



the federal

a restaurant & bar

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

DINNER | SUMMER 2017

sea & stream

cornmeal dusted soft shell crab / 12.95

spicy corn chowder, piquillo peppers, english pea-shoots & chili oil

korean tuna & salmon poke / 12.95

rice, gochujang vinaigrette, radish sprouts, nori & tobiko

pei mussel & smoked haddock chowder / 13.95

bacon, yukon gold potatoes, celery leaf & chili threads

oysters fritto / 16.95

shishito peppers, pickled serranos & charred lemon aioli

pan seared atlantic codfish / 32.95

crab stuffed zucchini blossom, pommes puree, caramelized onions, zucchini confit & truffle butter

grilled atlantic salmon / 32.95

tomato "carpaccio," king crab legs, ceviche sauce, wasabi peas, mashed potatoes & jalapeño-maui onion "salsa"

grilled sashimi grade tuna / 33.95

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

seared dry harvested sea scallops / 34.95

lobster stir-fry, oyster mushrooms, green onions, ginger, potato puree & lobster vinaigrette



wing & hoof

federal french onion soup / 10.95

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

grilled breaded quail / 14.95

garden eggplant caponata, pignolis, melting chevre & basil

“can o’ meat” / 14.95

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

foie gras “a la mode” / 16.95

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

“pallet” of meats / 19.95

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

chicken bolognese / 12.95 | 20.95

rigatoni, fontina, parmesan, & mascarpone

szechuan roasted duck breast / 30.95

honey-spiced jarred peaches, duck confit spring rolls, ginger-white soy “drippings” & minted scallion pancakes

red wine braised short ribs / 33.95

porcini mushroom gnocchi, fried egg, truffled vidalia onion rings & crisp prosciutto-parmesan “crumble”

pan seared veal rib chop / 38.95

parmesan-polenta ravioli, pancetta, favas, chanterelle mushroom-madeira broth & rosemary

grilled prime ribeye / 39.95

italo’s tomato salad, sicilian green olives, black chick peas, frites garni & garlic marrow butter



greens & grains

red, white & greens / 8.50

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

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**

carriage of tempura haricot vert / 9.95

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

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**

a "bucket of balls" / 12.95

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

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**

charred eggplant ravioli / 19.95

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

"pasta primavera" / 21.95

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

ADD TO ANY ENTRÉE

rack of grilled breaded shrimp **8.95**

grilled half lobster tail **9.95**

slab of seared foie gras **12.95**



handhelds & pizza

the classic pizza / 12.95

tomato, mozzarella & fresh basil

vinted's famous pork belly tacos / 14.95

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

"3-tier" cheeseburger / 15.95

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

"pork lover's" pizza / 15.95

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

federal lobster roll / 25.95

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

you be the chef

grilled breaded shrimp **27.95**

pan crisped codfish **30.95**

grilled sashimi grade tuna **32.95**

grilled ribeye **39.95**

grilled breaded quail **28.95**

braised beef short ribs **31.95**

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

skillet-seared salmon **30.95**

seared sea scallops **32.95**

pan roasted veal chop **38.95**

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

SIDES a la carte **5.95**

mashed potatoes | 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

CHEF'S TASTING

the federal tasting seven courses **68.00**

executive chef

michael presnal

chef de cuisine

jonathan reeser

sous chef

brandon melbourne

proprietors

michael presnal & ralph santaniello

menu subject to change without notice

