

spring 2022



# 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 / **13.95**

### a bucket of balls

the federal's famous risotto balls with fresh black truffle butter & snipped chives / **15.95**

### koch-kocha spiced pork belly nachos

wonton chips, tamarind salsa, fried edamame, avocado, sweet drop peppers, chili crema / **16.95**

### fried oyster bao buns

napa cabbage togarashi slaw, kimchi cucumbers, garlic chives / **17.95**

### fresh italian burrata

fried sugar snaps, whipped garlic, curry leaf meyer lemon pickle, chili threads, chevil, mint oil / **16.95**

### grilled asparagus & crab salad

boston bibb, mustard seed pangrattato, radicchio, basil-dijon vinaigrette / **18.95**

### crisp matchsticks of zucchini

toasted almonds, shaved pecorino, e.v.o.o, cracked black pepper / **11.95**

## entrées

### sesame crusted tuna

sugar snap spring vegetable 'salad,' smashed fingerlings, green goddess, soft boiled egg, pickled shallots, soft herb salsa verde / **38.95**

**roasted atlantic salmon** charred beets, crispy quinoa, endive, cukes, 'broken' cipollini-buttermilk dressing, horseradish root, sorrel / **39.95**

### red wine braised short ribs

fresh maine lobster ravioli, szechuan pepper butter, english peas, buttered leeks, pickled chanterelle mushrooms, frico / **43.95**

### slow braised double cut pork shanks

spring orzo risotto, charred vidalia onion jus, orange-fennel salsa, frizzled leeks / **40.95**

### grilled lobster vignole

spring vegetable italian stew, carrot gnocchi, ramp butter, artichokes, "salt & vinegar" potato chips, prosciutto 'cracklings' / **44.95**

### seared sea scallops

english pea & ricotta pot stickers, pickled carrot top salsa verde, spiced sunflower seeds dukkah, garden mint, chili oil / **42.95**

### grilled ny strip steak

buttermilk fried o' rings, red pepper-adjika ketchup, cheesy fontina potato puree, spring onion chimichurri, porcini salt. / **mp**

### grilled breaded quail

spicy nduja fregola, porcinis, tuscan kale, charred carrot salad, whipped goat cheese, pine nut-sage pesto / **38.95**

### 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 / 21.95**

guanciale, fontina, thyme, truffle oil

## **bronx pizza / 18.95**

pepperoni "pesto," tomato sauce, mozzarella,  
oregano, red onion, black cured olives

# 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**

grilled tuna **34.95**

ny strip **mp**

grilled breaded quail **33.95**

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

roasted carrots | spring peas

### **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 **11.95**

slab of seared foie gras **15.95**

---

### **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**

