



# the federal

a restaurant & bar

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

**DINNER | WINTER 2017**

## sea & stream

### **korean tuna & salmon poke / 13.95**

rice, gochujang vinaigrette, radish sprouts, nori & tobiko

### **blistered shishito peppers / 14.95**

cracked pepper tuna carpaccio, bottarga, lemon confit & coriander aioli

### **lobster bisque "pot pie" / 15.95**

fall vegetables, sherry, savoy cabbage & tobasco butter

### **"old school" pei mussels / 15.95**

pernod, oven dried tomatoes, fennel pollen, leeks & lemon

### **"calamari parmesan" / 15.95**

squid ink linguine, a'la vodka tomato-king crab soffrito, chili threads, & "poor mans parmesan"

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### **seared atlantic codfish / 32.95**

curried lamb shoulder ragu, spiced cauliflower puree, crispy fried o'rings, turmeric ginger pickle & mint

### **seared sea scallops / 33.95**

crushed saffron potatoes, boullibase crab jus, pei mussels, smoked clam aioli & sunchoke chips

### **roasted atlantic salmon / 33.95**

minorcan chowder, mv little necks, spicy pork belly sausage, datil chilis, "saltine" crackers & marjoram

### **pan roasted monkfish / 34.95**

maine lobster & napa cabbage sauté, root vegetable brunoise, crisp prosciutto & horseradish root jus



# wing & hoof

## **“meat candy” / 13.95**

smoked bacon wrapped dates, aged parmesan, spiced almond & ginger “gremolata” parsley

## **“paul bunyans” ragu / 14.95**

hand rolled ricotta gnocchi, red wine braised oxtail, root vegetable “crumble” horseradish root & parmesan

## **“chicken & waffles” / 15.95**

chicken fried quail, buttermilk fig waffle, smoked bacon butter, foie gras maple syrup, pink peppercorns & quail egg

add slab of foie gras / supplemental **12.95**

## **steak tartare tacos / 15.95**

salsa roja, oaraqueño chile salsa, cabbage, cilantro, avocado-guaje seed guacamole

## **“pallet” of meats / 19.95**

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

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## **chicken bolognese / 14.95 | 22.95**

rigatoni, fontina, parmesan & mascarpone

## **“duck-duck-duck” / 30.95**

roasted soy-honey duck breast, hoisin peking duck spring roll, gingered goose meatballs, spiced squash puree, bok choy & sesame

## **hard cider brined pork rib chop / 31.95**

sweet potato & chorizo “hash,” apple - frisee salad, juniper and hot pepper mustard - bacon jus & rosemary

## **red wine braised short ribs / 34.95**

yukon potato & caramelized onion ravioli, kabocha squash confit, truffled emulsion, fried bacon “beignet” & salted pepitas

## **trio of beef / 39.95**

pan roasted filet mignon, marrow, forest mushroom bordelaise, white bean, oxtail, fried shallots & parsley root “slaw”



# greens & grains

## red, white & greens / 8.95

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

## baby kale-romaine “caesar salad” / 10.95

parmigiano-reggiano straws, garlicky croutons, lemon-anchovy vinaigrette, fried egg & cracked black pepper

## warm oven roasted figs / 12.95

burrata, Sicilian pistachio “pesto,” rocket, orange-balsamic butter & mint

## 12 ingredient chopped salad / 10.95

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

add grilled shrimp / supplemental 8.95

## a “bucket of balls” / 12.95

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

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## truffle “mac & cheese” / 14.95 | 22.95

penne rigate, truffles & sottocenere cheese

add grilled shrimp / supplemental 8.95

add braised beef short ribs / supplemental 6.50

add both grilled shrimp & braised beef short ribs / supplemental 14.95

## sweet 100 tomato “salsa fresca” / 19.95

bucatini, garlic-chives, basil, parmesan, cracked pepper & pignolis

## “pumpkin patch” ravi / 21.95

spiced pumpkin ravioli, brown butter, chestnuts, marsala & fried sage

### 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 / 13.95

tomato, mozzarella & fresh basil

## “3-tier” cheeseburger / 15.95

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

## the “hangover” pizza / 15.95

garlicky tuscan kale, fennel sausage, white beans, roast tomato, robiola cheese & parmesan fried egg

## italo’s “messy” mushroom quesadilla / 16.95

short rib, fontina, tallegio, prosciutto di parma, chives, fried egg & truffle aioli

## fig-prosciutto pizza / 16.95

black mission fig “jam,” parma di prosciutto, gorgonzola dolce, rosemary, wild arugula & cracked black pepper

## federal lobster roll / 25.95

1 ¼ lobster, charred celery, tarragon-lemon aioli & old bay chips

## you be the chef

grilled breaded shrimp **27.95**

hard cider brined pork chop **30.95**

braised beef short ribs **31.95**

seared sea scallops **32.95**

pan roasted filet mignon **37.95**

pan crisped codfish **30.95**

skillet-seared salmon **30.95**

pan roasted monk fish **31.95**

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

*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 | haricot vert | fried brussels sprouts

### **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

