

winter 2022-2023



the federal

a restaurant & bar

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

starters

“fig poppers” / 16.95

black mission figs stuffed with gorgonzola dolce, “crisp” prosciutto di parma, 12 year aged balsamic & orange gremolata

trio of foie gras / 24.95

seared/fried/poached, seasonal fall accompaniments, brioche

fresh burrata / 18.95

shaved pear, fig, pickled grape salad, castlefranco, spiced hazelnuts, prosciutto di parma, honey balsamic, mint

tuna carpaccio / 19.95

salsa macha, ancho-chili, sesame, confit pepitas, spicy microgreens, heritage apple vinegar

“buffalo” rock shrimp wedge salad / 17.95

baby iceberg, blue cheese, pancetta, avocado-herb ranch, tomato bread crumbs

a bucket of balls / 16.95

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

12 ingredient chopped salad / 15.95

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

red, white & greens / 11.95

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

bistro style caesar salad / 12.95

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

entrées

“surf & turf” / 49.95

red wine braised short ribs, grilled lobster tail, parsnip wontons, black garlic-worcestershire butter, horseradish root, bread crumb persillade

breaded pork chop milanese / 42.95

pumpkin butter polenta, stracciatella, fried baby brussels, calabrian honey, pine nut vinaigrette, pepita dukkah

grilled ny strip / mp

oxtail ragu, steak house onion rings, pommes puree, fall pesto

seared sea scallops / 48.95

creamy leek & potato soup, mv little necks, smoked bacon-brown butter, clam “fritters,” adjika “salsa”

grilled yellowfin tuna / 43.95

mushroom miso barley risotto, kabocha, young ginger, lump crab, green onions, sesame oil, baby bok choy

grilled lobster tails / 49.95

truffle sacchetti, caramelized onion-parmesan brodo, black pepper yukon chips, baby spinach, chive butter

spicy fennel honey glazed atlantic salmon / 47.95

shrimp & potato and chorizo “hash,” saffron jus, pickled fennel, espelette pepper oil, fennel pollen

chicken bolognese / 25.95

rigatoni, fontina, parmesan, mascarpone

truffle mac & cheese / 25.95

penne rigate, truffles, sottocenere cheese
add braised beef short ribs / supplemental 13.95

pizza & handhelds

federal cheeseburger / 19.95

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

the classic pizza / 18.95

tomato, mozzarella, fresh basil

bronx pizza / 19.95

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

fig & prosciutto pizza / 23.95

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 **42.95**

seared salmon **42.95**

red wine braised short ribs **40.95**

grilled tuna **40.95**

ny strip **mp**

pork chop milanese **38.95**

grilled lobster tails (3 half tails) **43.95**

SIDES a la carte **7.95**

mashed potatoes | french fries | polenta

asparagus | brussels sprouts

SAUCES a la carte **2.95**

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

red wine sauce | garlic butter

ADD TO ANY ENTRÉE

grilled half lobster tail **13.95**

slab of seared foie gras **15.95**

PLATE CHARGE

appetizer, soup or salad **2.95**

entrée **4.95**

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

