EAT. DRINK. CHANGE LIVES.

Wednesday - Saturday

5:00PM - 10:00PM

cafemomentum.org/pittsburgh



BITES

BUTTER BOARD

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 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

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 GF

duck confit, kale, fig, roasted butternut squash, peanut dressing, roasted marcona almond crumble

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

RED SNAPPER 31 (GF)

pan roasted, squid ink and smoked shallot lentil cake, charred broccolini, Thai coconut beurre blanc

HEN OF THE WOODS

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

DUCK SPAETZLE 31

herbed 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 Mâitre d'Hotel butter

SIDES 7

HAM HOCK COLLARD GREENS

MASHED POTATOES GF

BUTTERED POPCORN GRITS

FRIED BRUSSEL SPROUTS VOR

FRIED CHICKPEA HASH W/ BACON

EAT

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 topnotch 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.



DESSERT

FINALE

CRÈME BRÛLÉE 7

amaretto cream, chocolate cookie shell, preserved orange

BROWNIE 7 @F

strawberry purée, caramel crystals, brûlée marshmallow

APPLE TART 7

apple, vanilla, puff pastry, apple caramel, vanilla ice cream

PEANUT SMORE 7 V @

chocolate chia fig pudding, toasted marshmallow fluff, peanut brittle

SUPPORT CAFÉ MOMENTUM







NEWSLETTER

SURVEY

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

