

SMALLS

WEDGE SALAD *gf

little gem lettuce, jammy egg, bacon, pepitas, radish, Great Hill blue cheese dressing
\$15

FIELD GREENS SALAD *vg *gf

sherry vinaigrette, macadamia nuts, Firefly Farms goat cheese
\$11

ANCIENT GRAIN SALAD *vn

pomegranate, pistachio, mint
\$12

RHUBARB TOAST *vg

whipped feta, rhubarb & strawberry relish, pistachio, Even Star Farm's radish flowers
\$12

SPRING PEA BURRATA *vg

smashed English peas, Calabrian chiles, toasted garlic, lemon, grilled sourdough
\$16

ROASTED SUNCHOKES *vg *gff

sunchoke miso ranch, black sesame, sweet and sour raisins
\$13

BIGS

BLUE SHELL MUSSELS & CLAMS

saffron cream, fennel, garlic, white wine, fines herbs
\$20

BRAISED SHORT RIB RAGÚ

cavatelli pasta, lemon ricotta, olive oil, crispy shallot pangrattato
\$21

KATFISH & CHIPS

Maryland catfish, malt vinegar tartar sauce, potato wedges, grilled lemon, pickled peppers
\$23

SEAFOOD STEW *gf

salmon, Maryland catfish, blue shell mussels, shrimp, smoked paprika & coconut milk broth, cilantro
\$28

REGINETTI PASTA *vg

cherry tomato, asparagus, English peas, lemon, parmesan, pine nuts
\$21

MOTORKAT'S CURRIED FRIED CHICKEN

forbidden rice, Madras curry, crunchy herb salad
\$23

MOTORKAT

FROM THE WOOD GRILL

SMALLS

TOASTED PUMPERNICKEL *vg

black garlic butter, pickles
\$7

BLACKENED MUSHROOM SKEWER *vn

Royal trumpet mushrooms, hazelnuts, black eyed peas, romesco, pickled shallot
\$17

BABY BOK CHOY *vn *gff

charred ramp salsa verde, sumac-lime marcona almonds
\$12

JAPANESE EGGPLANT *vn *gff

cashew labneh, beluga lentils, chimichurri, fennel, arugula
\$19

HAPPY ROASTER OYSTERS *gff

herb butter, lemon zest
\$15

BIGS

MEDITERRANEAN OCTOPUS *gff

shaved spring vegetables, preserved citrus, crispy marble potatoes
\$21

PORK BELLY *gff

creamy grits, smoked tomato, crispy shallots
\$25

MARYLAND ROCKFISH *gff

poppy seed buttermilk dressing, peewee potatoes, frisée, tarragon oil
\$27

DRY AGED BURGER

lettuce, tomato, onion, smoked mozzarella béchamel
\$16
add bacon \$3
add fries or side salad \$4

LOCAL HANGER STEAK *gff

potato wedges, caulini, charred ramp butter
\$29

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.

TAKOMA'S **NEIGHBORHOOD** RESTAURANT

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

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

Before Roscoe, there was another that cruised the streets of Takoma.

An outlaw.
A folklore legend.

That brought a community together, and taught them how to live.



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