

MOTOR SUPPLY

COMPANY

BISTRO

BRUNCH MENU

FOR THE TABLE

| | |
|-----------------------------------------|---------------------|
| Tillamook Cheddar Cheese Spread | 11 |
| <i>tomato jam crostini</i> | |
| Deviled Farm Eggs | one/\$2 five/\$8 |
| <i>bacon pickled relish arugula</i> | |

SIDES

| | |
|-----------------------------------|-----|
| Congaree Milling Co. Grits | 6 |
| With Cheese | 7.5 |
| Peppered Bacon | 7.5 |
| Scrambled Farm Egg With | 6 |
| Cheese | 7.5 |
| Drop Biscuit | 3.5 |

BRUNCH COCKTAILS

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|---------------------------------------------------------------------------------|----|
| Mimosa | 6 |
| Bloody Mary | 11 |
| Queen of Spades | 13 |
| <i>Indah Espresso Grey Goose Cynar espresso rum vanilla honey syrup</i> | |
| Passionfruit Lemonade | 8 |
| Jun Kombucha | 6 |
| <i>Lemon Lavender</i> | |

Please drink responsibly.

MAINS

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| Watsonia Farm's White Peach Salad | 12 |
| <i>bibb arugula shaved fennel radish smoked almonds Mindoro blue cheese citrus honey vinaigrette</i> | |
| Seared Salmon & Romaine Salad | 17 |
| <i>cucumber grape tomato red onion cornbread Grana Podana parmesan-peppercorn dressing</i> | |
| S.C. Fried Catfish | 18 |
| <i>honey-bourbon aioli crispy okra hush puppies green tomato relish</i> | |
| M.S.C. Breakfast Plate | 13 |
| <i>Congaree Milling Co. white grits scrambled farm egg smoked pepper bacon drop biscuit</i> | |
| Carolina Heritage Pork Grillards | 15 |
| <i>creole tomato duck gravy cheddar cheese grits green onion</i> | |
| S.E.C. Sandwich | 15 |
| <i>maple-sage sausage scrambled eggs Tillamook cheddar Lusty Monks mustard buttermilk biscuit crispy potatoes</i> | |
| Brioche French Toast | 14 |
| <i>local blueberries whipped goat cheese basil peppered bacon scrambled farm eggs</i> | |
| Free Range Chicken Paillard | 15 |
| <i>fingerling potatoes arugula ricotta salata worcestershire vinaigrette</i> | |
| Wild Caught S.C. Shrimp | 16 |
| <i>Carolina Gold Rice ginger-lemongrass marinade bell peppers sweet peas coconut milk cilantro soy marinated egg</i> | |
| Sweet Potato Grain Bowl | 14 |
| <i>arugula farro quinoa pecans golden raisins Low Country yogurt honey toasted oats</i> | |

—NO SUBSTITUTIONS—

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

9L 971 HJ 97 < 9. K 9G : I @ 9F / H95A . 4 7 < 9. K 9G I @ 9F | @MOTORSUPPLY

BEERS

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|-----------------------------------------------------------------------|
| Carolina Craft Carolinian American Ale 4.7% |
| Holy City Overly Friendly IPA 6.9% |
| Benford Brewing Irish Honey Ale Blonde Ale 5.1% |
| New Sarum Blood Orange Wheat 6.0 % |
| 13 Stripes Future World 17 Double NE IPA 8.5% |
| Lincoln & South Three Thumbs Up Imperial IPA 8.7% |
| Lincoln & South Seafoam Triple IPA 10% |
| Fullsteam Todo Vapor Mexican Lager 4.8% |
| Oozlefinch Sloshie Smoothie Style Sour 6.3% |
| Sugar Creek Hi-Creek Fruit Punch Sour Ale 6.0% |
| Prairie Vape Tricks Cherry Sour Ale 5.9% |
| Steel Hands Blueberry Lemonade Wheat Ale 4.5% |
| Blake's Peach & Blackberry Cider Hard Cider 6.5% |
| Avery Brewing Co. Ellie's Brown American Brown Ale 5.5% |
| Edmunds Oast Cordial Offering Peanut Butter Cup Stout 10% |
| Westbrook Brewing Co. Rice Crispy Boi Rice Lager 5.0% |
| Athletic Brewing Co. Non-Alcoholic Beer <0.5 |
| Edmund's Oast Sour Curuba American Sour Ale 6.5% |

WINES BY THE GLASS

WHITE

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|-------------------------------------------------------------|----|
| Louis Latour Ardèche Chardonnay, 2019 | 12 |
| Chamisal Vineyard Chardonnay, Monterey, 2018 | 10 |
| Luana Pinot Grigio, Collio, 2020 | 10 |
| Giesen Riesling, New Zealand, 2019 | 7 |
| Paddy Porthwick Sauvignon Blanc, Wairarapa, 2020 | 9 |
| Chateau Pilet, Bordeaux 2020 | 9 |
| Jean-Luc Colombo Rosé, France, 2021 | 8 |
| Valle Dell'Acate "Zagra" Grillo, Italy, 2019 | 12 |
| Field Theory Albariño, Lodi, 2020 | 13 |
| Diel de Diel Riesling/Pinot Gris/Pinot Blanc, Nahe, 2019 | 12 |

RED

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| Planet Oregon Pinot Noir, Willamette Valley, 2019 | 10 |
| Valle Dell'Acate "Il Moro" Nero d'Avola, 2017 | 11 |
| La Quercia Montepulciano D'Abruzzo, 2019 | 9 |
| Broadside Cabernet, Margarita Vineyards, Paso Robles, 2019 | 12 |
| Bieler Family Cabernet Sauvignon, 2018 | 12 |
| Revelry Merlot, Sonoma County, 2019 | 9 |
| Klinker Brick Zinfandel, Lodi 2018 | 12 |
| Domaine Jean-Baptiste "Pinot & Gamay", Coteaux Bourguignons, 2020 | 14 |
| The Prisoner Wine Co. "Saldo" Red Blend, Oakville, 2019 | 16 |
| Château Carignan L'Orangerie Cadillac, Côtes de Bordeaux, 2018 | 8 |

SPARKLING

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| Torresella Prosecco | 9 |
| Simonsig Brut Rosé, South Africa | 12 |
| Sant'Evasio Moscato D'asti | 15 |
| Maurice Bonnamy Cremant Brut | 10 |