

CAFE MOMENTUM

PITTSBURGH

Our Chefs

ROBERT "RC" CARTER

PETER O'DONNELL | DAVID KESSLER | COLIN BOWER

START HERE

GF

MOMENTUM SALAD

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

12

GF

BEET & BRUSSELS SALAD

arugula, goat rodeo chevre, candied pecans, balsamic

14

GF

MARKET SQUARE WEDGE SALAD

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

14

add-ons: chicken 8, salmon 12.5, crab cake 12.5, shrimp 10

SANDWICHES

all sandwiches served with chips

MOMENTUM BURGER

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

18

GRILLED CHICKEN SANDWICH

fresh mozzarella, smoked provolone, roasted peppers, arugula, balsamic, focaccia

16

BLACKENED SALMON A-L-T

grilled salmon, focaccia, avocado, roma tomato, greens, roasted garlic aioli

19

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, parmesan, herbed breadcrumbs

CAULIFLOWER COCONUT CURRY

18

butternut squash, lentil, potato, red curry, coconut milk, wild rice

MARYLAND CRAB CAKE

22

old bay fries, vinegar slaw

GNOCCHI ARRABBIATA

14

housemade potato gnocchi, san marzano, chili pepper

SIDES

SOUP DU JOUR

6

BELGIAN FRIES

8

parmesan, rosemary-truffle salt, roasted garlic aioli

BRUSSELS SPROUT

10

parmesan, 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.

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V VEGAN

GF GLUTEN FREE

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

LUNCH

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STARTERS

BREAD & BUTTER BOARD	8
sourdough, charred leek focaccia, black garlic butter, pesto oil	
BELGIAN FRIES	9
parmesan, rosemary-truffle salt, roasted garlic aioli	
FRIED BURRATA	16
marinara sauce	
MEATBALL ARRABBIATA	18
creamy polenta, san marzano, chili pepper, pecorino	
SPANAKOPITA	14
spinach, feta, buttered filo dough	
SHORT RIB PIZZA	22
white pie, caramelized shallot, hot honey	
<input checked="" type="checkbox"/> SHRIMP A LA PLANCHA	16
chorizo, patatas bravas	

SALADS

<input checked="" type="checkbox"/> MOMENTUM SALAD	12
local mixed greens, onion, cucumber, radish, goat rodeo chevre, cabernet vinaigrette	
<input checked="" type="checkbox"/> WEDGE SALAD	14
iceberg, bacon, tomato, cucumber, red onion, cheddar, blue cheese dressing	

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

MAINS

SMOKED FRIED CHICKEN	32
mashed potato, collard greens, buttermilk biscuit, black pepper gravy	
GNOCCHI BOLOGNESE	36
braised lamb, san marzano tomato, rosemary, mirepoix, ricotta, mint gremolata	
<input checked="" type="checkbox"/> V CAULIFLOWER COCONUT CURRY	24
butternut squash, lentil, potato, red curry, coconut milk, wild rice add shrimp +10	
<input checked="" type="checkbox"/> NY STRIP STEAK	38
12oz, with brussels sprouts, thousand-layer potatoes, bordelaise sauce	
MUSHROOM RAVIOLI	24
fun-gal farms 'shrooms, truffle cream, parmesan, crispy shallot	
<input checked="" type="checkbox"/> GRILLED VERLASSO SALMON	36
creamed spinach, fingerling potatoes, dijon cream	

SIDES

<input checked="" type="checkbox"/> MASHED POTATOES	8	MOMENTUM BISCUITS	8
*milk		local honey butter	
<input checked="" type="checkbox"/> HEARTH MAC & CHEESE	10	<input checked="" type="checkbox"/> ROASTED LOCAL MUSHROOMS	8
*wheat, milk		confit garlic, thyme	
<input checked="" type="checkbox"/> BRAISED GREENS	8	<input checked="" type="checkbox"/> ROASTED CAULIFLOWER	8

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DINNER