

MOTOR SUPPLY

C O M P A N Y

BISTRO

BRUNCH MENU

FOR THE TABLE

Tillamook Cheddar Cheese Spread 8

tomato jam | pickled onions | crostini

Deviled Farm Eggs

Pickled relish | country ham one/2 or five/8
| chive

SIDES

Congaree Milling Co. Grits 5
With Cheese 6.5

Smoked Bacon 6

Scrambled Farm Egg 5
With Cheese 6.5

Home Fries 7

Buttermilk Biscuit 3.5

BRUNCH COCKTAILS

Mimosa 6

Bloody Mary 7

A-Gave it My All 10

Lunazul blanco tequila | Vida mezcal | agave |
cucumber | ginger | lime

Irish Coffee 9

Jameson | Indah coffee | house whipped cream |
brown sugar | cinnamon dust

Drop It Low 11

Dolin Dry | Velvet Falernum | Uncle Val's gin
| rose water | lemon | mint LOW ABV

My Name's Not Earl 8

Lemon-based cordial | ginger | Earl Grey tea
NON-ALCOHOLIC

Please drink responsibly.

MAINS

Local Romaine Salad 9

Red onion | cornbread | cucumber | grape tomatoes |

hard boiled egg | buttermilk herb dressing

ADD SALMON \$8

ADD CHICKEN \$7

ADD SHRIMP \$2/per

M.S.C. Breakfast Plate 11

Adluh stone-ground grits | smoked bacon | scrambled

farm egg | buttermilk biscuit

S.C. Shrimp & Grits 14

Adluh stone ground grits | roasted tomato | bacon |

sweet peas | shellfish jus

Hunter Cattle Co.

Pork Sausage Buttermilk Biscuit 12

Grain mustard aioli | scrambled eggs | pimento

cheese | home fries

Carolina Heritage Farm's Pork Loin 16

crispy fried Brussels sprouts | Korean "Q" sauce |

poblano pepper jam | nuoc cham

Brioche French Toast 13

Macerated blueberries | crispy bacon | scrambled

eggs | whipped ricotta

Butternut Squash & Grain Bowl 12

Arugula | herbed quinoa & farro | pecans | yogurt |

local honey | toasted oats

N.C. Mountain Trout 14

pumpkin seed pesto | basmati rice | mushrooms |

fava beans | blistered tomatoes | gremolata

—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
- 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 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. Frances "Old Vines" Zinfandel, Sonoma, 2017 12/48
- Lapis Luna Red Blend, North Coast, 2018 9/40

SPARKLING

- Maschio Prosecco, Valdobbiadene 9/40