

## 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

## 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

## 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



## cocktails

### the golden pear / 12

tito's, mathilde la poire, pear-ginger simple,  
fresh lemon, candied ginger.

### autumn daiquiri / 12

flor de cana, spice apple simple, fresh lime, nutmeg

### the old nut / 12

redemption rye, black walnut, orange bitters

### better with sage / 12

botanist gin, sage, grapefruit, citrus, tonic

### the pompeii / 12

Aavion silver, dark cherry reduction,  
smokey del maguey mezcal, lime, lava salt

## 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

### dobbes "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

