



JOSH LEE | ANTONÉE PRYCE | SANTORRIO LEE

SHAREABLE APPETIZERS

GF	DEVILED EGG EXPERIENCE	13
	pickled onions, pimento cheese, trout roe, smoked venison brisket	
GF	ROASTED CABBAGE WEDGE	12
	onion cream, charred red pepper, lardons	
V	LIMA BEAN HUMMUS	13
	spring lima beans, fresh herb blend, black pepper, lavash cracker	
	SOURDOUGH CRAB TOAST	17
	sourdough bread, fresh crab, dill avocado creme	
GF	FRIED OKRA	9
	sweet chili peanut sauce, fried okra	

FROM THE FIELD

GF	ROASTED BEET NICOISE TUNA	22
	mixed greens, potatoes, green beans	
GF	SUMMER PEACH SALAD	14
	arugula, vinaigrette, burrata cheese	
	CHARRED CAESAR	14
	charred romaine, parmesan, croutons	

*Protein add-ons:

Chicken, 8
Salmon, 12
Shrimp, 10

SANDWICHES

	AMERICAN WAGYU BURGER	25
	house-made bacon, aged cheddar, red wine onions	
	MOMENTUM FRIED CHICKEN	16
	curry slaw, hot honey	
	SALMON BLT	18
	salmon, dill aioli, brioche bun	

MAIN DISH

GF	AMERICAN WAGYU SIRLOIN	38
	10 oz. American Wagyu, potatoes pave, rosemary thyme compound butter	
GF	SMOKED FRIED CHICKEN PHO	26
	rice noodles, boiled egg, broth	
V	SMOKED TOFU	22
GF	pickled sake cabbage, butter leaf lettuce	
GF	PAN-SEARED WILD SALMON	34
	summer veggie succotash	
V	EGGPLANT BRACIOLE	24
GF	cous cous, capers, basil	

SIDES

	TRUFFLE FRIES	8	GF	MASHED POTATOES	8
				*milk	
	SUMMER SQUASH	8			
GF	COLLARD GREENS	8	GF	COWBOY CAVIAR	6
	*pork				



EAT. DRINK. CHANGE LIVES.

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 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.

cafe**momentum**.org

V VEGAN GF GLUTEN FREE

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



JOSH LEE

|

ANTONEE PRYCE

|

SANTORRIO LEE

SHAREABLE APPETIZERS

GF	DEVEILED EGG EXPERIENCE	13
	pickled onions, pimento cheese, trout roe, smoked venison brisket	
	MUSSELS	22
	baguette, fennel, andouille sausage	
	SOURDOUGH CRAB TOAST	18
	sourdough bread, fresh crab, dill avocado creme	
V	LIMA BEAN HUMMUS	13
	spring lima beans, fresh herb blend, black pepper, lavash cracker	
GF	FRIED OKRA	12
	sweet chili peanut sauce, peanut	

FROM THE FIELD

GF	ICE BERG WEDGE	14
	tomato, bacon, blue cheese	
V	GF SUMMER PEACH SALAD	14
	arugula, vinaigrette, burrata cheese	
	*Protein add-ons:	
	Chicken, 8	
	Salmon, 12	
	Shrimp, 10	

SIDES

	TRUFFLE FRIES	8
	SUMMER SQUASH	8
GF	COLLARD GREENS	8
	*pork	
GF	MASHED POTATOES	8
	*milk	
GF	COWBOY CAVIAR	6

V VEGAN

GF GLUTEN FREE

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

MAIN DISH

	SMOKED FRIED CHICKEN	26
	mashed potatoes, braised greens, Momentum biscuits, black pepper gravy	
	*pork	
	SMOKED FRIED CHICKEN PHO	28
	rice noodles, boiled egg, broth	
GF	SHRIMP & GRITS	32
	stone ground white cheddar grits, cajun-spiced shrimp	
GF	9OZ AMERICAN WAGYU BONE-IN FILET	48
	roasted carrots, fingerling potatoes	
GF	PAN-SEARED SALMON	38
	summer veggie succotash, cream sauce	
GF	LAMB RIBS	34
	sweet tea bbq sauce, truffle fries, sake cabbage	
V	GF EGGPLANT BRACIOLE	28
	couscous, cauliflower, salsa verde	



EAT. DRINK. CHANGE LIVES.

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 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.

CAFEMOMENTUM.ORG

DESSERT

Finale



SWEET

CARAMEL TARTUFO

vanilla ice cream, caramel ice cream, white chocolate shell, french vanilla tuile, caramel crisps

CITRUS SAFFRON PANNA COTTA

saffron pannacotta, yuzu gelée, caviar, passion fruit crèmeux

FAUX CROISSANT

apricot compote, hazelnut praline, mousseline

AFTER DINNER DRINKS

SMOKED OLD FASHION	13
ESPRESSO MARTINI	13



12

CAFE MOMENTUM

ATLANTA



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 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.

FIND US ON YOUR SOCIAL NETWORK: @CAFEMOMENTUM.ATL
MORE INFORMATION: CAFEMOMENTUM.ORG/ATLANTA

EAT. DRINK. CHANGE LIVES.

14

12

COCKTAILS

SMOKED OLD FASHION	13
RYE OLD FASHION	14
JALAPENO AND PINEAPPLE MARGARITA	13
ROSEMARY MARGARITA	13
DOUBLE CHERRY MARGARITA	13
NEGRONI	13
MANHATTAN	13
ESPRESSO MARTINI	13
MIMOSA	13
LEMON DROP MARTINI	13

NON-ALCOHOLIC

Mexican Coke	3
Mexican Sprite	3
Coffee	2.5
Lemonade	2.5
Iced Tea	2.5
Sweet Tea	2.5
Arnold Palmer	2.5

BEER

Creature Comfort Tropicalia - IPA	7
Creature Comforts Classic City	6
Creature Comforts Figment Tritonia	5
Three Taverns Prince of Pilsen	6
Original Sin Black Widow Cider	5



BUBBLES + ROSE

BRUT	
roederer estate california	60
PROSECCO	
torresella italy	40
ROSE	
minuty prestige france	48
ROSE	
château des sarrins france	42

BY THE BOTTLE

WHITE WINE

CHARDONNAY	
hess shirtail california	22
SAUVIGNON BLANC	
rombauer california	54
wairau river marlborough	40
PINOT GRIGIO	
kettmeir italy	40
terlato italy	42

RED WINE

PINOT NOIR	
heritage oregon	40
CABERNET SAUVIGNON	
martin ray california	60

BY THE GLASS

WHITE WINE

SAUVIGNON BLANC	
whitehaven new zealand	12

RED WINE

CABERNET SAUVIGNON	
martin ray california	12

