



START HERE

GF	MOMENTUM SALAD local mixed greens, onion, cucumber, radish, goat rodeo chevre, cabernet vinaigrette	12
GF	BEET & BRUSSELS SALAD arugula, goat rodeo chevre, candied pecans, balsamic	14
GF	MARKET SQUARE WEDGE SALAD iceberg, tomato, cucumber, red onion, bleu cheese, cheddar, bacon, bleu cheese dressing	14
	salad add-ons: chicken 8, salmon 12.5, steak 12.5, shrimp 10	

SANDWICHES

MOMENTUM BURGER house brioche, r.c. short rib & bacon, herb sauce, white cheddar, caramelized onion, shredded lettuce	18
GRILLED CHICKEN SANDWICH fresh mozzarella, smoked provolone, roasted peppers, arugula, balsamic, focaccia	16
BLACKENED SALMON A-L-T blackened grilled salmon, focaccia, avocado, roma tomato, greens, roasted garlic aioli	19

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 fresh mozzarella, oven-roasted tomato sauce, basil	14
MAC & CHEESE cavatappi pasta, smoked provolone, white cheddar, parmesan, herbed breadcrumbs	12
V FARRO & LEEK RISOTTO celery root puree, king trumpet mushroom, smoked mushroom jus, celery root frizzle	18
BABY BACK STICKY RIBS asian bbq, fries, fennel slaw	26

SIDES

SOUP DU JOUR	6
BELGIAN FRIES parmesan, rosemary-truffle salt, roasted garlic aioli	8
GF BRUSSELS SPROUT parmesan, garlic	10



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

V VEGAN **GF** GLUTEN FREE

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

CAFE MOMENTUM

PITTSBURGH

Our Chefs



ROBERT "RC" CARTER

PETER O'DONNELL | DAVID KESSLER | COLIN BOWER

DINNER

START HERE

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

BELGIAN FRIES 8
parmesan, rosemary-truffle salt,
roasted garlic aioli

PEI MUSSELS 18
green curry, coconut cream, leeks,
focaccia

GF KOREAN CHICKEN WINGS 18
gochujang & lime glaze, sesame seed
aioli, pickled carrot slaw

HEARTH OVEN PIZZA 13
roasted tomato, goat rodeo chevre,
arugula, prosciutto

FUN-GAL FARM MUSHROOM GALETTE 14
goat cheese, cranberry jam, arugula

BABY BACK STICKY RIBS 20
asian bbq, fennel slaw

FROM THE FIELD

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

GF WEDGE SALAD 14
iceberg, bacon, tomato, cucumber,
red onion, blue cheese dressing

MAIN DISH

SMOKED FRIED CHICKEN 32
mashed potato, collard greens,
buttermilk biscuit, black pepper gravy

RICOTTA CAVATELLI PASTA 28
shrimp, roasted peppers, kale,
crispy prosciutto, pistachio pesto

V FARRO & LEEK RISOTTO 24
celery root puree, king trumpet mushroom,
smoked mushroom jus, celery root drizzle

SEARED DUCK BREAST 44
shredded duck confit spaetzle, brussels
sprout, apple-mustard jus

BRAISED SHORT RIB 38
polenta, local carrots & turnips,
madeira-beef jus, horseradish gremolata

GF BLACKENED VERLASSO SALMON 36
creamed spinach, fingerling potatoes,
dijon cream



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

SIDES

GF MASHED POTATOES 8
*milk

MOMENTUM BISCUITS 8
local honey butter

HEARTH MAC & CHEESE 10
*wheat, milk

GF ROASTED LOCAL MUSHROOMS 8
confit garlic, thyme

GF BRAISED GREENS 8

V VEGAN **GF** GLUTEN FREE

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