



# the federal

a restaurant & bar

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

dinner | spring 2021

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## starters

### bistro style caesar salad

chunky romaine hearts, garlicky caesar dressing,  
baguette croutons, fried organic egg / **10.95**

### 12 ingredient chopped salad

marinated salad bar veggies with bacon “beignet,”  
crumbled feta, avocado mousse, red wine vinaigrette  
/ **11.95**

### a bucket of balls

the federal’s famous risotto balls with fresh black  
truffle butter & snipped chives / **13.95**

### red, white & greens

radicchio, endive & arugula tossed with oregano  
vinaigrette, chevre, fried baby artichoke croutons  
& potato chips / **9.95**

### tuna crudo pizza

fried scallion pancake, puttanesca aioli, oil cured  
olives, fried capers, lemon, basil / **16.95**

### fresh italian burrata

charred bean salad, mustard seed vinaigrette,  
crispy soppressata, spring onions, oregano / **14.95**

### vidalia onion soup

short ribs, blistered lord hobo cheddar, fried steak  
house onion rings, parsley pesto / **15.95**

### foie gras donuts

farmers market fruit compote, spiced almond  
dukkah sugar / **12.95**

## entrées

### crunchy seed crusted rack of lamb

english peas, fregola, arugula-mint emulsion, confit  
pignolis, salted potato sticks / **41.95**

### surf ‘n’ turf “ssam”

porcini soy glazed short rib, tograshi soft shell crab,  
bibb lettuce, pickled ramps, bech mushrooms,  
mustard seed sauce / **37.95**

### seared u-10 diver sea scallops

orzo “risotto,” spring firsts, broad bean pistou,  
crisp pancetta, black chili salt / **38.95**

### seared atlantic codfish ‘oscar’

charred spring asparagus “hash,” wilted greens,  
buttered crab, bearnaise, lemon tarragon  
pangrattato / **36.95**

### deconstructed tuna nicoise salad

soft lettuce, heirloom tomatoes, fingerling potatoes,  
oil cured olives, roasted peppers, lemon-caper  
citronette, fennel pollen / **31.95**

### seared atlantic salmon

fried artichoke caponata, green garlic salsa verde,  
crispy rock shrimp, celery leaf, gremolata / **35.95**

### grilled ny strip

wild mushroom veloute, allium, fried potato gnocchi,  
garlic wagyu butter, sort herbs / **40.95**

### federal ‘carbonara’

1 1/4 lobster, smoked bacon, english peas,  
cracked black pepper, uni butter, garganelli pasta,  
guanciale pangrattato / **42.95**



## chicken bolognese

rigatoni, fontina, parmesan, mascarpone / **24.95**

## truffle mac & cheese

penne rigate, truffles, sottocenere cheese / **23.95**  
add grilled breaded shrimp / supplemental **10.95**  
add braised beef short ribs / supplemental **8.50**  
add both / supplemental **17.95**

# pizza & handhelds

## federal cheeseburger

angus patty, brioche roll, caramelized vidalias, gruyère, au poivre sauce, fried pickle / **15.95**

## vinted's pork belly tacos

crispy confit pork belly, flour tortilla, pickled vegetables, chili lime sauce, cilantro crema / **15.95**

add a federal margarita **12.00**

## the classic pizza

tomato, mozzarella, fresh basil / **14.95**

## lobster & charred asparagus pizza

guanciale, fontina, thyme, truffle oil / **20.95**

## bronx pizza

pepperoni "pesto," tomato sauce, mozzarella, oregano, red onion & black cured olives / **15.95**

# you be the chef

*served with your choice of a sauce and two sides*

seared sea scallops **38.95**

seared salmon **35.95**

red wine braised short ribs **33.95**

ny strip **40.95**

roasted codfish **35.95**

grilled breaded shrimp **30.95**

rack of lamb **41.95**

grilled tuna **30.95**

grilled lobster tails (3 half tails) **39.95**

**SIDES** a la carte **5.95**

mashed potatoes | french fries | polenta  
asparagus | mixed peas | garlicky haricot vert

**SAUCES** a la carte **1.95**

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

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## ADD TO ANY ENTRÉE

rack of grilled breaded shrimp **8.95**

grilled half lobster tail **9.95**

slab of seared foie gras **12.95**

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## PLATE CHARGE

appetizer, soup or salad **1.95** entrée **3.95**

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**executive chef** michael presnal

**chef de cuisine** anthony tyler

**sous chefs** josé ramirez

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**menu and prices subject to change  
without notice**

