

# Motorkat's 3-Course DINNER - \$46

## 1ST COURSE

Choice of

### Gulf Shrimp Chowder

smoked bacon-saltine cracker crumble,  
sherry, black pepper

### Brussels Caesar

romaine, tahini, parmesan, lemon breadcrumbs

### Atlantic Salmon Crudo

yuzu, coconut, cilantro, sesame,  
guajillo chili-peanut macha

### Wood Roasted Carrots

Calabrian chili hummus, pickled onion,  
crispy shallot, pepitas

## 2ND COURSE

Choice of

### Wood Grilled Swordfish

baby potatoes, sunchokes, parsley, lemon-caper butter

### House Made Potato Gnocchi

local mushrooms, sage brown butter, parmesan,  
caramelized cipollini onion

### Angel Hair Pasta

saffron, mussels, Calabrian chili, citrus

### Motorkat's Curried Fried Chicken

forbidden rice, Madras Curry,  
crunchy herb salad

## DESSERT

Choice of

### Ricotta Cake

olive oil, orange marmalade

### Banoffee Trifle

graham cracker, dulce de leche, caramelized banana,  
whipped cream, chopped chocolate

### Pear & Apple Strudel

ginger ice cream, cardamom, Flor de Caña

### Ice Cream or Sorbet

rotating selection

# Motorkat's 3-Course Brunch - \$30

## 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

kiwi, 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

### Blue Crab Scramble +\$5

ricotta, chive, petite salad,  
toasted sourdough, Old Bay butter