



# the federal

a restaurant & bar

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

## dinner **FALL 2016**

### STARTERS

#### pear & gorgonzola salad

bitter greens, spiced pecans & aged sherry vinaigrette **9.95**

#### “fried” new england clam chowder

with crisp bacon, “tater tot” croutons & chive oil **10.95**

#### “fig poppers”

black mission figs stuffed with gorgonzola dolce, “crisp” prosciutto di parma & 12 year aged balsamic **12.95**

#### a “bucket of balls”

the federal’s “famous” risotto balls with fresh black truffle butter & snipped chives **12.95**

#### bistro style caesar salad

chunky romaine hearts, garlicky caesar dressing, baguette croutons & fried organic egg **8.95**

add grilled breaded shrimp (supplemental **8.95**)

add white anchovies (supplemental **1.95**)

#### crisp matchsticks of zucchini

toasted almonds, shaved pecorino, extra virgin olive oil & cracked black pepper **8.95**

#### red, white & greens

radicchio, endive, and arugula tossed with oregano vinaigrette, chevre, fried baby artichoke croutons & potato chips **8.50**

#### 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**)

#### steamed pei black mussels

oven dried tomatoes, fennel pollen, baby leeks & charred lemon **14.95**

#### granny smith apple salad

x-sharp cheddar, toasted walnuts, upland cress, celery leaves, cider citronette & pink peppercorns **9.95**

#### fried cornmeal dusted oysters

truffled egg salad, chives, potato crisps & “pearls” **15.95**



# ENTREES

## seared atlantic codfish

manhattan style chowder, chorizo, martha's vineyard littlenecks, bacon tempura & saffron aioli **32.95**

## sashimi grade tuna (served rare)

spiced curry eggplant stew, fregola, blue crab, piquillo peppers & pickled ginger **32.95**

## lobster "shepherd's pie"

"real" corn polenta, chanterelle broth, wild boar bacon, tarragon & salted butter **39.95**

## pan crisped atlantic salmon

hot house tomato "ceviche," potato puree, jalapeno-onion "salsa," cilantro & shishito peppers **31.95**

## breaded "elephant ear" pork chop

caramelized kabocha squash salad, italian bacon, manchego, crispy brussels & romesco sauce **28.95**

## "steak frites"

grilled NY strip, house cut frites, forest mushrooms, cioppolines & parmesan-truffle butter **38.95**

## seared sea scallops "hash"

duck confit, sugar pumpkins, caramelized onions, salted pepitas & "scent of alba air" **32.95**

## red wine braised short ribs

wild mushrooms crespelle, fontina, rocket, tempura broccolini & horseradish gremolata **31.95**

## grilled breaded quail

garlicky broccoli rabe, cannellini beans, house made pancetta, linguine, crumbled pecorino & chili threads **26.95**

## "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 bolognese

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)

# P I Z Z A

grilled thin crust

**the classic pizza** tomato, mozzarella & fresh basil **12.95**

**"clam casino" pizza** with crisp pancetta, piquillo pepper "pesto," parmesan, oregano & garlicky bread crumbs **14.95**

**lobster & charred asparagus pizza** guanciale, fontina, thyme & truffle oil **17.95**

**"bronx" pizza** pepperoni "pesto," tomato sauce, mozzarella, oregano, red onion & black cured olives **13.95**



### ADD TO ANY ENTRÉE

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

## YOU BE THE CHEF

grilled breaded shrimp **27.95**                      seared sea scallops **32.95**  
grilled sashimi grade tuna **29.95**                      skillet-seared salmon **30.95**  
grilled lobster tails (3 halves) **36.95**                      grilled new york strip **37.95**  
pan crisped codfish **30.95**                      braised beef short ribs **31.95**  
breaded "elephant ear" pork rib chop **28.95**                      grilled breaded quail **26.95**

*served with your choice of a sauce and any two sides (listed below)*

### SIDES a la carte **5.95**

mashed potatoes / house-cut french fries / "real" corn polenta / grilled asparagus / haricot vert / fried brussels sprouts

### SAUCES a la carte **1.95**

truffle butter / federal "A-1" sauce / bacon butter / red wine sauce / garlic butter

### ADD TO ANY ENTRÉE

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

## CHEF'S TASTING

**THE FEDERAL TASTING** seven courses **68.00**

PLATE CHARGE appetizer, soup or salad **1.95** entrée **3.95**

#### executive chef

michael presnal

#### proprietors

michael presnal

ralph santaniello

#### sous chef

jonathan reeser

menu subject to change without notice

