### Bites

**Butter Board** 9  
three house made butters, focaccia, biscuits

**Charcuterie Board** 17  
selection of meats & cheeses, focaccia, sourdough

**Picklesburgh** 15  
house made hummus, house made pickles, focaccia

**Baked Pa Mushroom** 13  
whipped goat cheese, micro greens, sourdough

**Baked Brie** 13  
puff pastry, dried cranberries, greens, balsamic

**Mushroom Flatbread** 15  
grilled mushrooms, butternut squash puree, smoked ricotta crema

**'The Cure’ Flatbread** 19  
cured meats, whisked goat, lemon vinaigrette, balsamic

**Brie & Fig Flatbread** 17  
brie cheese, fig, pistachio, ginger honey

**Steak & Lettuce Bites** 15  
NY Strip, caramelized onion, blue cheese, ginger honey, house mustard, chili oil

**Spicy Seafood Bisque** 11  
seared scallop, clams, tomato, roasted parsnip, butternut squash, smoked ricotta crema

### Salads

**Kale Caesar** 11  
kale, house made caesar, focaccia croutons

**Ugly Duckling** 15  
duck confit, kale, fig, roasted butternut squash, peanut dressing, roasted marcona almond crumble

**House Salad** 9  
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

**Red Snapper** 31  
pan roasted, squid ink and smoked shallot lentil cake, charred broccoli, Thai coconut beurre blanc

**Hen of the Woods** 25  
crispy hen of the woods mushrooms, parsnip, butternut squash, bed of quinoa, micro greens

**Jerky Porkchop** 35  
porterhouse cut, hatch chili jerk sauce, mushrooms, sweet greens, popcorn grits, balsamic reduction

**Duck Spaetzle** 31  
erbed spaetzle, duck confit, roasted carrot, apple vanilla compote, duck jus

**NY Strip** 45  
PA spice rub, chickpea and bacon hash, parsnips, acorn squash, caramelized shallot Maitre d’Hotel butter

### Sides

**Ham Hock Collard Greens**  

**Mashed Potatoes**  

**Buttered Popcorn Grits**  

**Fried Brussel Sprouts**  

**Fried Chickpea Hash w/ Bacon**

### Our Chefs

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

Our restaurant is equal parts dining room and classroom. While our interns work 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
FINALE

MOODY BLUE CHEESE CAKE  7
moody blue cheese, cranberry, pretzel crust, spun honey, blackberry gastrique

BROWNIE  7
strawberry purée, caramel crystals, brûlée marshmallow

APPLE TART  7
apple, vanilla, puff pastry, apple caramel, vanilla ice cream

FIG & CHOCOLATE CANNOLI  7
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 socials:
@cafemomentum.pgh

More information:
cafemomentum.org/pittsburgh

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