

curbside pickup @ the federal

TAKEOUT HOURS: TUESDAY - SATURDAY 4-8 PM

**TO ORDER - CALL 413 789 1267 OR ORDER ONLINE
AFTER 3:30 PM AT thefederalrestaurant.com**

starters

bistro style caesar salad / 9.95

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

12 ingredient chopped salad / 10.95

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

a bucket of balls / 12.95

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

italian burrata / 12.95

fried kabocha squash ravioli, sage pesto, toasted
pignolis, parmesan, 12 year aged balsamic

butternut squash bisque / 15.95

brown butter poached maine lobster,
crispy lentils, mascarpone, chili crostini

chef's hand cut steak tartare / 13.95

asiago, spicy dijon, capers, quail eggs,
salt and pepper potato chips

black pepper crusted tuna carpaccio / 15.95

warm baby spinach, caramelized shallots
& coriander mignonette, pomme frites

foie gras french toast / 17.95

brioche, warm maple, bitter chocolate,
walnut gelato, blood orange

fried drunken shrimp cocktail / 15.95

tito's spiked cocktail sauce, preserved lemon,
horseradish gremolata "salad," anthony's hot sauce

root vegetable carpaccio salad / 11.95

baby kale, "noci e semi," roquefort,
aged sherry vinaigrette

"surf & turf" bao buns / 14.95

sesame garlic maine lobster bao, scallions, ginger,
black pepper glazed short rib bao, daikon slaw, lime

entrées

"elephant ear"

pork chop milanese / 29.95

delicata squash, pears, orange saffron aioli,
red sorrel, toasted hazelnut vinaigrette

wild forest mushroom

tagliatelle / 21.95

chanterelle, black trumpet, lobster mushroom
ragout, pignolis, red wine, ash crusted goat cheese
add braised beef short ribs / supplemental 6.50

seared atlantic codfish / 32.95

spicy spanish chorizo ragout, mv littlenecks,
lime aioli, chili threads

red wine braised short ribs

"beef stew" / 32.95

caramelized root vegetables, parmesan polenta,
taleggio, truffled porcini pangrattato

seared maine sea scallops / 37.95

duck confit hash, fingerling sweet potatoes,
caramelized onions, spiced pepitas, truffle butter

pan roasted ny strip / 38.95

stuffed garlicky bone marrow, fried potato pierogies,
bordelaise, pickled shallot-parsley root salad

seared atlantic salmon / 35.95

king crab chowder, lemongrass, green curry,
thai basil, chili-garlic crunch

grilled lobster "thermidor" / 39.95

potato parmesan gnocchi, piquillo peppers,
leeks, wild mushrooms, sherry butter,
smoked paprika pangrattato

rosemary roasted duck breast / 33.95

squash gnocchi, broccoli rabe, marsala jus,
applewood smoked bacon, buttermilk shallot rings

chicken bolognese / 24.95

rigatoni, fontina, parmesan, mascarpone

truffle mac & cheese / 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

you be
the chef

served with your choice of a sauce and two sides

seared sea scallops 37.95

seared salmon 35.95

pork chop milanese 29.95

ny strip 36.95

roasted codfish 32.95

grilled lobster tails (3 half tails) 39.95

SIDES a la carte 5.95

mashed potatoes | french fries | polenta
| asparagus | fingerling sweet potatoes
fried brussels sprouts

SAUCES a la carte 1.95

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

pizza & handhelds

deep fried oyster po' boy / 19.95
blt, malt vinegar, pickled shallots

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,
gruyère, au poivre sauce, fried pickle

kids

**penne with butter
or marinara sauce / 6.95**
add posto meatballs / supplemental 2.95

chicken tenders with fries / 8.95

dessert

fried "apple pie" ravioli / 10.95
butterscotch, creme fraiche gelato

sticky toffee pudding cake / 10.95
pistachio gelato, orange caramel butter,
melting cream

warm pecan pie sundae / 10.95
bourbon caramel, sour cream gelato,
cinnamon shortbread crumble, salted butter
chocolate sauce, mascarpone cream

**warm m.r. chocolate chip cookie
cake / 10.95**
vanilla bean gelato, fresh cream

"pot brownie" / 9.95
chocolate mousse, brownie "dirt," red berries,
chocolate sorbet, fresh cream

warm nutella crepes / 10.95
bananas "foster," candied hazelnuts, mascarpone

sugar-spiced ricotta beignets / 10.95
trio of sauces

**federal family packages cannot be ordered online.
please call 413 789 1267 to place your order.**

tuesday - friday pickup anytime after 3 pm
saturday pickup before 5:30 pm only

federal family packages

salad, entrée, dessert & bread / serves five

salad choice of one

caesar salad
crisp romaine, garlicky caesar dressing,
baquette croutons, parmesan

mesclun salad
salad bar veggies, fried chick peas,
herb-sherry vinagerette

baby spinach salad
roasted red onions, pickled mushrooms, goat cheese,
toasted pignolis, garlic confit, balsamic

entrées choice of one

chicken bolognese / 59.95
rigatoni, truffle butter, mascarpone, parmesan

truffled mac and cheese / 59.95
penne ragate, truffles, sottocenere cheese,
toasted bread crumbs

rosemary roasted chicken breast / 59.95
potato pancakes, spring vegetables, lemon au jus

grilled atlantic salmon / 69.95
charred asparagus, fingerling potato confit,
lemon butter, salsa verde

red wine braised beef short ribs / 73.95
herb roasted carrots, english pea,
federal mashed potatoes, chevre

dessert choice of one

chocolate truffle cake
red berries, coulis, mascarpone, mint

warm nutella crepes
bananas "foster," candied hazelnuts, mascarpone

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

vanilla poppy-seed cake
fresh berries, cream, raspberry sauce