FACT SHEET: Motor Supply Co. Bistro

SCENE  "Motor" is known for its excellent wines, artisan cocktails, casual atmosphere and daily-changing, chef-driven menu. A prime mover in the progressive upscale dining scene in Columbia, S.C., the restaurant works with sustainable, local farms and is popular with legislators, executives, business lunchers, creatives, young professionals, movers and shakers, ladies who lunch, hipster bar diners and business travelers.

OWNER  Eddie Wales

EXECUTIVE CHEF  Wesley Fulmer

CUISINE  New World, made-from-scratch cuisine with an emphasis on farm-to-table and a Slow Food philosophy of supporting good, clean and fair foodways. Chef Fulmer buys from local organic and near-organic farms, using classical French culinary techniques to create contemporary American, Asian, Mediterranean and vegetarian dishes.

MENU  Mostly everything is made in-house, including stocks, sauces, dressings, charcuterie (e.g. cocoa nib sausage, duck rillettes and pork belly all the way down to the mustard and pickles), infused vodkas, gins, bourbons and tequilas, barrel-aged cocktails and desserts.

  Brunch: $8 - $15  
  Lunch: $9 - $11  
  Dinner: $18 - $27

INTERIOR  Upscale dining with an unpretentious atmosphere. Historic brick walls, exposed wooden beams and industrial iron elements with warm hues, large windows and sophisticated accents create a unique and welcoming atmosphere. Canvases by S.C. artists, curated by gallerist Anastasia Chernoff, hang on the walls. Diners can browse through the legendary Carol Saunders Gallery next door.

HISTORY  Motor Supply Co. Bistro, located in the historic Congaree Vista district in downtown Columbia, is housed in a circa-1846 brick building that once served as the original “Motor Supply Co.,” one of several independently-owned warehouses supplying motor parts throughout Ga. and S.C. from the 1930s—1960s. The building, which is listed on the National Register of Historic Places, was completely refurbished, including the reinstallation of the original 1930s neon sign, discovered
by the owners in the basement.

DINING OPTIONS Main dining room and covered, heated patio combined seat 90 guests. Full bar seating and communal table are available at first-come-first-serve basis. Carry-out available.

HOURS Lunch: 11:30 a.m. – 2:30 p.m. Tuesday - Saturday
Dinner: 5:30 p.m. – 9:30 p.m. Tuesday - Thursday
5:30 p.m. – 10:30 p.m. Friday and Saturday
5:30 p.m. – 9 p.m. Sunday
Brunch: 10:30 a.m. – 2:30 p.m. Sunday
Closed Monday

RESERVATIONS Reservations are recommended for dinner. For lunch, reservations for parties of 6 or more are accepted.
Phone: 803.256.6687
Online: http://motorsupplycobistro.com/reserve

LOCATION 920 Gervais St., Columbia, S.C. 29201

YEAR OPENED 1989

PARKING Free valet service available
~12-space parking lot
Street meter parking

ATTIRE Casual to business casual/dressy casual

WHEELCHAIR Yes

CREDIT CARDS Visa, Mastercard, American Express, Discover

WEBSITE http://motorsupplycobistro.com

SOCIAL Facebook: http://facebook.com/motorsupply
Twitter: http://twitter.com/motorsupply
Pinterest: http://pinterest.com/motorsupply
Instagram: http://instagram.com/motorsupply

Contact: Tracie Broom, Flock & Rally, 415.235.5718, tracie@flockandrally.com
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BIOS: Motor Supply Co. Bistro

Wesley Fulmer, Executive Chef

After honing his craft in the James Beard Award-winning kitchens of celebrity chefs John Besh (Restaurant August, New Orleans) and Susanna Foo (Susanna Foo, Philadelphia), Chef Wesley Fulmer served as Sous Chef at the luxe Atlantic Room at the Kiawah Island Golf Resort. A Midlands native, Fulmer returns home armed with a network of sustainable farm contacts throughout the Lowcountry – and an eagerness to work with Motor Supply’s existing network of conscientious local producers.

Executive Chef Wesley Fulmer in front of the expansive bar at Motor Supply Co. Bistro. Image: Forrest Clonts

Executive Chef Wesley Fulmer, originally from Prosperity, S.C., recently returned to the Midlands after spending over a decade honing his craft in some of America's top culinary cities.

