

◆ STARTERS ◆

FIELD GREENS SALAD *vg *gf
sweet cherry vinaigrette, Firefly Farms
goat cheese, macadamia nuts
\$11

WATERMELON SALAD *vg *gf
cucumber, feta, basil, lemon
\$10

BATATAS HARRA *vg *gff
fried potatoes, sumac aioli, herb oil
\$11

SEED & GRAIN GRANOLA *vn *gf
coconut yogurt, peach conserve
\$8

◆ SIDES ◆

**SPICED & BRULEED
GRAPEFRUIT** *vn *gf
\$6

SUMMER FRUIT SMOOTHIE *vn *gf
\$8

TWO FARM EGGS *gf
scrambled with cheese or sunny side up
\$5

SMOKED BACON *gf
\$6

TOASTED SOURDOUGH *vg
salted butter
\$4

BUTTERMILK BISCUIT *vg
mixed berry jam, salted butter
\$4

SOUR CREAM COFFEE CAKE *vg
\$9

**CARDAMOM-HONEY
DONUT HOLES** *vg
\$10



A 20% service charge will be added to all checks.
This helps ensure a livable wage for all employees.

*Consuming raw or undercooked food may increase
your risk of foodborne illness

MOTORKAT

MAIN ◆ DISHES

**CRUNCHY
FRENCH TOAST** *vg
corn flake crust, dulce de leche,
maple syrup
\$15

**CARAMELIZED
ONION FRITTATA** *vg *gf
creamed spinach, fresh goat cheese,
cherry tomato relish
\$17

POTATO ROSTI *gf
smoked salmon "pastrami", pickled
onion, capers, jammy egg
\$19

**PORTOBELLO
TOAD-IN-THE-HOLE** *vg *gf
kale au poivre, bearnaise sauce
\$19

**WOOD GRILLED
SOURDOUGH TOAST** *vg
avocado, beets, grapefruit,
sunflower seed dukkah, jammy egg
\$13
add bacon +2
add smoked salmon +5

**PORK BELLY
SANDWICH**
tomato-chili crunch, black garlic aioli,
fried egg, sourdough toast
\$17

**WOOD ROASTED
VEGETABLE HASH** *vg *gff
sweet corn, tomato, okra, peppers,
pumpkin seed pesto, over easy eggs
\$16

**WOOD GRILLED
BLACKENED CATFISH** *gff
corn grits, asparagus, hollandaise
\$22

**BRAISED SHORT
RIB BENEDICT**
rye focaccia, braised greens, poached egg
\$24

**WOOD GRILLED
BRISKET BURGER**
butter lettuce, tomato, onion,
smoked mozzarella béchamel
\$15
add bacon +2
add sunnyside egg +2

Direct Sourcing

Motorkat prioritizes ingredients from farmers, cheesemakers, brewers, distillers and more to bring you the freshest, highest quality, sustainable ingredients. Our seafood program only uses sustainably sourced fish.

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Brunch Cocktails

JUNGLE KAT
HOUSE TIKI BLEND, APEROL,
LEMON, PINEAPPLE
\$13

SUNDAY MORNING
CAVA, SAINT GERMAIN
\$14

WALK IN THE PARK
ESPRESSO, CONDENSED MILK,
COGNAC, AVERNA AMARO
\$12

MIMOSA
ORANGE, GRAPEFRUIT, OR
WATERMELON
\$12

BLOODY MARY
HOUSE BLOODY MIX,
TITO'S VODKA, LOCAL PICKLES
\$14