



the federal

a restaurant & bar

135 cooper street, agawam, mass.
thefederalrestaurant.com 413-789-1267

starters

a bucket of balls / 18.95

the federal's famous risotto balls with fresh black truffle butter & snipped chives

bistro style caesar salad / 14.95

chunky romaine hearts, garlicky caesar dressing, baguette croutons, fried organic egg add grilled breaded shrimp / supplemental 14.95
add white anchovies / supplemental 1.95

12 ingredient chopped salad / 16.95

marinated salad bar veggies with bacon "beignet," crumbled feta, avocado mousse, red wine vinaigrette
add grilled breaded shrimp / supplemental 14.95

red, white & greens / 13.95

radicchio, endive & arugula tossed with oregano vinaigrette, chevre, fried baby artichoke croutons & potato chips

beet risotto / 17.95

roquefort crusted goat cheese, candied walnuts, melted bacon butter, orange gremolata

hand cut steak tartare / 20.95

forest mushroom conserva, red miso, crème fraîche, quail egg, house made thick cut potato chips

seared slab of foie gras 'a la mode' / 24.95

maple bourbon glaze, toasted brioche, caramelized apples, double vanilla bean gelato, fig crema

fresh italian burrata / 19.95

gnocco fritto, figs, prosciutto di parma, honey-comb, blood orange olive oil, rosemary, sicilian pistachios

fried baby brussels / 15.95

granny smith apples, maple butter, smoked cheddar, crisp bacon, pink peppercorns

federal fig "poppers" / 16.95

roasted black mission figs, gorgonzola dolce, prosciutto di parma & 12 year aged balsamic

entrées

red wine braised short ribs / 49.95

grilled lobster tail, root vegetable bourguignon, parmesan popover, truffle butter

'elephant ear' pork chop milanese / 38.95

squash polenta, stracciatella cheese, crisp pear & arugula salad, maple vinaigrette, pepita spiced dukkah

grilled new york strip / 53.95

red wine braised veal ravioli, caramelized onion butter, confit shallots, green schug, crispy potato sticks, fried sage

fennel pollen-coriander crusted tuna loin / 46.95

crispy potato cakes, green olive tapenade, smoked paprika aioli, fennel slaw, balsamic-soy vinaigrette, lemon confit

seared atlantic atlantic salmon / 47.95

crab & carrot fregola 'risotto,' smashed beets, grated horseradish root, brown butter-dijon vinaigrette, chevre, chervil

seared sea scallops / 49.95

creamy leek & potato soup, crisp pancetta, charred scallion salsa verde, fresh & fried whole belly clams, brown butter drizzle, micro celery

grilled new england lobster tails / 49.95

(3 halves) kabocha lobster bisque, scallop pot stickers, cipollini confit, tabasco butter, crispy 'leek straws,' allium gremolata

truffle mac & cheese / 25.95

penne rigate, truffles, sottocenere cheese
add grilled breaded shrimp / supplemental 14.95
add braised beef short ribs / supplemental 13.95

chicken bolognese / 25.95

house made rigatoni, fontina, parmesan, mascarpone

pizza & handhelds

federal cheeseburger / 19.95

angus patty, bulkie roll, caramelized vidalias,
gruyère, au poivre sauce, fried pickle

the classic pizza / 19.95

tomato, mozzarella, fresh basil

fig & prosciutto pizza / 23.95

gorgonzola dolce, fig jam, rosemary,
cracked black pepper, arugula

lobster & charred asparagus pizza / 24.95

guanciale, fontina, arugula, thyme, truffle oil

you be the chef

served with your choice of a sauce and two sides

grilled breaded shrimp **38.95**

seared sea scallops **45.95**

seared salmon **43.95**

red wine braised short ribs **40.95**

fennel pollen-coriander crusted tuna loin **40.95**

pork chop milanese **38.95**

grilled new york strip **53.95**

grilled lobster tails (three ½ tails) **43.95**

SIDES a la carte **8.95**

mashed potatoes | french fries | polenta

asparagus | brussel sprouts | butternut squash purée

SAUCES a la carte **3.95**

truffle butter | federal "a-1" sauce | bacon butter

red wine sauce | garlic butter

quality does take time -

please be patient as your meal is being prepared to order.

ADD TO ANY ENTRÉE

rack of grilled breaded shrimp **15.95**

braised beef short ribs **14.95**

grilled lobster tail **10.95**

slab of seared foie gras **17.95**

PLATE CHARGE

appetizer, soup or salad **3.95**

entrée **7.95**

executive chef michael presnal

chef de cuisine anthony tyler

sous chef jacob munro, eliezer burgos

before placing your please inform your server if a person in your party has a food allergy.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

