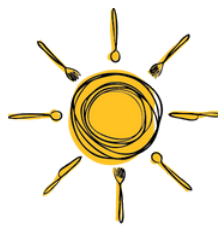


EAT. DRINK. CHANGE LIVES.

Wednesday - Saturday

5:00PM - 10:00PM

cafemomentum.org/pittsburgh



CAFÉ  
MOMENTUM  
PITTSBURGH

## BITES

### BUTTER BOARD 9

three house made butters, focaccia, biscuits

### CHARCUTERIE BOARD 17

selection of meats & cheeses, focaccia, sourdough

### PICKLE BOARD 15 (V)

hummus, house made pickles, focaccia

### BAKED PA MUSHROOM 13

whipped goat cheese, micro greens, sourdough

### MUSHROOM FLATBREAD 15

grilled mushrooms, butternut squash purée, smoked ricotta crema

### 'THE CURE' FLATBREAD 19

cured meats, whipped goat, lemon vinaigrette, balsamic

### BRIE & FIG FLATBREAD 17

brie cheese, fig, pistachio, ginger honey

### STEAK & LETTUCE BITES 15 (GF)

NY Strip, caramelized onion, blue cheese, ginger honey, house mustard, chili oil

## SALADS

### KALE CAESAR 11 (GF)

kale, housemade caesar, focaccia croutons

### BURRATA SALAD 15

frisée, heirloom tomatoes, burrata, garlic balsamic reduction, focaccia

### HOUSE SALAD 9 (GF)

tender greens, lemon vinaigrette, blue cheese, candied walnuts, cranberries

## LARGE PLATES

### SMOKED FRIED CHICKEN 27

mashed potatoes, ham hock collard greens, buttermilk biscuit, black pepper gravy

### GOCHUJANG BUTTER SALMON 30 (GF)

citrus barley, herb & garlic pistou, orange carrot purée, charred broccolini

### HEN OF THE WOODS 25 (V) (GF)

crispy hen of the woods mushrooms, parsnip, butternut squash, bed of quinoa, micro greens

### JERKY PORKCHOP 35 (GF)

porterhouse cut, hatch chili jerk sauce, mushrooms, sweet greens, popcorn grits, balsamic reduction

### CRAB & LEEK GNOCCHI 29

potato gnocchi, crispy pork belly, crab, leek, acorn squash, cream pan sauce

### PITTSBURGH SALAD 35 (GF)

NY Strip, crispy kale, chickpea hash w/ bacon, onion, beech mushrooms, smoked beef red wine reduction

## SIDES 7

### HAM HOCK COLLARD GREENS (GF)

### MASHED POTATOES (GF)

### BUTTERED POPCORN GRITS (GF)

### FRIED BRUSSEL SPROUTS (V) (GF)

### FRIED CHICKPEA HASH W/ BACON (GF)

# EAT.

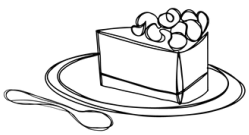
## OUR CHEFS

Peter Henry | Aedan Carlton | Peter O'Donnell | David Kessler

Our restaurant is equal parts dining room and classroom. While our interns are working on providing thoughtful dishes with top-notch service, they're also learning that they can (and will) rise to whatever level of expectation is set for them. While enjoying the results of their hard work and determination, you're also sending them a message that you believe in them.

**Thank You** for helping to change the lives of our community's justice-involved youth.

*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.*



# DESSERT

7

FINALE

## MOODY BLUE CHEESE CAKE 7

moody blue cheese | cranberry | pretzel crust | spun honey | blackberry gastrique

## BROWNIE 7 <sup>GF</sup>

strawberry purée | caramel crystals | brûlée marshmallow

## APPLE TART 7

apple | vanilla | puff pastry | apple caramel | vanilla ice cream

## FIG & CHOCOLATE CANNOLI 7 <sup>V</sup> <sup>GF</sup>

fig and chocolate mousse | chia seed cannoli | spiced pistachio crumble | blackberry gastrique

## Coffee & Tea

### DRIP 3.5

caffeinated and decaf

### AMERICANO 5

Nicholas Coffee Co.

### ESPRESSO 5

Nicholas Coffee Co.

### CAPPUCCINO 5

Nicholas Coffee Co.

### LATTE 5

Nicholas Coffee Co.

### HOT TEA 3.5

assorted flavors

Thank you for helping to change the lives of our community's most marginalized youth.

Find us on your social network:

[@cafemomentum.pgh](#)

More information:

[cafemomentum.org](#)



## SUPPORT CAFÉ MOMENTUM



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NEWSLETTER



SURVEY