

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 matcha

Wood Roasted Carrots

Calabrian chili hummus, pickled onion,
crispy shallot, pepitas

2ND COURSE

Choice of

Wood Grilled Swordfish

baby potatoes, sunchoke, 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

homemade grain & seed granola, fresh strawberries

Fresh Fruit

kiwi, Asian pear, grapes, blackberries, blueberries, strawberries

Buttermilk Biscuit

salted butter, seasonal preserves

White Cheddar Grits

Spiced Sticky Bun

cinnamon, cardamom, cream cheese glaze

Fried Potatoes

herb oil, sumac aioli

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