

CAFE MOMENTUM

DALLAS

Our Chefs

MICHAEL RHODES | JOHN MERCER | MARISA BEARDEN | JOHN DE LA O

START HERE

HOUSE-MADE BREAD BASKET

salted butter, seasonal jam
**wheat, dairy*

10

MOMENTUM CRAB DIP

crab meat, spinach, parmesan, mozzarella, crostini
**dairy, wheat, shellfish*

26

PLOUGHMAN’S BOARD

house-cured meats and pickled vegetables, assorted cheeses
**gluten, dairy*

18

MUSSELS

prince edward island mussels, garlic, red pepper, white wine broth
**wheat, shellfish*

20

SEASONAL BITES

FRIED SWEET POTATOES

sweet potatoes, pickled red onion, garlic butter, dukkah, sweetie drop peppers
**tree nuts, dairy*

12

GF

APPLE & BLUE CHEESE HARVEST SALAD

chopped kale, mixed greens, walnuts, granny smith apple, blue cheese, apple cider vinaigrette
**tree nuts, dairy*

16

FROM THE FIELD

GF

AUTUMN SQUASH BOARD

black pepper fish sauce caramel, roasted pepitas
**fish*

12

GRILLED ESCAROLE W/ BACON DRESSING

escarole, bacon, gremolata breadcrumbs, bacon dressing
**dairy, wheat*

14

SIDES

GF

MASHED POTATOES

**dairy*

8

MO’MAC & CHEESE

**dairy, wheat*

12

GF

BRAISED COLLARD GREENS

bacon

8

MAIN DISH

SMOKED FRIED CHICKEN

mashed potatoes, collard greens, house pickles, buttermilk biscuit, black pepper gravy
**gluten, dairy, egg*

26

GF

PORK CHOP

bone-in chop, honeynut squash, apple slaw, black pepper fish sauce caramel
**fish*

35

GF

PETIT FILET

fondant potato, senegalese rof sauce, charred broccolini

48

GF

MARKET FISH

pan-seared halibut, romanesco, cauliflower, golden raisins, balsamic brown butter
**dairy, fish*

38

RAVIOLI

lemon herbed ricotta, oyster mushrooms, kale, toasted walnuts, ricotta salata, smoked butternut squash coulis
**wheat, nuts, dairy*

28

V

GF

SEVEN-SPICED MUSHROOM

tx fungus mushrooms, golden coconut yogurt, roasted farro mujadara, carrots, mint
**nuts,*

28



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 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

V VEGAN

GF GLUTEN FREE

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

DESSERT
Finale



SWEET

INDIVIDUAL CHOCOLATE CAKE 14
whipped ganache frosting
**dairy, wheat, egg*

BRIOCHE DONUT 10
cinnamon sugar, maple miso glaze,
delicata squash filling
**dairy, wheat, egg*

PECAN TARTLET 15
graham cracker crust, maple pecan
filling, butterscotch apple, ganache
drizzle, cinnamon whip
**dairy, wheat, egg*

GF

CHEESECAKE 12
gluten-free shortbread, apricot compote,
white chocolate ganache
**dairy, egg*

GF

V

VEGAN PUMPKIN ICE CREAM 8
pumpkin coconut crunch, roasted pepitas

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MORE INFORMATION: CAFEMOMENTUM.ORG

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