



the federal

a restaurant & bar

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

starters

bistro style caesar salad

chunky romaine hearts, garlicky caesar dressing, baguette croutons, fried organic egg / **11.95**

red, white & greens

radicchio, endive & arugula tossed with oregano vinaigrette, chevre, fried baby artichoke croutons & potato chips / **10.95**

12 ingredient chopped salad

marinated salad bar veggies with bacon "beignet," crumbled feta, avocado mousse, red wine vinaigrette / **12.95**

a bucket of balls

the federal's famous risotto balls with fresh black truffle butter & snipped chives / **14.95**

foie gras donuts

farmers market fruit compote, spiced sugar / **13.95**

fresh italian burrata

honey roasted delicata squash, pomegranate seeds, prosciutto di parma, fried sage, salted pepitas / **16.95**

federal 'harvest' salad

pears, roasted golden beets, toasted hazelnuts, whipped chevre, pickled shallots, dried cherries, panettone croutons, sweet potato chips, maple-mustard seed vinaigrette / **13.95**

cider brined pork belly

spaghetti squash, toasted hazelnuts, sherry butter, spiced pumpkin seeds, local apple salad / **15.95**

kabocha squash-mussel chowder

root vegetables, coconut milk, lemongrass, curry oil, aleppo pepper / **14.95**

tempura shrimp 'ssam'

drunken mexican sriracha, crunchy cabbage slaw, creme fraiche, cumin seed, avocado, micro cilantro / **17.95**

entrées

seared sea scallops

duck leg confit, duck egg, sugar pumpkin puree, endive 'salad,' brown butter, duck fat hollandaise, honey vinaigrette / **40.95**

grilled ny strip

'loaded' potato croquettes, aged white cheddar fonduta, prosciutto cracklings, peppercorn trio, broccolini, red wine jus / **mp**

seared atlantic codfish

truffled potato crab bisque, smoked bacon & root vegetable 'hash,' sunchoke chips / **39.95**

'surf & turf'

red wine braised short ribs, grilled lobster tail, 'cacio de pepe' popover, parsnip puree, forest mushroom ragu, kale salsa verde, porcini oil / **41.95**

seared atlantic salmon

grilled breaded shrimp, garlic scampi butter, braised fennel, bomba calabrese, arugula salad, prawn chips / **39.95**

breaded elephant ear pork rib chop

celeriac puree, brussel-apple salad, toasted almonds, spiced apple butter / **29.95**

grilled lobster tails

sweet potato gnocchi, parmesan mornay sauce, delicata, toasted green wheat, spiced pignolis, pickled mustard seeds, mizuna / **42.95**

wild forest mushroom tagliatelle

black trumpet, lobster mushroom, porcini ragu, red wine, confit pine nuts, ash crusted goat cheese / **26.95**
add braised short rib / supplemental **8.95**

truffle mac & cheese

penne rigate, truffles, sottocenere cheese / **23.95**
add grilled breaded shrimp / supplemental **10.95**
add braised beef short ribs / supplemental **8.95**
add both / supplemental **17.95**

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

pizza & handhelds

federal cheeseburger / 16.95

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

the classic pizza / 15.95

tomato, mozzarella, fresh basil

lobster & charred asparagus pizza / 20.95

guanciale, fontina, thyme, truffle oil

fig & prosciutto pizza / 18.95

gorgonzola dolce, fig jam, rosemary,
cracked black pepper, arugula

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 **34.95**

breaded pork rib chop **29.95**

ny strip **mp**

roasted codfish **35.95**

grilled breaded shrimp **30.95**

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

SIDES a la carte **5.95**

mashed potatoes | french fries | polenta

asparagus | broccolini | fried baby brussels sprouts

autumn squash puree

SAUCES a la carte **1.95**

truffle butter | federal "a-1" sauce | bacon butter

red wine sauce | garlic butter

ADD TO ANY ENTRÉE

rack of grilled breaded shrimp **9.95**

grilled half lobster tail **10.95**

slab of seared foie gras **13.95**

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

