CAFE MOMENTUM
PITTSBURGH

Our Chefs

ROBERT "RC" CARTER
PETER O'DONNELL | DAVID KESSLER | COLIN BOWER

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

V GF MOMENTUM BOWL 14
quinoa, garbanzo, avocado, radish, corn, tomato, lemon-poppy vinaigrette

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
LAVENDER LEMONADE	5
ICED TEA (UNSWEETENED)	3
COFFEE	3.5
TEA	3

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

V VEGAN GF GLUTEN FREE

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

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STARTERS

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

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

FRIED ZUCCHINI 12
marinara, parmesan

V GF MOMENTUM BOWL 14
quinoa, garbanzo, avocado, radish, corn, tomato, lemon-poppy vinaigrette

GIRL-DINNER 18
duo of cured meats, olives, burrata, green tomato & raisin chutney, marcona almond, roasted red pepper, pickled mustard seed, lavash

DUCK CONFIT EGG ROLLS 16
sesame dipping sauce

SALADS

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

GF 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
LAVENDER LEMONADE 5
ICED TEA (UNSWEETENED) 3

MAINS

SMOKED FRIED CHICKEN 34
mashed potato, collard greens, buttermilk biscuit, black pepper gravy

GF GRILLED VERLASSO SALMON 36
butternut squash hash, herb beurre blanc

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

GF FILET MIGNON 44
brussels sprout, fingerling potato, black truffle demi-glace

MUSHROOM RAVIOLI 24
fun-gal farms 'shrooms, truffle cream, parmesan, crispy shallot

GF MISO BLACK COD 38
crispy rice cake, shishito peppers, tamari glaze

SIDES

GF MASHED POTATOES 8
V GF RAINBOW CARROTS 10
GF BRAISED GREENS 8
GF BRUSSELS SPROUTS 10
MOMENTUM BISCUITS 8
local honey butter
GF ROASTED LOCAL MUSHROOMS 8
confit garlic, thyme
MAC & CHEESE 10

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DINNER