



FROM THE FIELD

GF

MOMENTUM SALAD

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

GF

MARKET SQUARE WEDGE SALAD

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

Option: add chicken 8, salmon 12.5, steak 12.5, shrimp 10

MAIN DISH

MARGHERITA PIZZA

fresh mozzarella, oven-roasted tomato sauce, basil

MAC & CHEESE

cavatappi pasta, smoked provolone, white cheddar, parmigian, herbed breadcrumbs

V

FARRO & LEEK RISOTTO

celery root puree, king trumpet mushroom, smoked mushroom jus, celery root frizzle

CAROLINA STICKY RIBS

carolina gold bbq, fries, fennel slaw

SANDWICHES

MOMENTUM BURGER

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

FOOTPRINT FARM CHICKEN SANDWICH

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

TRIPLE C SALMON A-L-T

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

SIDES

SOUP DUJOUR

BELGIAN FRIES

parmesan, rosemary-truffle salt, roasted garlic aioli



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.

V VEGAN GF GLUTEN FREE

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



START HERE

BREAD & BUTTER BOARD

sourdough, charred leek focaccia, black garlic butter, pesto oil

BELGIAN FRIES

parmesan, rosemary-truffle salt, roasted garlic aioli

PEI MUSSELS

green curry, coconut cream, leeks, focaccia

GF KOREAN CHICKEN WINGS

gochujang & lime glaze, sesame seed aioli, pickled carrot slaw

HEARTH OVEN PIZZA

roasted tomato, goat rodeo chevre, arugula, prosciutto

FUN-GAL FARM MUSHROOM GALETTE

brie, cranberry-rosemary jam, arugula

CAROLINA STICKY RIBS

carolina gold bbq, fennel slaw

FROM THE FIELD

MOMENTUM SALAD

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

GF WEDGE SALAD

iceberg, tomato, cucumber, red onion, blue cheese dressing

MAIN DISH

SMOKED FRIED CHICKEN

mashed potato, collard greens, buttermilk biscuit, black pepper gravy

RICOTTA CAVATELLI PASTA

shrimp, roasted peppers, kale, crispy prosciutto, pistachio pesto

V FARRO & LEEK RISOTTO

GF celery root puree, king trumpet mushroom, smoked mushroom jus, celery root drizzle

DUCK TWO WAYS

pan-seared breast, confit leg, spaetzle, brussels sprout, apple-mustard jus

BRAISED SHORT RIB

polenta, local carrots & turnips, madeira-beef jus, horseradish gremolata

GF BLACKENED VERLASSO SALMON

creamed spinach, fingerling potatoes, house bacon, dijon cream



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CAFEMOMENTUM.ORG

SIDES

MASHED POTATOES

*milk

HEARTH MAC & CHEESE

*wheat, milk

BRAISED GREENS

MOMENTUM BISCUITS

local honey butter

ROASTED LOCAL MUSHROOMS

confit garlic, thyme

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