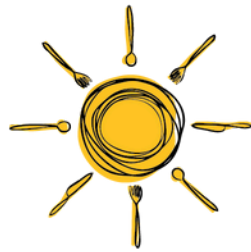


EAT. DRINK. CHANGE LIVES.

Thursday - Saturday

5:30PM - 9:30PM

cafemomentum.org



CAFÉ  
MOMENTUM  
DALLAS

## START HERE

**PLOUGHMAN'S BOARD** 24  
house cured meats and pickled vegetables

**HOUSE-MADE BREAD BASKET** 10  
salted butter | seasonal jam  
*\*wheat*

**GF CAULIFLOWER ELOTES** 12  
pickled red onion | cotija | chipotle lime mayo  
cilantro  
*\*egg*

**CHARBROILED GULF OYSTERS**  
parmesan | breadcrumbs | herbs | lemon  
house made hot sauce  
*\*wheat, shellfish*  
1/2 dozen.....18  
dozen.....32

## SEASONAL BITES

**FRIED CALAMARI** 15  
homemade sweet chili sauce | lemon zest  
house pickled pepperoncini  
*\*wheat, fish*

**GF 1000-LAYER POTATOES** 11  
sweet potato | white potato  
miso brown sugar yogurt | sumac hollandaise  
*\*milk*

## FROM THE FIELD

**BEETS & BURRATA SALAD** 15  
local greens | roasted and pickled beets  
castelfranco radicchio | spiced pecans

**V MOMENTUM SALAD** 10  
**GF** local mixed greens | onion | cucumber | radish  
cabernet vinaigrette

## MAIN DISH

**SMOKED FRIED CHICKEN** 26  
mashed potato | braised greens | buttermilk biscuit  
black pepper gravy  
*\*wheat, milk, egg*

**GF WHITE WINE POACHED HALIBUT** 48  
white wine butter sauce | bacon lardons | baby  
carrots | pearl onions delicata squash  
*\*fish, dairy*

**COFFEE RUBBED 44 FARMS**  
**GF NY STRIP** 46  
crispy red potatoes | roasted mushrooms | arugula  
cowboy butter | ancho demi

**STRAW AND HAY PASTA** 35  
spinach and sweet potato pastas | kale  
mushroom cream | crispy tasso ham  
*\*wheat, egg*

**V FALL VEGAN MEATLOAF** 28  
**GF** oat lentil loaf | cauliflower mash  
fennel-sage gravy | marinated bell peppers

**GF SWEET TEA BRINED PORK CHOP** 38  
*\*please allow extra cook time*  
butternut squash risotto | fennel & apple relish  
*\*milk*

## SIDES

**MASHED POTATOES** 8  
*\*milk*

**GF BRAISED GREENS** 8

**MO' MAC & CHEESE** 10  
*\*wheat, milk*

**GF ROASTED BRUSSELS SPROUTS** 8  
bacon lardons | spiced walnuts

**GF MUSHROOM BIRRIA** 12  
micro cilantro | radish | lime juice

## FINALE

Don't forget about our dessert menu!



## OUR CHEFS

Aaron Collins | Jordan Criss | Tevin Young

EAT.

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 most marginalized youth.

**GF** gluten free    **V** vegan

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