

late summer 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 / **12.95**

red, white & greens

radicchio, endive & arugula, oregano vinaigrette, chevre, fried baby artichoke croutons & potato chips / **11.95**

12 ingredient chopped salad

marinated salad bar veggies with bacon "beignet," crumbled feta, avocado mousse, red wine vinaigrette / **14.95**

a bucket of balls

the federal's famous risotto balls with fresh black truffle butter & snipped chives / **16.95**

zucchini fritto

crab stuffed blossoms, fried jo jo's, zucchini pickles, red pesto, herb aioli / **18.95**

burrata bit

heirloom tomatoes, avocado, green goddess, pepper bacon jam, chive pangrattato / **18.95**

soft shell crab cocktail

gem lettuce, roasted nori vinaigrette, wasabi cocktail, pickled green onions / **19.95**

crisp matchsticks of zucchini

toasted almonds, shaved pecorino, e.v.o.o, cracked black pepper / **12.95**

federal chicken liver mousse

grilled sourdough, marsala braised onions, saba, smoked salt, preserved sicilian lemon / **16.95**

entrées

grilled tuna

garden eggplant caponata, charred octopus, romesco, crispy fried white beans / **43.95**

seared sea scallops

artichoke puttanesca salad, calabrian zippoli, baby romaine, burnt lemon aioli / **45.95**

lobster corn chowder

grilled lobster tails, cob smoked bacon, chipotle oil, tarragon, fennel pollen / **49.95**

seared atlantic salmon

tomato "carpaccio," crushed avocados, buttered crab, potato puree, spicy sriracha vinaigrette / **44.95**

red wine braised short ribs

"lobster thermidor," crespelles, rocket salad, "tartufo povero" pickled mustard seeds, chives / **48.95**

grilled ny strip steak

parmesan pudding, charred romano beans, caramelized onion jam, porcini vinaigrette, fricco crumble / **MP**

roasted rack of lamb

federal garden panzanella salad, italian "hummus," charred pine nut salsa verde, chevre, lemon confit / **49.95**

elephant ear pork chop milanese

shaved summer squash salad, sicilian oregano, calabrian chilis, lemon citronette / **41.95**

chicken bolognese rigatoni, fontina, parmesan, mascarpone / **25.95**

truffle mac & cheese penne rigate, truffles, sottocenere cheese / **24.95**

add braised beef short ribs / supplemental **13.95**

pizza & handhelds

federal cheeseburger / 17.95

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

the classic pizza / 17.95

tomato, mozzarella, fresh basil

lobster & charred asparagus pizza / 23.95

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

