

# MOTOR SUPPLY

## C O M P A N Y

### BISTRO

## LUNCH MENU

### FOR THE TABLE

#### Tillamook Cheddar Cheese Spread

*bacon jam | pickled red onion | crostini*

11

#### Deviled Eggs

*deviled aioli | country ham | pickled  
relish | chives*

1/\$2 or 5/\$8

### MAINS

#### Watsonia Farm's Strawberry Salad

*bibb & arugula | shaved fennel | carrot | Mindoro  
blue cheese | hazelnuts | citrus vinaigrette  
ADD SHRIMP 2.00 per*

12

#### B.L.T. & A

*smoked bacon | arugula | vine ripened tomatoes | herb  
aioli | Texas toast crispy potatoes*

13

#### Seared Salmon & Romaine Salad

*grilled corn | cucumber | carrots | Grana Padano |  
buttermilk dressing*

17

#### Free-Range Chicken Quarter

*fingerling potatoes | chorizo | butternut squash | blistered  
tomatoes | crispy collard greens | Korean "BBQ" sauce*

15

#### N.C. Sunburst Trout

*Wadmalaw Is. butterbeans | blistered tomatoes |  
basil | radicchio | pecan pesto*

18

#### Wild Caught S.C. Shrimp

*Congaree Milling Co. White Grits | bacon | roasted  
tomatoes | okra | sweet peas*

16

#### Carolina Heritage Pork Loin

*Carolina Gold "hoppin' john" | bell peppers |  
broccolini | sweet corn relish | ham hock jus*

15

#### Roasted Butternut Squash Grain Bowl

*arugula | farro | quinoa | pecans | avocado | golden  
raisins | Low Country yogurt | honey | toasted oats*

14

### CLASSIC COCKTAILS

#### Aperol Spritz

*Aperol | prosecco | soda*

10

#### Cool As A...

*cucumber | lemon | simple syrup |  
topo chico  
0% ABV*

8

#### Cruel Summer

*1776 Rye | cointreau | lemon |  
simple syrup | Topo Chico*

13

#### French Connection

*Lillitt | pear brandy | honey |  
lemon*

13

*Please drink responsibly.*

— NO SUBSTITUTIONS —

EXECUTIVE CHEF WES FULMER & TEAM: @CHEFWESFULMER | @MOTORSUPPLY  
GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

**BEERS**

- New Sarum Lager**  
Lager | 6.3%
- Carolina Craft Carolinian**  
American Ale | 4.7%
- River Rat Astronaut Sauce**  
NE Style IPA | 5.4%
- New Sarum Blood Orange**  
Wheat | 6.0 %
- Birdsong Jalapeno Pale Ale**  
Pale Ale | 5.5%
- 13 Stripes Oppose the Tyrant  
Orange Creamsicle**  
Double IPA | 8.5%
- L&S Seafoam**  
Triple IPA | 10%
- Oozlefinch Sloshe**  
Smoothie Style Sour | 6.3%
- Westbrook Key Lime Pi Day**  
Gose | 4.0%
- Prairie Vape Tricks**  
Cherry Sour Ale | 5.9%
- Steel Hands Blueberry  
Lemonade**  
Wheat Ale | 4.5%
- Blake's Hard Cider Paloma**  
Hard Cider | 6.5%
- Avery Brewing Co. Ellie's Brown**  
American Brown Ale | 5.5%
- Edmunds Oast Cordial Offering**  
Peanut Butter Cup Stout | 10%
- 13 Stripes Imperial  
Peggy Stewart**  
Bourbon Barrel Aged Porter | 13.0%
- Amor Artis Springs Farm Peach**  
Barrel Aged Sour | 7.0% \$25
- Westbrook Brewing Co.  
Rice Crispy Boi**  
Rice Lager | 5.0%
- Athletic Brewing Co.**  
Non-Alcoholic Beer | <0.5

**WINES BY THE GLASS**

**WHITE**

- Tenuta di Nozzole "Le Bruniche" Chardonnay, Toscana, 2019 9
- Chamisal Vineyard Chardonnay, Monterey, 2018 10
- Luana Pinot Grigio, Collio, 2020 10
- Giesen Riesling, New Zealand, 2019 7
- Yealands Sauvignon Blanc, Marlborough, 2020 11
- Chateau Pilet, Bordeaux 2020 9
- Les Hauts Plateaux Rosé, France, 2020 8
- Valle Dell'Acate "Zagra" Grillo, Italy, 2019 12

**RED**

- Folly of the Beast Pinot Noir, Central Coast, 2019 12
- Jean-Baptiste Duperray Les Deux Complices Pinot-Gamay, Burgundy, 2020 14
- 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
- The Prisoner Wine Co. "Saldo" Red Blend, Oakville, 2019 16
- Château Carignan L'Orangerie Cadillac Côtes de Bordeaux, 2018 8

**SPARKLING**

- Torresella Prosecco 9
- Venturini Baldini Cadelvento Spumante Rosé 11
- Mestres 1312, Cava 10
- Sant'Evasio Moscato D'asti 15
- Maurice Bonnamy Cremant Brut 10