



# the federal

a restaurant & bar

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

**DINNER | SUMMER 2019**

## starters

### crisp matchsticks of zucchini

toasted almonds, shaved pecorino, e.v.o.o, cracked black pepper / **8.95**

### bistro style caesar salad

chunky romaine hearts, garlicky caesar dressing, baguette croutons, fried organic egg / **9.95**

add grilled breaded shrimp / supplemental **8.95**

add white anchovies / supplemental **1.95**

### 12 ingredient chopped salad

marinated salad bar veggies with bacon "beignet," crumbled feta, avocado mousse, red wine vinaigrette / **10.95**

add grilled breaded shrimp / supplemental **8.95**

### fresh burrata

heirloom tomatoes, pepitas, aguachile, cilantro, lime, chili threads / **11.95**

### a bucket of balls

the federal's famous risotto balls with fresh black truffle butter & snipped chives / **12.95**

### soft shell crab bao buns

ramp ranch, pickled fresnos, bean sprouts, cilantro / **12.95**

### grilled peach salad

buttered jonah crab claws, blistered shishito peppers, bitter greens, avocado, creamy chive vinaigrette / **13.95**

### pei mussels

pernod, oven dried tomatoes, fennel pollen, baby leeks, lemon / **15.95**

### new england lobster toast

grilled sourdough, lemon tarragon aioli, pickled fennel, mustard seeds / **20.95**

## entrées

### grilled sashimi grade tuna

pickled ramp kimchi, blue crab, federal garden tomatoes, cucumber, daikon, sesame, cilantro-gochujang vinaigrette / **29.95**

### roasted duck breast

BBQ spiced carrots, pickled haricot vert, crispy fried shallots, vadouvan curry butter / **29.95**



## seared atlantic codfish

spicy littleneck clam ribollita, grilled bread, cannellini beans, san marzano tomatoes, baby kale, sherry vinaigrette butter / **29.95**

## “elephant ear” pork milanese

fattoush salad, fried pita, garden tomatoes, cukes, radishes, labneh cheese, zatar, preserved lemon / **29.95**

## surf & turf

red wine braised short ribs, roasted half lobster tail, chanterelle fricassee, charred corn, kale, steakhouse onion rings, oregano chimichurri / **32.95**

## skillet seared atlantic salmon

tomato carpaccio, avocado, king crab, wasabi oil, spicy sriracha vinaigrette, jalapeno / **32.95**

## seared diver sea scallops

rock shrimp orzo “risotto”, corn, basil pistou, baby spinach, fried prawn chips / **35.95**

## grilled aged ribeye

roasted salt and vinegar potatoes, black garlic whipped butter, fresh market vegetable / **39.95**

## truffle mac & cheese

penne rigate, truffles, sottocenere cheese / **14.95 | 23.95**

add grilled breaded shrimp / supplemental **8.95**

add braised beef short ribs / supplemental **6.50**

add both / supplemental **14.95**

## chicken bolognese

rigatoni, fontina, parmesan, mascarpone / **14.95 | 22.95**

## pizza & handhelds

### the federal cheeseburger

angus beef, “lto,” cheddar, au poivre, fried pickle, toasted bulkie roll / **15.95**

### the classic pizza

tomato, mozzarella, fresh basil / **13.95**

### hawaiian pizza

pineapple, tomato soffrito, basil, prosciutto di parma, jalapeños / **15.95**

### clams casino pizza

baby clams, piquillo pepper pesto, smoked bacon, oregano, ricotta cheese, pecorino / **15.95**

## you be the chef

grilled breaded quail **24.95**

sashimi grade tuna **27.95**

grilled breaded shrimp **28.95**

pan seared codfish **27.95**



braised beef short ribs **28.95**  
seared sea scallops **32.95**  
skillet seared salmon **29.95**  
grilled ribeye steak **38.95**  
pan fried pork milanese **28.95**  
roasted duck breast **27.95**  
grilled lobster tails (3 halves) **34.95**

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

mashed potatoes | french fries | polenta | asparagus | haricot vert | corn succotash

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

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

# chef's tasting menu

for the table / **72.95** per person

---

**ADD TO ANY ENTRÉE**

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

---

**PLATE CHARGE**

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

---

**executive chef** michael presnal

**chef de cuisine** jonathan reeser

**sous chefs** anthony tyler & marc fields

---

menu subject to change without notice

