

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

- S.C. Grapefruit Salad** 11
arugula | bibb lettuce | roasted cauliflower | walnuts | watermelon radish | yuzu vinaigrette
- Crispy Oysters & Paul's Romaine** 15
Grape tomatoes | red onion | smoked bacon | grilled avocado | blue cheese | poblano buttermilk

EARLY FALL COCKTAILS

- No Reservation** 14
MSC Single Barrel Russell's Reserve | Amontillado sherry | burnt orange cordial | saline solution | lemon | egg white
- Major Malfunction** 12
Johnny Walker Black | cacao nib infused Ramazzotti amaro | cranberry | clove | allspice | lime
- Smoke Break** 12
Del Maguey Vida Mezcal | St. Elizabeth's Allspice Dram | angostura & cardamom bitters | agave | lime
- Lucky By Proxy** 12
Suttlers small batch gin | Dolin Blanc | lemon-blueberry oleo-saccharum | vanilla | rosemary
- Tango in the Night** 12
Plymouth gin | Dubbonet Rouge | Altos Blanco tequila | tempus fugit banana | mole bitters | salt tincture
- The Cats Pajamas** 12
Hamilton pot still black | Plantation pineapple | ginger | charred pineapple gum | smoked cinnamon | lime | angostura
- MSC Highball** 12
House bitters | MSC Single Barrel Russell's Reserve | Branca ice | orange twist

Please drink responsibly.

APPETIZERS & TABLE SHARES

- New Bedford Divers Scallops** 16
cornbread | butterbeans | grape tomatoes | oyster mushrooms | satsuma-brussel leaves slaw
- 12 Hour Braised Porkbelly** 14
cabbage pancake | turnip green kimchi | house Korean "Q" sauce
- Steamed P.E.I. Mussels** 13
vermouth | chorizo | cilantro | roasted tomatoes | crostini
- Artisan Cheese & Pickle Plate** 15
Housemade pickles | bourbon-soaked mustard | tomato jam | toasted crostini

ENTRÉES

- East Coast Halibut** 32
truffled sunchoke | sweet peas | fennel | blistered tomatoes | baby carrots | preserved lemon
- C.A.B. Seared Flat Iron Steak** 33
charred radicchio | brocolinni | Anson Mills piccolo farro | root vegetables | pickled onion | demi glace
- Carolina Heritage Farm's Bone-in pork chop** 28
Carolina Gold "red rice" | chorizo | cider braised Bradford family collards | pepper jam | smoked hock broth
- Joyce Farms Duck Duo** 28
caramelized carrot puree | fried brussel sprouts | piquillo peppers | curried cashews
- S.C. Wild Caught Shrimp** 27
Congaree Milling Co. white grits | Cochon andouillie | roasted tomatoes | Jumper Farms mustard greens | shellfish jus
- Pan Seared Local Cheddar Cauliflower "Steak"** 23
pumpkin seed pesto | farro | brocolinni | tomato jam

SIDES

- Grilled Brocolinni** 8 **Piccolo Farro** 8 **Cider Braised Greens** 6

—NO SUBSTITUTIONS—

EXECUTIVE CHEF WES FULMER & TEAM: @CHEFWESFULMER | @MOTORSUPPLY

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

BEERS

- LoFi Brewing**
Mexican Lager | 5.5%
- New Sarum Blood Orange Wheat**
American Pale Wheat | 6.0%
- Birdsong Brewing Lazy Bird**
Brown Ale | 5.5%
- River Rat Kolsch**
Kolsch | 5.0%
- River Rat Astronaut Sauce**
NE Style IPA | 5.4%
- Wild Heaven Emergency Drinking Beer**
Pilsner | 4.0%
- Westbrook White Thai**
Whitbier | 5.0%
- Westbrook IPA**
American IPA | 6.8%
- Left Hand Nitro Stout**
Milk Stout | 6.0%
- Columbia Craft**
Lager | 4.8%
- Westbrook Stingray**
Juicy NE Style IPA | 7.0%
- Sycamore Mountain Candy**
American IPA | 7.5%
- Sycamore Strawberry Lemonade**
Gose Style Ale | 4.8%
- O.M.B. Copper**
Amber Ale | 4.8%
- NODA Radio Haze**
Juicy NE Style IPA | 6.0%
- NODA Coco Loco Porter**
Coconut Porter | 6.2%
- Austin Eastciders Blood Orange**
Hard Cider | 5.0%

WINES BY THE GLASS/BOTTLE

WHITE

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

RED

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

SPARKLING

- Maschio Prosecco, Valdobbiadene 9/40