



the federal

a restaurant & bar

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

DINNER | LATE WINTER 2020

starters

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**

a bucket of balls

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

tuscan kale salad

fried cauliflower, pomegranate, golden raisins, marcona almonds, honey vinaigrette, pecorino / **11.95**

italian burrata salad

winter citrus, persimmon marmalade, sicilian pistachio pesto, aleppo, mache / **13.95**

cornmeal dusted fried oysters

hydro bibb lettuce "cups," caper remoulade, fennel-cucumber pickles, lemon / **16.95**

fried chicken "benedict"

farm egg, brioche, caviar hollandaise, florentine garnish, chives / **14.95**

red endive salad

roasted beets, dates, gorgonzola dolce, spiced roasted walnuts, aged sherry vinaigrette, tarragon / **12.95**

beef tenderloin carpaccio

crimini mushroom and fennel salad, horseradish vinaigrette, aged dry jack cheese, warm lardo crostini / **15.95**

fried new england clam chowder hickory smoked bacon, tater-tot "croutons," chive oil / **12.95**



entrées

skillet roasted salmon

king crab rasam, turmeric potatoes, curry leaf, napa cabbage, chili oil, ginger / **32.95**

seared atlantic codfish

shrimp bolognese, squid ink orzo, roasted fennel, harissa, lemon-chive aioli, chili threads / **30.95**

seared sea scallops

crispy potato-octopus "hash," celeriac puree, roasted cioppolinis, romesco vinaigrette, cilantro / **33.95**

short rib beef bourguignon

forest mushrooms, root vegetables, applewood smoked bacon, red wine jus, crunchy gruyere grilled cheese / **30.95**

oven roasted filet mignon

beef cheek ravioli, red wine porcini jus, carrot confit, sage pesto, parmesan, root vegetable chips / **39.95**

roasted lemon grass brined pork chop

crushed butternut squash, miso butter, hazelnut aliade, warm chicories salad, spiced peppitas / **29.95**

togarashi roasted moulard duck breast

potato pierogis, wild mushroom, parsnips, tempura duck bacon, duck confit, shitake-ginger vinaigrette, white soy / **31.95**

grilled sashimi grade tuna

pei mussel cassoulet, cannellini beans, piquillo peppers, chorizo, fennel pollen, garlicky pangrattato, rosemary / **29.95**

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

house made potato gnocchi, fontina, parmesan, mascarpone / **16.95 | 24.95**

pizza & handhelds

federal truffle burger

angus beef, caramelized onions, sunny fried egg, truffled sottocenere cheese, truffle butter / **16.95**

the classic pizza

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

lobster & charred asparagus pizza

guanciale, fontina, arugula, thyme, truffle oil / **18.95**

shortrib & caramelized onion pizza

brie, ricotta, pickled mushrooms, rosemary / **16.95**



you be the chef

served with your choice of a sauce and two sides

sashimi grade tuna **27.95**
grilled breaded shrimp **28.95**
pan seared codfish **28.95**
braised beef short ribs **28.95**
seared sea scallops **32.95**
skillet seared salmon **29.95**
roasted filet mignon **38.95**
pan roasted pork chop **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 | fried brussels sprouts

SAUCES a la carte **1.95**

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

chef's tasting menu

for the table / **73.95** per person / *cannot be shared*

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

