

starters

fried new england clam chowder / 11.95
crisp bacon, "tater-tot" croutons, chive oil

the federal favorite rerun / 14.95
grilled asparagus & crab salad tossed with boston bibb,
herb toasted bread crumbs & dijon basil vinaigrette

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 breaded shrimp / supplemental **8.95**

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

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

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

red, white & greens / 8.95
radicchio, endive & arugula tossed with oregano vinaigrette,
chevre, fried artichoke croutons, potato chips

pizza & handhelds

the classic pizza / 13.95
tomato, mozzarella, fresh basil

**lobster & charred
asparagus pizza / 19.95**
guanciale, fontina, arugula, thyme, truffle oil

fig & prosciutto pizza / 15.95
gorgonzola dolce, fig jam, rosemary,
cracked black pepper, arugula

the federal's patty melt / 15.95
angus patty, brioche roll, caramelized vidalias,
gruyere, au poivre sauce, fried pickle

the federal lobster roll / 26.95
1 1/4 lobster, celery salt, tarragon-lemon aioli

entrées

"elephant ear" pork milanese / 29.95
fattoush salad, fried pita, garden tomatoes, cukes,
radishes, labneh cheese, zatar, preserved lemon

surf & turf / 35.95
red wine braised short ribs, saffron lobster risotto,
english peas, gremolata, pea tendrils

skillet seared atlantic salmon / 34.95
tomato carpaccio, avocado, king crab, wasabi oil,
spicy sriracha vinaigrette, jalapeño

seared sea scallops / 37.95
lobster stir fry, oyster mushrooms, green onions,
cilantro, meyer lemon butter, chive oil

lobster shepherd's pie / 39.95
maine lobster tails, fresh corn polenta, potato gnocchi,
chanterelle mushroom broth, wild boar bacon, tarragon

steak frites / 38.95
grilled new york strip, spicy pepper ketchups,
house cut frites, roasted vidalias, parsley garlic butter

federal fra diavolo / 19.95
chili pepper "spiked" tomato soffritto, imported linguini,
scallions, cherry pepper butter
add grilled breaded shrimp / supplemental **8.95**

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 / supplemental **14.95**

chicken bolognese / 14.95 | 22.95
rigatoni, fontina, parmesan, mascarpone

you be the chef

served with your choice of a sauce and two sides

short ribs **29.95**
seared sea scallops **32.95**
skillet seared salmon **30.95**
"elephant ear" pork chop (14 oz.) **28.95**
ny strip steak (14 oz.) **38.95**
grilled breaded shrimp **28.95**

SIDES a la carte **5.95**
mashed potatoes | french fries | polenta
asparagus | haricot vert | baby carrots

SAUCES a la carte **1.95**
truffle butter | federal "A-1" sauce
lemon butter | red wine sauce



cocktails

summer daze / 11

genever gin, luxardo, orgeat, fresh lemon juice
*CONTAINS NUTS

federal cosmo / 11.5

vodka, lime, ginger, pomegranate liquor

strawberry bourbon smash / 12

bonded kentucky bourbon, strawberries, basil, lemon juice

“hazy” pineapple margarita / 12

avion silver tequila, mezcal, pineapple juice, triple sec,
agave, fresh lime juice

lime in the coconut / 10.5

flor de cana, coconut rum, fresh lime juice, hint of mint

cask aged manhattan / 13

barrel aged jefferson bourbon, carpano antica, angostura

pretty in pink / 11

gin, campari, lemon, cointreau, shaken egg white foam

bees knees / 12

vodka, lemon, lavender honey syrup

beer

draft rotating taps — ask your server

corona / 4.75 bottle

budweiser / 4.5 bottle

bud light / 4.5 bottle

modelo / 4.75 bottle

michelob ultra / 4.75 bottle

sam adams / 4.75 bottle

beck's / 4.50 bottle

two roads “two juicy” / 6 can

guinness / 5.25 can

ufo white / 5.25 can

artifact cider / 6 can

ask your server for today's selection

wine

peter yealands

sauvignon blanc / 9 glass 30 bottle

saget la perriere

sauvignon blanc / 11 glass 44 bottle

santa cristina

pinot grigio / 10.5 glass 39 bottle

dr. h riesling / 10.5 glass 39 bottle

mer soleil “unoaked”

chardonnay / 10.5 glass 40 bottle

goldschmidt “singing tree”

chardonnay / 12 glass 48 bottle

charles bieler

rose / 10.5 glass 42 bottle

dobbles “wines by joe”

pinot noir / 11.5 glass 46 bottle

santa barbara

pinot noir / 13 glass 52 bottle

fonterutoli “badiola”

blend / 8.5 glass 31 bottle

salentein “reserve”

malbec / 12.5 glass 48 bottle

kunde “sonoma county”

cabernet sauvignon / 12.5 glass 48 bottle

twenty rows

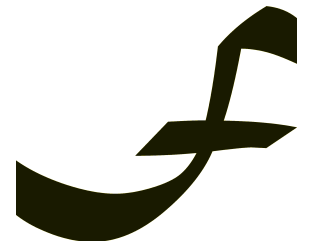
cabernet sauvignon / 14 glass 54 bottle

carpene malvolti

prosecco / 9 glass 36 bottle

veuve du vernay

champagne / 7.5 glass 29 bottle



dessert

chocolate truffle cake / 9.95
red berries, coulis, mascarpone, mint

warm nutella crepes / 10.95
bananas “foster,” candied hazelnuts, mascarpone

pecan caramel cheesecake / 8.95
sea salt, caramelized phyllo crumble, fresh cream

fresh berries / 8.95
with mascarpone, mint, biscotti

agawam brownie sundae / 9.95
warm chocolate fudge brownie, vanilla gelato, hot caramel,
candied walnuts, mascarpone & cherry

sugar-spiced ricotta beignets / 10.95
trio of sauces

bucket of gelato / 9.50
ask your server for today's flavors

bucket of sorbet / 9.50
ask your server for today's flavors

to go's

(don't forget the babysitter & kids)

**a bag of house-spun
cotton candy / 6.50**
ask for the flavor of the day

**a box of our chocolate
almond toffee / 6.95**

