



# the federal

a restaurant & bar

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

**DINNER | WINTER 2017-2018**

## sea & stream

**“fried” new england clam chowder / 12.95**  
crisp bacon, tater tot croutons & chive oil

**korean tuna & salmon poke / 13.95**  
rice, gochujang vinaigrette, radish sprouts, nori & tobiko

**fried cornmeal dusted oysters / 15.95**  
truffled egg salad, potato sticks & “pearls”

**“old school” pei mussels / 15.95**  
pernod, oven dried tomatoes, fennel pollen, leeks & lemon

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**seared atlantic codfish / 33.95**  
manhattan style chowder, chorizo, martha vineyard littlenecks, bacon tempura & lime aioli

**skillet seared atlantic salmon / 34.95**  
tomato “carpaccio”, crushed avocados, buttered king crab, potato puree & spicy sriracha vinaigrette

**seared sea scallops / 35.95**  
maine lobster stir-fry, oyster mushrooms, green onion, ginger, cilantro & meyer lemon butter

**lobster “shepherd’s pie” / 39.95**  
“real” corn polenta, chanterelle broth, wild boar bacon, tarragon, potato gnocchi & salted butter



# wing & hoof

## **“meat candy” / 13.95**

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

## **chicken-pancetta meatballs / 13.95**

parmesan polenta, charred tomato soffrito, romesco sauce & almond oil

## **foie gras “a la mode” / 17.95**

seared slab of foie gras, caramelized pineapple, vanilla bean gelato, pink peppercorns & 12 year aged balsamic

## **“pallet” of meats / 19.95**

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

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

rigatoni, fontina, parmesan & mascarpone

## **grilled breaded quail / 28.95**

garlicky broccoli rabe “malone,” black olive jus, oven roasted tomato salad, chili oil & crumbled pecorino

## **roasted pork tenderloin / 32.95**

pork belly cassoulet, white bean puree, andouille sausage, pickled mushrooms, horseradish & mustard sabayon

## **“surf & turf” / 36.95**

red wine braised short rib, blackened shrimp, smoked gouda & cauliflower “grits,” curry brown butter & crisp apple salad

## **“steak frites” / 39.95**

grilled ny strip, house cut fries, red wine braised forest mushrooms, fried cioppoline & parmesan-truffle butter



# greens & grains

## red, white & greens / 8.95

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

## crisp matchsticks of zucchini / 8.95

toasted almonds, shaved pecorino, e.v.o.o, & cracked black pepper

## bistro style caesar salad / 9.95

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

add grilled breaded shrimp / supplemental 8.95

add white anchovies / supplemental 1.95

## 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

## granny smith apple salad / 10.95

x-sharp cheddar, toasted walnuts, upland cress, celery leaves & cider citronette

## 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 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

## federal fra diavolo / 19.95

chili pepper “spiked” tomato soffritto, imported linguini, scallions & cherry pepper butter

add half lobster tail /supplemental 9.95

add skewer of grilled breaded shrimp / supplemental 8.95

## 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

## fig-prosciutto pizza / 16.95

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

## lobster & charred asparagus pizza / 18.95

guanciale, fontina, thyme & truffle oil

## 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**

skillet-seared salmon **30.95**

seared sea scallops **32.95**

grilled breaded quail **28.95**

roasted pork tenderloin **30.95**

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

pan crisped codfish **30.95**

braised beef short ribs **31.95**

grilled ny strip steak **39.95**

*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

