

◆ STARTERS ◆

FIELD GREENS SALAD *vg •gf

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

WEDGE SALAD *gf

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

FRUIT SMOOTHIE *vn •gf**\$8**

◆ SIDES ◆

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

fried potatoes, sumac aioli, herb oil
\$11

TWO FARM EGGS *vg •gf

scrambled with cheese or over easy
\$5

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

salted butter
\$4

BUTTERMILK BISCUIT *vg

orange marmalade
\$4

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

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 egg, 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

asparagus, turnips, onion,
red bell pepper, pumpkin seed pesto,
over easy eggs
\$17

WOOD GRILLED BLACKENED CATFISH *gff

corn grits, asparagus, hollandaise
\$22

BRAISED SHORT RIB BENEDICT

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

TAKOMA'S **NEIGHBORHOOD** RESTAURANT

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

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