

CAFE MOMENTUM

DALLAS



| AARON COLLINS | MICHAEL RHODES | MARISA BEARDEN

START HERE

HOUSE-MADE BREAD BASKET	10
salted butter, seasonal jam	
<i>*gluten, dairy</i>	
PLOUGHMAN’S BOARD	24
house-cured meats and pickled vegetables, assorted cheeses	
<i>*gluten, dairy</i>	
SHRIMP TOAST	18
jumbo shrimp scampi, baguette slice	
<i>*shellfish, gluten</i>	
HUSH PUPPY BOARD	14
house-cured ham, pimento cheese, dill pickles	
<i>*dairy, gluten</i>	

SEASONAL BITES

GF PEACH & TOMATO SALAD	16
honey whipped goat cheese, roasted peach vinaigrette	
<i>*dairy</i>	
CHICKEN LIVER MOUSSE	12
cherry jam, house-made sunflower seed crackers	
<i>*gluten, dairy</i>	

FROM THE FIELD

V GF MOMENTUM SALAD	10
local mixed greens, cucumber, radish, house vinaigrette	
GF WEDGE SALAD	14
little gem lettuce, bacon lardons, marinated tomatoes, blue cheese dressing	
<i>*dairy</i>	

SIDES

GF MASHED POTATOES	8
<i>*dairy</i>	
MO’MAC & CHEESE	12
<i>*dairy, wheat</i>	
GF BRAISED GREENS	8
GF CORN & LIMA BEAN SUCCOTASH	12

MAIN DISH

SMOKED FRIED CHICKEN	26
mashed potatoes, collard greens, buttermilk biscuit, black pepper gravy	
<i>*gluten, dairy, egg</i>	
GF PORK TENDERLOIN	32
corn pureé, sautéed collard greens, peach pico, peach BBQ sauce	
GF NY STRIP	48
coffee-rubbed, bordelaise sauce, grilled ratatouille salad	
GF MARKET FISH	36
pan-seared cod, corn & lima bean succotash, cherry tomatoes, curry sauce	
<i>*dairy</i>	
PAPPARDELLE	24
house made pasta, arugula pecan pesto, confit cherry tomatoes, cured egg yolk	
<i>*gluten, nuts</i>	
V GF STACKED ENCHILADAS	28
blue corn tortillas, mushrooms, black beans, corn, cilantro, guajillo salsa, cashew lime crema, pepita salsa macha	
<i>*nuts</i>	



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.