Born and raised in Prosperity, a small town near Chapin, Chef Fulmer’s first food memories were formed helping his grandfather barbeque whole hogs, and eating his grandmothers' award-winning pound cake. After graduating from Mid-Carolina High School in Prosperity, Fulmer attended College of Charleston in the Lowcountry, where he majored in Historic Preservation.

A leap from his beloved home state, Fulmer moved to Boulder, Co. after undergrad, working in several Boulder restaurants in many different positions before ultimately deciding to make his profession in the food and beverage industry. In 2004, he graduated from the Le Cordon Bleu-affiliated Auguste Escoffier School of Culinary Arts, formerly the Culinary
School of the Rockies, armed with a Professional Culinary Arts Program degree in classical French and Italian techniques, including French and Italian pastry and baking. After culinary school, Chef Fulmer put his skills to use at the Michelin-starred bistro Restaurant Christian Etienne in Avignon, Provence, France.

In 2006, Chef Fulmer excitedly took the opportunity to move to Philadelphia for a chance to work in a bigger market, and quickly found a home at two-time James Beard Award-winning French-Chinese fusion kitchen, Susanna Foo. Under Chef Foo (widely regarded as one of the most accomplished Chinese chefs in the U.S.), Chef Fulmer was able to expand his knowledge of Asian ingredients and cooking styles that have remained an important part of his skill set today.

After a two year run in Philly, Chef Fulmer moved to post-Katrina New Orleans in 2008, where he landed the position Chef Tournant, working under Chef John Besh, Food Network regular and winner of the James Beard Award for Best Chef in the Southeast in 2006, at Besh’s flagship, Restaurant August. At Restaurant August, a Gayot Top 40 restaurant nominated twice for the coveted James Beard Award for best National Restaurant, Fulmer gained abundant experience with Cajun, Creole and French influences and supported Louisiana farms by prioritizing the use of fresh, local ingredients – all while being a part of the city’s massive rebuilding and revitalization efforts.

In 2010, Fulmer once again returned to South Carolina to accept the position of Sous Chef at The Atlantic Room at The Ocean Course at The Kiawah Island Golf Resort. In his time there, Chef Fulmer led the culinary team during the 2012 PGA Tour Championship and through multiple large-scale events including several of the South’s most elite weddings and corporate events under the esteemed Chef de Cuisine Jonathan Banta.

“Chef Fulmer has a great understanding of when to push the envelope, and when to hold back and let simplicity shine,” says former supervisor Chef Banta.

Blessed with a newborn son, Fulmer left the position in Summer 2013 to spend time with his family before taking the position of Executive Chef at Motor Supply in March 2014.

Chef Fulmer values fresh, local ingredients and enjoys mixing traditional with modern techniques: new trends like sous vide and molecular gastronomy often find their way into Chef Fulmer’s dishes. His service skills include haute cuisine, a-la-carte service, multi course meals and prix fixe menus.
**Eddie Wales, Owner**

Eddie Wales brings 28 years of restaurant experience and a passion for Columbia to work every day at Motor Supply Company Bistro. During Eddie’s tenure at Motor Supply, the restaurant has flourished and continues to be one of Columbia’s most loved institutions. Placing a priority on green business practices and contemporary Southern hospitality, Eddie leads a staff of passionate professionals who go above and beyond in everything they do.

![Image: Eddie Wales in the dining room of Motor Supply Co. Bistro.](Image: Forrest Clonts)

Born in North Carolina, Eddie grew up in Spartanburg, South Carolina and attended The University of South Carolina, during which time he worked in numerous restaurants, clubs and The Town House Hotel, where he was offered his first management opportunity before graduating from USC. Drawn to the food and beverage industry, Eddie made the decision to focus his efforts on quality, local restaurants.

As luck would have it, he was led to Motor Supply Company Bistro by a friend in 1989. Though he started out at “Motor” waiting tables, he sensed that there was greater potential for him at the special little bistro with high ceilings, New World made-from-scratch cuisine, and daily changing menus. Two years later, Eddie became General Manager.

