



Our Chefs

ROBERT "RC" CARTER

PETER O'DONNELL | DAVID KESSLER | COLIN BOWER

FROM THE FIELD

GF MOMENTUM SALAD 12
local mixed greens, onion,
cucumber, radish, goat rodeo
chevre, cabernet vinaigrette

GF BEET & BRUSSELS SALAD 14
arugula, goat rodeo chevre,
candied pecans, balsamic

GF MARKET SQUARE WEDGE SALAD 14
iceberg, tomato, cucumber, red onion,
bleu cheese, cheddar, bacon, bleu
cheese dressing

salad add-ons: chicken 8, salmon 12.5,
steak 12.5, shrimp 10

SANDWICHES

all sandwiches served with chips

MOMENTUM BURGER 18
house brioche, r.c. short rib & bacon,
herb sauce, white cheddar, caramelized
onion, shredded lettuce

GRILLED CHICKEN SANDWICH 16
fresh mozzarella, smoked provolone,
roasted peppers, arugula, balsamic,
focaccia

BLACKENED SALMON A-L-T 19
blackened grilled salmon, focaccia,
avocado, roma tomato, greens,
roasted garlic aioli

BEVERAGES

BOYLAN'S COLA 5

BOYLAN'S DIET COLA 5

JAMAICA'S FINEST GINGER BEER 5

SAN PELLEGRINO (LTR) 8

MINT LEMONADE 5

ICED TEA (UNSWEETENED) 3

COFFEE 3.5

TEA 3

MAIN DISH

MARGHERITA PIZZA 14
fresh mozzarella, oven-roasted
tomato sauce, basil

MAC & CHEESE 12
cavatappi pasta, smoked provolone,
white cheddar, parmigian, herbed
breadcrumbs

GF **V** PUMPKIN COCONUT CURRY 18
roasted pumpkin, lentil, potato,
green curry, coconut milk, wild rice

MARYLAND CRAB CAKE 22
old bay fries, vinegar slaw

SIDES

SOUP DU JOUR 6

BELGIAN FRIES 8
parmesan, rosemary-truffle salt,
roasted garlic aioli

GF BRUSSELS SPROUTS 10
parmesean, garlic



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.

Our Chefs



ROBERT "RC" CARTER

PETER O'DONNELL | DAVID KESSLER | COLIN BOWER

START HERE

BREAD & BUTTER BOARD8

sourdough, charred leek focaccia,
black garlic butter, pesto oil

BELGIAN FRIES8

parmesan, rosemary-truffle salt,
roasted garlic aioli

FRIED BURRATA16

marinara sauce

GF

STUFFED SQUASH16

quinoa, mushrooms, toasted
pumpkin seeds

SPANAKOPITA14

spinach, feta, buttered filo dough

FUNGI PIZZA16

fun-gal farms mushrooms, fire-roasted
artichokes, fresh mozzarella, roasted
garlic cream

FROM THE FIELD

GF

MOMENTUM SALAD12

local mixed greens, onion,
cucumber, radish, goat rodeo
chevre, cabernet vinaigrette

GF

WEDGE SALAD14

iceberg, bacon, tomato, cucumber,
red onion, blue cheese dressing

BEVERAGES

BOYLAN'S COLA5

BOYLAN'S DIET COLA5

JAMAICA'S FINEST GINGER BEER5

SAN PELLEGRINO (LTR)8

MINT LEMONADE5

ICED TEA (UNSWEETENED)3

SEASONAL MOCKTAILS

AUTUMN SUNSET9

fruity | citrusy | tart
cranberry, orange, rosemary, black
peppercorn

APPLE OF MY CHAI9

sweet | spicy | complex
apple shrub, chai spice, apple cider

MAIN DISH

SMOKED FRIED CHICKEN32

mashed potato, collard greens,
buttermilk biscuit, black pepper gravy

PAPPARDELLE BOLOGNESE36

braised lamb, san marzano tomato,
rosemary, mirepoix, ricotta, mint
gremolata

GF

V

PUMPKIN COCONUT CURRY24

roast pumpkin, lentil, potato, green
curry,coconut milk, wild rice
add shrimp +10

GF

NY STRIP STEAK38

12oz, with brussel sprouts,
thousand-layer potatoes, bordelaise
sauce

BUTTERNUT SQUASH RAVIOLI23

housemade pasta, brown butter, crispy
sage, pine nuts, pecorino

GF

BLACKENED VERLASSO SALMON36

creamed spinach, fingerling
potatoes, dijon cream

SIDES

GF

MASHED POTATOES8

MOMENTUM BISCUITS8

*milk

*local honey butter

HEART MAC & CHEESE10

GF

ROASTED LOCAL MUSHROOMS8

*wheat, milk

GF

BRAISED GREENS8

*confit garlic,
thyme

V

VEGAN

GF

GLUTEN FREE

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



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