



the federal

a restaurant & bar

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

DINNER | SPRING 2017

sea & stream

pan fried local trout / 11.95

potato pancakes, smoked trout deviled egg, watercress-black radish & dill crème fraîche

maine lobster "latte" / 14.95

peas & carrots, lobster dumplings, snow peas, curried carrot foam & cilantro

oysters fritto / 16.95

shishito peppers, pickled serranos & charred lemon aioli

korean tuna & salmon poke / 12.95

rice, gochujang vinaigrette, radish sprouts, nori & tobiko

seared atlantic salmon / 31.95

truffled white asparagus soup, fried langoustines, caramelized shallots, forest mushroom duxelle, chervil & crimini "chips"

roasted atlantic codfish / 32.95

english pea bisque, prosciutto croquette, lump crab aioli, black garlic vinaigrette & mint

seared scallop "piccata" / 33.95

fried baby artichokes, citrus "salad," caper citronette, wild arugula & grilled almonds

grilled sashimi grade tuna / 33.95

edamame potstickers, baby bok choy, xo sauce, ginger vinegar, shoyu & seaweed salad



wing & hoof

“what’s up doc?” / 12.95

spiced carrot ravioli, rabbit civet, red wine, smoked bacon, cioppolines & mustard seed oil

“pallet” of meats / 19.95

18-month prosciutto di parma, black forest bacon, lardo, wild boar soppressata, duck prosciutto & calabrese salamini

foie gras “a la mode” / 16.95

seared slab of foie gras, duck confit, cardamom french toast, port wine, cherries & cinnamon gelato

“can o’ meat” / 14.95

steak tartare, spicy dijon, fried artichoke-caper salad, parmesan shards & salt & pepper potato chips

federal french onion soup / 10.95

vidalia onion broth, oxtail, comte cheese, ramps & flowering thyme

slow cooked spiced duck breast / 30.95

fennel orzo “risotto,” black olive jus, orange gremolata & crispy shallots

red wine braised short ribs / 32.95

roasted local asparagus, red wine morels, fried egg, reggiano foam, pickled fiddleheads & charred rosemary oil

“steak & cheese” / 38.95

spiced charred sirloin, parmesan pudding, english peas, porcini ragu & pickled ramps

roasted pork tenderloin / 29.95

spring green cannelloni, tomato “raisins,” pork belly confit, snap pea salad & gremolata

chicken bolognese / 12.95 | 20.95

rigatoni, fontina, parmesan, & mascarpone



greens & grains

red, white & greens / 8.50

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

a “bucket of balls” / 12.95

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

12 ingredient chopped salad / 10.25

marinated salad bar veggies with bacon “beignet,” crumbled feta, avocado mousse & red wine vinaigrette

add grilled breaded shrimp / supplemental **8.95**

carriage of tempura haricot vert / 9.95

trio of dipping sauces: wasabi-pepper aioli, maple mustard & citrus aioli

caesar salad “2.0” / 8.95

crisp romaine hearts, garlicky lemon dressing, parmesan cracker, pickled onions & fried capers

add grilled breaded shrimp / supplemental **8.95**

add white anchovies / supplemental **1.95**

charred eggplant ravioli / 19.95

creamy burrata, piquillo pepper romesco, hazelnut brown butter & garden basil

truffle “mac & cheese” / 12.95 | 20.95

penne rigate, truffles & sottocenere cheese

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**

“pasta primavera” / 21.95

spring vegetable strozzapreti-risotto style, green garlic butter, parmesan-reggiano & lemon gremolata

ADD TO ANY ENTRÉE

grilled half lobster tail **9.95**

rack of grilled breaded shrimp **8.95**

slab of seared foie gras **12.95**



handhelds & pizza

federal lobster roll / 25.95

1 1/4 lobster, charred celery, tarragon-lemon aioli & old bay potato chips

“3-tier” cheeseburger / 15.95

three patties, yellow cheese, special sauce & house cut fries

vinted’s famous pork belly tacos / 14.95

green cabbage, anaheim chili salsa, lime crema & pickled vegetables

the classic pizza / 12.95

tomato, mozzarella & fresh basil

“pork lover’s” pizza / 15.95

fennel sausage, bacon, soppressata, guanciale, tomato & fontina

you be the chef

grilled breaded shrimp **27.95**

grilled sashimi grade tuna **32.95**

grilled lobster tails (3 halves) **36.95**

pan crisped codfish **30.95**

pork tenderloin **28.95**

seared sea scallops **32.95**

skillet-seared salmon **30.95**

grilled sirloin **37.95**

braised beef short ribs **31.95**

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

SIDES a la carte **5.95**

potato | french fries | polenta | asparagus | peas & carrots | haricot vert

SAUCES a la carte **1.95**

truffle butter | federal “A-1” sauce | bacon butter | red wine sauce | garlic butter

executive chef

michael presnal

chef de cuisine

jonathan reeser

sous chef

brandon melbourne

proprietors

michael presnal & ralph santaniello

menu subject to change without notice

