

Motorkat's 3-Course Brunch - \$35

*MENU SUBJECT TO CHANGE

STEP 1

Choose your coffee, tea, fresh squeezed juice,
or brunch cocktail (+5)

STEP 2

Choose your side

Coconut Yogurt Parfait

housemade grain & seed granola,
fresh strawberries

Fresh Fruit

Asian pear, grapes, blackberries,
blueberries, strawberries

Spiced Sticky Bun

cinnamon, cardamom,
cream cheese glaze

Buttermilk Biscuit

salted butter, seasonal preserves

Fried Potatoes

herb oil, sumac aioli

White Cheddar Grits

Smoked Bacon

STEP 3

Choose your main

Brunch Hash

poached eggs, potatoes,
smoked peppers & onions, kale, pesto
choice of smoked rainbow trout, braised pork shoulder,
or vegan sausage,

Croissant Breakfast Sandwich

white cheddar scrambled eggs, smoked
bacon, garlic aioli, baby arugula

Potato Rosti

chopped smoked salmon,
capers, crème fraîche,
pickled onion, arugula

Brunch Salad

baby greens, smoked bacon,
mushrooms, asparagus, goat cheese,
poached egg, white balsamic

Challah French Toast

maple-cardamom glaze,
macerated strawberries

Crispy Pork Belly +\$5

cheddar grits, smoky maple bbq,
crispy shallots

Biscuits & Gravy

maple-sage sausage gravy, black pepper,
two poached eggs

BBQ Gulf Shrimp & Grits +\$5

fresh tomato, shishito peppers,
toasted sourdough