

SMALLS

AUTUMN SALAD ^{·vn ·gff}

crispy fingerling sweet potatoes,
apple cider vinaigrette, macerated cranberries,
crushed hazelnuts, shaved pears, arugula
\$14

FIELD GREENS SALAD ^{·vg ·gf}

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

ANCIENT GRAIN SALAD ^{·vn}

pomegranate, pistachio, mint
\$12

BURRATA ^{·vg}

sweet and sour cherry tomatoes,
toasted garlic, grilled bread
\$16

ROASTED SUNCHOKES ^{·vg ·gff}

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

BIGS

BLUE SHELL MUSSELS

pickled Even Star farm heirloom peppers,
white sweet potato velouté, basil, grilled bread
\$18

KATFISH & CHIPS

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

ARCTIC CHAR ^{·gf}

smoked celery root, cabbage & daikon slaw,
bok choy, maple & miso broth, chili oil
\$27

SEAFOOD STEW ^{·gf}

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

PUMPKIN RISOTTO ^{·vg ·gf}

braised kale and root vegetables,
pumpkin seeds, mascarpone, parmesan
\$24

**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

**CAULIFLOWER
SKEWER** ^{·vn ·gff}

toasted pine nuts, dill, tamarind,
turmeric-coconut yogurt
\$15

**LONG STEM
BROCCOLI** ^{·vn ·gff}

garlic-chili sauce, crushed peanuts, basil
\$11

KABOCHA TOAST ^{·vg}

confit kabocha squash,
crispy mushrooms, pumpkin seeds,
brown butter vinaigrette
\$12

**HAPPY ROASTER
OYSTERS** ^{·gff}

herb butter, lemon zest
\$15

BIGS

JAPANESE EGGPLANT ^{·vn ·gff}

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

**CROSS-CUT
BEEF SHORT RIBS** ^{·gff}

marinated cucumber
\$21

PORK BELLY ^{·gff}

creamy grits, smoked tomato,
crispy shallots
\$25

DRY AGED BURGER

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

**ROSEDA FARMS
COULOTTE STEAK** ^{·gff}

mushroom sugo, potato wedges,
grilled long stem broccoli
\$28

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