



the federal

a restaurant & bar

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

DINNER | SPRING 2019

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**

parmesan tempura asparagus / 11.95

tapenade remoulade, sea salt, lemon-caper gremolata

caramelized vidalia onion soup / 11.95

gruyere ravioli, short ribs, parsnips, thyme, foccacia croutons

a bucket of balls / 12.95

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

roasted veal sweetbreads / 13.95

"peas & carrots," smoked bacon, soft polenta, madeira, sage

fresh burrata salad / 14.95

prosciutto di parma, fennel, arugula, mint, marcona almonds, rhubarb vinaigrette

spring tuna tartars tacos / 15.95

wasabi oil, pickled ginger, avocado, radish

avocado, endive & crab salad / 15.95

grapefruit vinaigrette, radishes, mint, honeycomb, watercress



entrées

grilled breaded shrimp “fra diavolo” / 25.95

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

grilled breaded quail / 25.95

artichoke vignole, garden green vegetables, crisp prosciutto, pea tendrils, pignolis, lemon confit

grilled sashimi grade tuna / 28.95

classic nicoise salad, marble potatoes, nicoise olives, garlicky haricot vert, mimosa vinaigrette, neonata oil, fried oyster “croutons”

seared atlantic codfish / 29.95

spinach ricotta gnocchi, morel cream, springs firsts, speck, ramps, parmesan

red wine braised short rib / 31.95

spring barley “risotto,” maine lobster, horseradish root, spiced hazelnut dukkah, brown butter vinaigrette

seared atlantic salmon / 32.95

english pea “hash,” maryland crab, fingerling potatoes, baby artichokes, warm pancetta vinaigrette, salsa verde

vitello tonnato / 33.95

“elephant ear” veal milanese, sicilian tuna aioli, wild arugula charred green beans, oil cured olives, pickled fennel, lemon-caper citronette

seared diver scallops / 35.95

harissa caramelized pork belly, charred carrot salad, avocado, orange, green chili sauce, cilantro

grilled ny strip steak / 38.95

spring garlic & chevre popover, roasted jumbo white asparagus, black garlic sabayon, vidalia onion marmalade, red wine oxtail jus

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, "Ito," cheddar, au poivre, fried pickle, toasted bulkie roll

you be the chef

grilled breaded quail **24.95**

grilled sashimi grade tuna **27.95**

grilled breaded shrimp **28.95**

pan seared codfish **28.95**

braised beef short ribs **29.95**

skillet seared salmon **30.95**

seared sea scallops **32.95**

grilled lobster tails (3 halves) **34.95**

pan fried veal milanese **37.95**

grilled ny strip steak **38.95**

served with your choice of a sauce and two sides

SIDES a la carte **5.95**

mashed potatoes | french fries | polenta
asparagus | haricot vert | "peas & carrots"

SAUCES a la carte **1.95**

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

chef's tasting menu

for the table / **72.95** per person

risotto ball pommes puree, chive

onion soup short ribs, gruyere

crab avocado, grapefruit

chicken bolognese rigatoni, mascarpone

sea scallop pork belly, carrots

meyer lemon sorbet

ny strip steak white asparagus, spring onions

nutella crepes hazelnut gelato, cream

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

menu subject to change
without notice

