

CAFE MOMENTUM

PITTSBURGH

Our Chefs 

ROBERT "RC" CARTER


PETER O'DONNELL | DAVID KESSLER | COLIN BOWER

DINNER

STARTERS

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

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

 SKILLET-FRIED BURRATA 15
strawberry, arugula, 'Nduja sausage, aged balsamic




 GRILLED ASPARAGUS 14
ricotta, lemon, calabrian-chile oil

FIG & 'NDUJA FLATBREAD 14
black mission fig, goat cheese, spreadable sausage, candied pecan, truffle honey

 SHRIMP A LA PLANCHA 18
chorizo, patatas bravas, carrot puree

SALADS

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

 GREEK SALAD 14
romaine, feta, kalamata 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 34
mashed potato, collard greens, buttermilk biscuit, black pepper gravy

 POTATO-CRUSTED SALMON 36
braised fennel & leek, pea puree, mint

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

RACK OF LAMB 48
braised cabbage, housemade pierogi, dijon demi-glace

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

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

SIDES

 MASHED POTATOES 8 MOMENTUM BISCUITS 8
local honey butter

  RAINBOW CARROTS 10  ROASTED LOCAL MUSHROOMS 8
confit garlic, thyme

 BRAISED GREENS 8 MAC & CHEESE 10

 VEGAN  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

DINNER

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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** GRILLED ASPARAGUS 12
ricotta, lemon, calabrian-chile oil
- GF** GREEK SALAD 14
romaine, feta, kalamata olive, red onion, cherry tomato, cucumber, pepperoncini, lemon-dill vinaigrette

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

SIDES

- SOUP DU JOUR 8
- BELGIAN FRIES 8
parmesan, rosemary-truffle salt, roasted garlic aioli
- GF** BRUSSELS SPROUT 10
parmesan, garlic

MAIN DISH

- MARGHERITA PIZZA 14
fresh mozzarella, oven-roasted tomato sauce, basil
- MAC & CHEESE 14
cavatappi pasta, smoked provolone, white cheddar, parmesan, herbed breadcrumbs
- V** HOUSEMADE SEITAN 18
rainbow carrots, mushroom pearl couscous, beet coulis
- MARYLAND CRAB CAKE 22
old bay fries, vinegar slaw

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



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