



the federal

a restaurant & bar

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

dinner | summer 2021

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**

fresh italian burratta

hot bacon vinaigrette, garden tomatoes, hydro bib,
garlicky croutons, crisp lardoons / **15.95**

poke wonton "nachos"

tuna, salmon belly, spicy guacamole,
charred corn, cabbage, pickled serranos,
furikake, chive crema / **16.95**

federal crab louie

little gem salad, green goddess dressing, avocado,
sweet 100 tomatoes, asparagus, hard boiled eggs,
fried potato crisps / **17.95**

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 sugar / **12.95**

entrées

red wine braised short ribs

lobster corn chowder, charred scallion salsa,
togarashi spiced corn ribs, cilantro / **41.95**

crunchy seed-crusted rack of lamb

fattoush salad, heirloom tomatoes, english cukes,
fried pita, mint labneh, preserved lemon citronette,
za'atar / **43.95**

seared u10 diver sea scallops

lobster stir fry, oyster mushrooms, green onions,
ginger, cilantro, meyer lemon butter, chive oil / **40.95**

skillet roasted salmon

tomato "carpaccio," potato puree, buttered king crab,
smashed avocado, spicy ceviche vinaigrette,
jalapeno salsa / **39.95**

oven roasted codfish

charred zucchini confit salad, blue crab, caramelized
onions, basil, pommes puree, truffled vinaigrette / **38.95**

grilled tuna piccata

baby artichokes, oven dried tomatoes, grilled
marinated zucchini, salsa verde, caper berries,
fried potatoes, gremolata / **32.95**

grilled ny strip "poutine"

au poivre wild mushroom "gravy," cheddar cheese
curds, charred broccolini, aleppo pepper, chives / **mp**

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 **36.95**

red wine braised short ribs **33.95**

ny strip **mp**

roasted codfish **35.95**

grilled breaded shrimp **30.95**

rack of lamb **42.95**

grilled tuna **30.95**

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

SIDES a la carte **5.95**

mashed potatoes | french fries | polenta | asparagus

charred broccolini | garlicky haricot vert

SAUCES a la carte **1.95**

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

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 anthony tyler

executive sous chef kaylee paulson

sous chef jacob munro

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

