

CAFE MOMENTUM

PITTSBURGH



ROBERT "RC" CARTER

PETER O'DONNELL | DAVID KESSLER | COLIN BOWER

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	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
	MINT 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.

LUNCH

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PITTSBURGH

Our Chefs 

ROBERT “RC” CARTER

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DINNER

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

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

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

 SHRIMP ‘N’ GRITS 16
blackened shrimp, tomato, roasted garlic butter

SALADS

 HOUSE 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

GRILLED VERLASSO SALMON 36
chilled orzo salad, tahini vinaigrette, grilled lemon

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

RACK OF LAMB 44
thousand-layer potato, blistered tomato, red-wine demi glace

ELOTE RAVIOLI 24
sweet corn, cotija, roasted corn, tomato, cilantro, tajin

GRILLED PORK CHOP 36
duroc loin chop, grilled peach, lyonnaise potato, peach glaze

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

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