

CAFE MOMENTUM

PITTSBURGH



ROBERT "RC" CARTER

PETER O'DONNELL | DAVID KESSLER | COLIN BOWER

DINNER

STARTERS

BREAD & BUTTER BOARD 8
sourdough, charred leek focaccia, black garlic butter, pesto oil

BELGIAN FRIES 9
parmesan, rosemary-truffle salt, roasted garlic aioli

GF SKILLET-FRIED BURRATA 16
strawberry, arugula, 'Nduja, aged balsamic

GF GRILLED ASPARAGUS 14
ricotta, lemon, calabrian- chile oil

FIGS & 'NDUJA FLATBREAD 14
black mission fig, goat cheese, candied pecan, truffle honey

GF SHRIMP A LA PLANCHA 16
chorizo, patatas bravas

SALADS

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

GF GREEK SALAD 14
iceberg, feta, calamata olive, red onion, cherry tomato, cucumber, pepperoncini, lemon-dill vinaigrette

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

SMOKED FRIED CHICKEN 36
braised fennel & leek, pea puree, mint

V HOUSEMADE SEITAN 24
rainbow carrots, mushroom pearl couscous, beet coulis

GF STRIP STEAK OSCAR 48
asparagus, bernaise, lump crab

FOUR-CHEESE RAVIOLI 24
spinach, fresh tomato sauce, aged balsamic

BRANZINO FILET 38
soba noodle, bok choy, mushroom, lemongrass broth

SIDES

GF MASHED POTATOES 8 MOMENTUM BISCUITS 8
local honey butter

V **GF** RAINBOW CARROTS 10 **GF** ROASTED LOCAL MUSHROOMS 8
confit garlic, thyme

GF BRAISED GREENS 8 MAC & CHEESE 8

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 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

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PITTSBURGH

Our Chefs



ROBERT "RC" CARTER

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LUNCH

START HERE

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, blue cheese dressing

add-ons: chicken 8, salmon 12.5, crab cake 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
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, parmesan, herbed breadcrumbs

GF V 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

GF BRUSSELS SPROUT 10
parmesan, garlic



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