

◆ STARTERS ◆

FIELD GREENS SALAD *vg *gff

sweet cherry vinaigrette,
Firefly Farms goat cheese, macadamia nuts
\$11

AUTUMN SALAD *vn *gff

crispy fingerling sweet potatoes,
apple cider vinaigrette, macerated cranberries,
crushed hazelnuts, shaved pear, arugula
\$14

SUMMER FRUIT SMOOTHIE \$8 *vn *gff**SEED & GRAIN GRANOLA** *vn *gff

coconut yogurt, apple conserve
\$8

◆ SIDES ◆

**SPICED & BRULEED
GRAPEFRUIT** *vn *gff**\$6****BATATAS HARRA** *vg *gff

fried potatoes, sumac aioli, herb oil
\$11

TWO FARM EGGS *vg *gff

scrambled with cheese or over easy
\$5

SMOKED BACON *gf**\$7****TOASTED SOURDOUGH** *vg

salted butter
\$4

BUTTERMILK BISCUIT *vg

mixed berry jam
\$4

**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

6939 LAUREL AVE · TAKOMA PARK, MARYLAND 20912
MOTORKAT.COM @MOTORKATTAKOMA 240-223-0629

MAIN ◆ DISHES

**CRUNCHY
FRENCH TOAST** *vg

corn flake crust, dulce de leche,
maple syrup
\$16

TODAY'S QUICHE

field greens salad
\$16

POTATO ROSTI *gf

smoked salmon "pastrami", pickled
onion, capers, jammy egg
\$19

**PORK BELLY
SANDWICH**

tomato-chili crunch, black garlic aioli,
over easy, sourdough toast
\$18

add fries or side salad +4

**WOOD GRILLED
SOURDOUGH TOAST** *vg

avocado, beets, grapefruit, sunflower
seed dukkah, jammy egg
\$13

add bacon +3

add smoked salmon +5

**WOOD ROASTED
VEGETABLE HASH** *vg *gff

sweet potato, braised kale, red onion,
red bell pepper, pumpkin seed pesto,
over easy eggs
\$17

**WOOD GRILLED
BLACKENED CATFISH** *gff

corn grits, long stem broccoli, hollandaise
\$22

**BRAISED SHORT
RIB BENEDICT**

rye focaccia, braised greens, poached egg
\$24

DRY AGED BURGER

butter lettuce, tomato, onion,
smoked mozzarella béchamel
\$16

add bacon +3

add over easy egg +2

add fries or side salad +4

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.

*gff• gluten free friendly - gluten free ingredients, shares equipment with items containing gluten

Brunch Drinks

JUNGLE KAT
HOUSE TIKI BLEND, APEROL,
LEMON, PINEAPPLE
\$14

SUNDAY MORNING
CAVA, SAINT GERMAIN
\$14

WALK IN THE PARK
ESPRESSO, CONDENSED MILK,
COGNAC, AVERNA AMARO
\$14

MIMOSA
ORANGE, GRAPEFRUIT
SINGLE | \$12
MIMOSA KIT | \$36

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

DRIP COFFEE | \$4

ESPRESSO | \$5
ESPRESSO, AMERICANO,
CAPPUCCINO, LATTE

FRESHLY SQUEEZED | \$7
ORANGE, GRAPEFRUIT