olives, feta cheese, Greek dressing. 14.95

### SANDWICHES

- Wil-Moore Farm's Slow Cooked Pulled Pork Shoulder - cabbage slaw, Carolina "Q", jalapeño cornbread. 11.95
- Hot Capicola Ham - Tillamook cheddar, horseradish aioli, vine ripened tomatoes, Paul's romaine, Texas toast. 10.95
- Roasted Turkey BLT - romaine, tomatoes, house aioli, applewood smoked bacon, pumpernickel rye. 11.95

### ENTRÉES

- Blackened N.C. Catfish - herb basmati rice, sautéed short beans, herb gremolata. 13.95
- Pan-Seared Joyce Farm's, Free Range Chicken Thigh - arugula pesto, butterbeans, chickpeas, oyster mushrooms, collard greens, pickled red onions. 12.95
- Carolina Heritage Farm's Pork Loin\* - sweet potato puree, chorizo, turnips, tri-color carrots, sunchoke, cauliflower, mole sauce. 12.95
- Wild Caught S.C. Shrimp - Adluh stone ground grits, leeks, sweet peas, roasted tomatoes, shellfish jus. 13.95
- Revier Farm's Sirloin Steak\* - Yukon Gold whipped potatoes, sautéed spinach, chimichurri. 17.95
- Oven Roasted Cauliflower "Steak" - pumpkin seed pesto, basmati herb rice, gremolata. 10.95

\*Contains ingredients that are raw or undercooked.

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

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