



the federal

a restaurant & bar

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

DINNER | LATE FALL 2018

starters

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**

roasted red beet "risotto" / 10.95

melted pancetta butter, candied walnuts, roquefort crusted goat cheese, orange

fried new england clam chowder / 11.95

crisp bacon, "tater-tot" croutons, chive oil

pear & gorgonzola dolce salad / 11.95

fall greens, candied pecans, red grapes, aged sherry vinaigrette, saba

crispy fried brussels / 11.95

smoked vermont cheddar, sage-maple butter, brandy braised fuji apples, spiced hazelnuts, bacon crumble

a "bucket of balls" / 12.95

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

fresh burrata salad / 14.95

heirloom tomatoes, blistered shishito peppers, grilled onion vinaigrette, basil

pei mussels / 15.95

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

the federal "wedge" salad / 15.95

baby iceberg, smoked bacon, sweet 100 tomatoes, blue cheese dressing, scallions, "buffalo-style" rock shrimp



entrées

grilled breaded shrimp “fra diavolo” / 25.95

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

fork & knife braised short ribs “grilled cheese” / 29.95

charred onions, cambozola, arugula, organic fried egg, tomato bisque

herb roasted pork tenderloin / 29.95

sweet potato polenta, charred figs, toasted almond arugula salad, pancetta, port wine, orange gremolata

seared atlantic codfish / 29.95

smoked haddock chowder, fried bacon, pei mussels, carrot chips, hot curry oil

skillet seared salmon / 32.95

tomato “carpaccio”, crushed avocado, wasabi oil, king crab, spicy sriracha vinaigrette

seared sea scallops “hash” / 35.95

crisp duck confit, delicata squash, caramelized onions, salted pepitas, truffle butter

grilled sashimi grade tuna / 37.95

maine lobster stir fry, oyster mushrooms, green onions, ginger, cilantro, lemon-ponzu butter

“steak frites” / 38.95

grilled usda prime sirloin steak, rosemary-parmesan frites, charred leeks, black garlic aioli, anthony’s green peppercorn sauce, mache

truffle “mac & cheese” / 14.95 | 23.95

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

chicken bolognese / 14.95 | 22.95

rigatoni, fontina, parmesan, mascarpone

pizza & handhelds

the classic pizza / 13.95

tomato, mozzarella, fresh basil

“bronx” pizza / 15.95

pepperoni “pesto,” tomato sauce, mozzarella, oregano, red onion, black cured olives

lobster & charred asparagus pizza / 18.95

guanciale, fontina, thyme, truffle oil

the federal cheeseburger / 15.95

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



you be the chef

seared codfish **28.95**
grilled breaded shrimp **28.95**
roasted pork tenderloin **28.95**
braised beef short ribs **29.95**
grilled tuna **29.95**
skillet-seared salmon **30.95**
seared sea scallops **32.95**
grilled lobster tails (3 halves) **34.95**
grilled ny strip steak **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 | haricot vert | fried brussels sprouts

SAUCES a la carte **1.95**
truffle butter | federal "A-1" sauce | bacon butter
red wine sauce | garlic butter | green peppercorn

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 chef brandon melbourne

proprietors

michael presnal | ralph santaniello

chef's tasting menu

for the table / **72.95** per person

risotto ball
pommes puree, chive

smoked cod chowder
black mussels, curry

fresh burrata
"Ito," basil

chicken bolognese
rigatoni, mascarpone

sea scallop
duck, squash, truffle

meyer lemon sorbet

"steak & potatoes"
peppercorns, leeks

nutella crepes
hazelnut gelato, cream