In 1994, Eddie moved with his soon-to-be-bride, Tracy, to Athens, Georgia, where she attended veterinary school. (She now owns Four Paws Animal Clinic in Columbia, SC.) While in Athens, Eddie worked for the talented restaurateur Melissa Clegg of The Last Resort Grill, and later helped Clegg open East West Bistro in 1996. After Tracy’s graduation, the couple returned to Columbia, and Eddie eagerly returned to Motor Supply.
Eddie eventually purchased Motor Supply in 2000, and in 2002 opened a second fine-dining restaurant in Forest Acres, the popular neighborhood bistro, Tombo Grille. He co-launched the popular Rooftop Rhythms concert series in the mid-2000s with Lauren Goodale of Pasta Fresca, and from 2006 to 2008, Eddie also owned the popular Paulie’s Pizzeria in Forest Acres. In 2011, Eddie decided to sell Tombo Grille to its trusted management team.

Eddie is a member of the City of Columbia Hospitality Tax Advisory Committee. He served for 2 years as Vice President of the Congaree Vista Guild board. He was also instrumental in starting the Forest Acres Restaurant & Merchant Association in 2004.

Eddie and his wife Tracy live with their three beautiful daughters, two dogs and one cat in Forest Acres.
Josh Streetman, Head Barman

Josh Streetman, Columbia, S.C. native and Head Barman at Motor Supply Co. Bistro, has been working in the restaurant business for as long as he can remember. Holding every job from delivering pizzas to shucking oysters to dishwashing, he found his niche bartending, and has been doing so, off and on, for 14 years now.

Streetman joined the Motor Supply team in 2010 when he began waiting tables, working his way up to bartending. “I decided how much I liked working here, and that it would be just a matter of time [to get behind the bar]. I decided I’d just grow with the position.” The position did grow, and Streetman has been Head Barman/Bar Manager at Motor Supply since 2012.

When asked why he loves bartending, Streetman flourishes. “I like the creativity aspect; the freedom to create my own ideas and think of unique applications for different things. I like to keep drinks interesting and unique.”

Known for his innovative cocktail recipes and unique uses of ingredients, Streetman is no stranger to creativity behind the bar. “We do so many innovative things in the Motor kitchen, and there’s no reason the drinks can’t be as innovative as the food.” Streetman is also an avid gardener in his spare time, and his fresh produce often inspires the cocktail list at Motor. “I take inspiration for the drinks from what’s being created around me on the menu; what’s local, what’s fresh; and think of an interesting way to use it.”
His creative cocktails have received national and regional recognition. In June 2013, U.S. Airways magazine featured Streetman’s housemade bacon-infused vodka, and in July 2013, his southern twist on a classic G&T, the Gin and Green Tomato Tonic, was featured in Garden & Gun magazine’s “Daily Shot” blog. “I like to take a classic drink and then think of what I can do differently with it; how to put a unique spin on it,” says Streetman.

His favorite flavors to work with include herbs - especially thyme - fresh berries and anything savory (bacon infusion is always a huge hit.) When mixing ingredients together, Streetman strives for a balanced and interesting finished product. “I like a drink that tells a story; a drink with a beginning and an ending,” says Streetman.

Streetman’s passion for bartending is proven with each hand-mixed cocktail he creates, and he’s successfully found a home for his passion at Motor Supply. “We’ve got a good crew here. We have a lot of people behind us; people that believe in Motor. Columbia’s moving forward, and we’re excited about doing a lot of cool things in the next year.”
ACCOLADES: Motor Supply Co. Bistro

NY Daily News
A visit to Charleston and Columbia, S.C., turns up much more than just great barbecue
Feb. 2014
“The deceptively rustic sounding Motor Supply Company serves sophisticated locally
sourced fare including a fantastic charcuterie selection. Chef Tim Peters’ ethereal whipped
lardo (an Italian cured meat) is alone worth the trip, but pair it with one of mad scientist
Josh Streetman’s inspired cocktails like The Polar Vortex, made with Reyka vodka, Dolin
Luxardo Maraschino, and house curaçao.”

The Local Palate
Skip the Fishing and Just Go for
The Fishing Journal
April 2014
“Streetman, a mixologist who focuses on farm-to-shaker ingredients, housemade simple
syrups, and house-infused spirits, is also a dedicated gardener. He always plants his herb
garden the weekend after Good Friday ‘when you know the frost is over, just like my
grandparents taught me.’”

