

MOTOR SUPPLY

C O M P A N Y

BISTRO

CURBSIDE PICKUP AVAILABLE.
 PLEASE ORDER 30 MINUTES IN ADVANCE AT
MOTORSUPPLYCOBISTRO.COM
 OR CALL **803.256.6687**

FRESH GREENS

- N.C. Mountain Apple Salad** 12
*arugula & bibb | pecans | blue cheese | radish |
 crispy shallots | cider vinaigrette*
- Crispy Fried Select Oyster Salad** 15
*grilled romaine | shaved radicchio | grilled sweet
 corn | grape tomatoes | buttermilk herb dressing*

EARLY FALL COCKTAILS

- No Reservation** 14
*MSC Single Barrel Russell's Reserve | Amontillado sherry
 | burnt orange cordial | saline solution | lemon | egg white*
- Sneaky Peat** 12
*Auchentoshan Single Malt | SCARF ginger | honey
 | rosemary flame*
- Move to the Rouge** 12
*Campari | Dolin rouge vermouth | 1821 barrel aged
 bitters | Maschio prosecco | orange cube*
- Lucky By Proxy** 12
*Suttlers small batch gin | Dolin Blanc
 | lemon-blueberry oleo-saccharum | vanilla | rosemary*
- Down In The Gully** 12
*Glenlivet Caribbean Reserve | Campari |
 | pineapple | lime*
- Smoke Break** 12
*Del Maguey Vida Mezcal | St. Elizabeth's Allspice Dram |
 angostura & cardamom bitters | agave | lime*
- MSC Highball** 12
*House bitters | MSC Single Barrel Russell's Reserve
 | Branca ice | orange twist*

Please drink responsibly.

APPETIZERS & TABLE SHARES

- S.C. Shrimp Ricotta Gnocchi** 16
*brussels leaves | brown butter | oyster
 mushrooms | blistered tomatoes*
- Seared Manchester Farms Quail** 14
*shaved fennel | S.C. satsuma | collard greens |
 sambal vinaigrette | herb oil*
- Steamed P.E.I. Mussels** 12
*roasted garlic-tomato broth | vermouth | lemon
 | peppers | crostini*
- Artisan Cheese & Pickle Plate** 15
*Housemade pickles | bourbon-soaked mustard
 | tomato jam | toasted crostini*

ENTRÉES

- American B-Liner Snapper** 32
*pumpkin seed "pesto" | sweet corn | heirloom okra |
 smoked shrimp | blistered tomatoes | G.A. olive oil*
- 12-oz. Hunter Cattle Co.
 Grass-fed N.Y. Strip** 46
*piccolo farro | grilled broccolini | cipollini onions |
 horseradish demi glace*
- Carolina Heritage Farms
 Bone-in Pork Chop** 28
*hakeuri turnips | chorizo | braised greens | turnip
 green-almond gremolata*
- Joyce Farms Duck Duo** 28
*purple sweet potato | Brussels sprouts | Delicata squash |
 persimmon mustardo | five spice duck jus*
- New Bedford Diver Scallops** 32
*Congaree Milling Co. white grits | roasted tomatoes |
 country ham | field peas | smoked pork broth*
- Stuffed Delicata Squash** 23
*red basmati rice | caramelized cauliflower | toasted
 pumpkin seeds | arugula*

SIDES

- Cider-Braised Greens** 6 **Piccolo Farro** 8 **Brussels Sprouts** 8 **Grilled Broccolini** 8

—NO SUBSTITUTIONS—

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

BEERS

- New Sarum**
Double Berry Milkshake
 Salisbury, NC
- New Sarum Blood Orange**
Wheat
 Salisbury, NC
- Blake's Rainbow Seeker**
Pineapple Sage Cider
 Armada, MI
- River Rat Kolsch**
 Columbia, SC
- River Rat Astronaut**
Sauce IPA
 Columbia, SC
- Wild Heaven Emergency**
Drinking Beer
 Atlanta, GA
- Westbrook White Thai**
 Mt. Pleasant, SC
- Westbrook IPA**
 Mt. Pleasant, SC
- Left Hand Nitro Stout**
 Longmont, CO
- Columbia Craft Lager**
 Columbia, SC
- River Dog IPA**
 Ridgeland, SC
- Sycamore Mountain Candy IPA**
 Charlotte, NC
- O.M.B. Copper**
 Charlotte, NC
- SNAFU Shadow of Death**
 N. Charleson, SC
- NODA Radio Haze**
 Charlotte, NC
- NODA Coco Loco Porter**
 Charlotte, NC

WINES BY THE GLASS/BOTTLE

WHITE

- Tenuta di Nozzole, Chardonnay, Toscana, 2018 9/40
- Clos du Bois Calcaire, Russian River Valley, 2016 10/45
- Borthwick, Sauvignon Blanc, Wairapa, 2019 9/40
- Chateau Lamothe, Sauvignon Blanc, Bordeaux, 2018 9/40
- Swanson Pinot Grigio, San Benito, 2018 10/45
- Laurent Miquel Pere et Fils Rosé, 2018 8/38

RED

- Planet Oregon Pinot Noir, Willamette Valley, 2017 10/48
- Chenet, Reserve Pinot Noir, Vin de France, 2018 9/38
- La Quercia Montepulciano D'Abruzzo, 2018 9/40
- Broadside Cabernet, Margarita Vineyard,
 Paso Robles 2017 12/54
- Revelry Merlot, Columbia Valley, WA, 2016 9/40
- St. Francis "Old Vines" Zinfandel, Sonoma, 2017 12/48

SPARKLING

- Maschio Prosecco, Valdobbiadene 9/40
- Roederer Estate Brut, Anderson Valley, NV 14/60
- Raventos I Blanc, Gran Reserva De La Finca, Cava, 2017 12/54
- Pierre Sparr, Cremant d'Alsace, Brut Rose 11/48