

## STARTERS

(continued)

### cherry “caprese” salad

bing cherries, fresh burrata, prosciutto di parma, pistachio salt, honeycomb, yuzu “cloud” & upland cress **13.95**

### 12 ingredient chopped salad

marinated salad bar veggies with bacon “beignet,” crumbled feta, avocado mousse & red wine vinaigrette **10.25**  
add grilled breaded shrimp (supplemental **8.95**)

### pei mussel chorizo “stew”

smoked tomatoes, english peas, green garlic, grilled crostini & saffron piquillo aioli **13.95**

### bistecca salad

grilled ribeye, baby spinach, fried goat cheese, marinated mushrooms, vidalias & white balsamic **16.95**

## ENTREES

### seared atlantic cod

spring clam chowder, smoked bacon tempura, martha’s vineyard littlenecks & ramp chimichurri **31.95**

### sashimi grade tuna (served rare)

grilled avocado, king crab, wasabi oil, frisèe, radish, sesame & toasted nori **31.95**

### spring lamb rack

charred eggplant puree, salsa verde, goat’s milk feta, “greek” salad, scallion cake & spiced chick peas **37.95**

### roasted atlantic salmon

broccoli rabe malone, black olive jus, sopressata, shallot o’rings, pickled chilis and lemon coulis **30.95**

### breaded “elephant ear” pork chop

fried “choke” salad, piccata sauce, charred lemon, black garlic, capers, parmesan shards & hazelnut oil **29.95**

### steak “oscar”

grilled NY strip, crab imperial stuffed heirloom tomato, crisp potato “sheets,” green goddess aioli, pickled ramps **38.95**  
add fried soft shell crab (supplemental **7.95**)

### szechuan roasted duck breast

ginger honey “jarred” peaches, braised almonds, “spring” rolls, shredded green onions & jalapeno **34.95**

### “new orleans” seared diver sea scallops

potato-crab “hash,” sugar snaps, spiced tasso ham, mint & mustard oil vinaigrette **32.95**

### red wine braised short ribs

forest mushroom pancakes, english peas, young goat cheese, crisp pancetta, pignolis, “melted” garlic butter & fried egg **31.95**

### tasting of maine lobster

traditional & untraditional dishes...federal style **41.95**

### “old school” cheeseburger

no temperature - “just juicy,” special sauce, american cheese, caramelized onions & house frites **15.95**

### truffled “mac & cheese”

penne rigate, truffles & sottocenere cheese **12.95** | **20.95**  
add grilled breaded shrimp (supplemental **8.95**)  
add braised beef short ribs (supplemental **6.50**)  
add both grilled breaded shrimp & braised beef short ribs (supplemental **14.95**)

### chicken bolonese

rigatoni, fontina, parmesan & mascarpone **12.95** | **20.95**

### fra diavolo

charred, grilled breaded shrimp, spicy tomato soffrito, imported linguini & green onions **27.95** (FULL PORTION ONLY)

## PIZZA

grilled thin crust

### the classic

tomato, mozzarella & fresh basil **12.95**

### fried calamari pizza

spicy arrabiata sauce, shishito peppers, ricotta salata & chili aioli **15.95**

### federals “hawaiian”

pineapple, pickled chillies, prosciutto di parma & ricotta **16.95**

### “bacon and egg”

smoked bacon, kale, cheddar, roasted garlic, sambal & parmesan fried egg **14.95**

### ADD TO ANY ENTRÉE

half grilled lobster tail **9.95**  
rack of grilled breaded shrimp **8.95**  
slab of seared foie gras **12.95**