THE LOCAL PALATE
June 7, 2013
“At The Local Palate, we applaud when restaurants make the choice to serve fresh, local
ingredients. So, when we heard about Harvest week at Motor Supply Co. Bistro in Columbia,
S.C., we were more than thrilled.”

THE LOCAL PALATE
December 10, 2012
“If someone asks you if you want
him or her to reserve you a pork
belly, the answer should always be yes. Especially if it’s a Caw Caw Creek pork belly, and
you get to make your own bacon. Such was the case when a lot of serious foodies
descended on Motor Supply Company…”

U.S. AIRWAYS MAGAZINE
June 2013
“For an answer I turned to Joshua Streetman, head bartender. It turns out that these strange
exhibits [bacon infused vodka] are part of a growing trend in stylish restaurants: home-infused spirits.

June 2012
“Motor Supply has a daily-changing handwritten menu, great wine list, and it's the spot in town for Sunday brunch.”

Southern Living

SOUTHERN LIVING: DAILY SOUTH
December 3, 2012
“Columbia’s Charcuterie Class. Calling all bacon lovers! Columbia’s Motor Supply Company Bistro hosts a make-your-own-bacon workshop today. The restaurant’s executive chef, Tim Peters, will guide students in spicing up to one pound of Caw Caw Creek pork, while also helping aspiring charcuterie makers decode French cooking jargon.”

FLAVOR & THE MENU
October 2013
10 Raised & Infused: Ten infused spirit trends appearing on bar menus
“Macerating berries and fruit in clear liquor is a long-standing trick for creating flavor in both the neutral spirit and the final drink, but a new cocktail guard is branching out to layer fruit flavors in a more distinctive spirit or in combination with other herbs, spices and aromatics.


MIZZOU

MIZZOU MAGAZINE
Fall 2012
“If you’re planning on joining the team down south, you’ll be looking for some tasty and touristy destinations. Here are a few recommendations…”
"Last month between stops on The Barbecue Bus’ South Carolina tour, Rien Fertel and I were invited for Harvest Week at Motor Supply Company Bistro in Columbia, SC. During the fall and spring harvests, chef Tim Peters and owner Eddie Wales invite their customers to meet the farmers that supply the restaurant’s kitchen."

"An immensely popular destination for every occasion, be it Sunday brunch, a celebratory meal, late-night drink or mid-afternoon business meeting, Motor Supply Co Bistro provides big-city dining on a small-town scale. Sit outside year-round on the heated terrace, sip a glass of wine and enjoy a delicious, inspired entrée from the eclectic handwritten menu."

"The kitchen turns out such well-prepared appetizers as grilled quail with balsamic barbecue and chicken satay with peanut sauce. Main dishes might include peppercom-encrusted pink salmon with champagne beurre blanc, or filet of beef with crabmeat and hollandaise."
DESIGN SPONGE
“Motor Supply Company Bistro — With a strong appreciation for the “eat local, buy local” movement, the chefs at this art gallery/restaurant work to incorporate produce from local farmers’ markets into their daily menu.”

bon appétit

BON APPÉTIT
Jim Henderson, “Carolina on My Mind”
“South Carolina’s capital, Columbia, boasts a thriving university, a rich history and great antiquing….and perhaps the most contemporary, inventive kitchen in town is a place called Motor Supply Co. The dining room is pure warehouse wood and bistro brick, and the kitchen isn’t much bigger than a walk-in closet...From there though, (the kitchen) turns out 100 to 120 meals twice a day (sometimes more), and changes both the lunch and the dinner menus every day.”

THE STATE
April 2013
“Motor Supply restaurant has matured along with Vista. In the meantime, the funky little restaurant, named after a 1930s-era neon sign found in its basement, continues to build its reputation as a top spot for fine dining. Wales says it’s been a “tremendous advantage” to be in the area.”
FREE TIMES
Best of Columbia 2013
“Best Chef: Tim Peters, Motor Supply Company. Tim Peters has talent and flair, and his charcuterie is among the best in the city — but it’s his respect for local farmers, and the way he celebrates their products, that really makes him great.”

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Twitter: [http://www.twitter.com/MotorSupply](http://www.twitter.com/MotorSupply)
Instagram: [http://instagram.com/MotorSupply](http://instagram.com/MotorSupply)
YouTube: [http://www.youtube.com/user/MotorSupply](http://www.youtube.com/user/MotorSupply)
Vine: @MotorSupply

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