

# 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. Asian Pears & Citrus** 12  
*Aruluga | toasted walnuts | radish | fennel  
| Mindoro blue cheese | citrus vinaigrette*
- Crispy Oysters & Grilled Romaine** 15  
*radicchio | marinated tomatoes | pickled onions  
| cornbread | black garlic buttermilk dressing*

#### APPETIZERS & TABLE SHARES

- New Bedford Diver Scallops** 16  
*Leek soubise | piquillo peppers | sweet peas  
| smoked olive oil |*
- Manchester Farms Quail** 14  
*Root vegetable gratin | herb breadcrumbs |  
fennel citrus slaw*
- S.C. Pork Belly** 13  
*Korean "Q" sauce | okra & cornmeal pancake  
| grilled mustard onions*
- Artisan Cheese & Pickle Plate** 15  
*Housemade pickles | bourbon-soaked mustard  
| tomato jam | toasted crostini*

#### ENTRÉES

- N.C. Wild Redfish** 31  
*Cajun coubillion | Carolina Gold rice | chorizo | mussels |  
broccolini*
- "Steak & Frites"** 41  
*Filet of ribeye | parmesan truffle bistro fries | duck fat aioli |  
red onion jam | classic demi glacé*
- Carolina Heritage Farms  
Bone-in Pork Chop** 28  
*Sweet corn | cider braised greens  
| watermelon preserves | smoked hock jus*
- Joyce Farms Duck Duo** 28  
*Crispy panisse | beets | roasted carrots | cashews  
| harissa spice | crème fraîche |*
- S.C. Wild Caught Shrimp** 27  
*Congaree Milling Co. white grits | roasted tomatoes  
| smoked bacon | bell pepper-shellfish jus*
- Pan-Roasted Acorn Squash "Steak"** 23  
*Smoked almond romesco | sweet peas |  
| piquillo peppers | hazelnut brown butter*

#### FAMILY-STYLE 2|4 SERVINGS

- Pan-Roasted Acorn Squash  
"Steak"** 33/48  
*Smoked almond romesco | sweet peas | carrots |  
| piquillo peppers | hazelnut brown butter*

- Carolina Heritage Farms  
Pork Loin Roast** 45/78  
*Sweet corn | braised greens | watermelon  
preserves | smoked hock jus*

#### LATE SUMMER COCKTAILS

- No Reservation** 12  
*MSC Single Barrel Russell's Reserve | Amontillado sherry  
| burnt orange cordial | saline solution | lemon | egg white*
- MSC Highball** 10  
*House bitters | MSC Single Barrel Russell's Reserve  
| Branca Ice | orange twist*
- Down In The Gully** 10  
*Glenlivet Caribbean Reserve | Campari | Becherovka  
| pineapple | lime*
- Sneaky Peat** 11  
*Auchentoshan Single Malt | SCARF Ginger  
| honey | rosemary flame*

- Island Five** 10  
*Jalapeno infused New Amsterdam vodka | PAMA pomegranate  
| house falernum | orange juice | lime juice | mint*
- Sage It Ain't So** 10  
*DeLord Armagnac | Vida Mezcal | Cappelletti  
| blackberry wine reduction | lemon | sage*
- Lucky By Proxy** 10  
*Suttlers small batch gin | Dolin Blanc | lemon-blueberry  
oleo-saccharum | vanilla | genepy | rosemary*
- Flight Tasting** 18  
*Three one-ounce portions of single barrel Russell's Reserve  
Please drink responsibly.*

—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**  
**Strawberry Hazy Cakes IPA**  
 Salisbury, NC

**Blake's Rainbow Seeker**  
**Pineapple Sage Cider**  
 Armada, MI

**Amor Artis Sospeso**  
**Coffee Blonde**  
 Fort Mill, SC

**Sycamore Mountain Candy IPA**  
 Charlotte, NC

**Steel Hands Coffee Lager**  
 Cayce, SC

**River Rat Kolsch**  
 Columbia, SC

**River Rat Astronaut**  
**Sauce IPA**  
 Columbia, SC

**Pawleys Island**  
**Grey Man Stout**  
 N. Charleston, 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

**Lo-Fi Lager**  
 Charleston, SC

**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  
 Bidoli, Pinot Grigio, Friuli, 2018 8/38  
 Swanson Pinot Grigio, San Benito, 2018 10/45  
 Wild Hills Pinot Gris, Willamette Valley, 2017 8/38

Laurent Miquel Pere et Fils Rosé, 2018 8/38  
 S A Prum Essence Riesling Mosel, 2018 8/38

**RED**

Planet Oregon Pinot Noir, Willamette Valley, 2017 10/48  
 Louis Jadot, Pinot Noir, 2016 10/48

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