



# the federal

a restaurant & bar

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

## starters

### bistro style caesar salad / 13.95

chunky romaine hearts, garlicky caesar dressing,  
baguette croutons, fried organic egg  
add grilled breaded shrimp / supplemental 14.95  
add white anchovies / supplemental 1.95

### 12 ingredient chopped salad / 15.95

marinated salad bar veggies with bacon  
"beignet," crumbled feta, avocado mousse,  
red wine vinaigrette  
add grilled breaded shrimp / supplemental 14.95

### a bucket of balls / 17.95

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

### red, white & greens / 12.95

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

### fresh italian burrata / 19.95

grilled spring asparagus, avocado-english pea  
puree, confit pine nuts, green goddess, lemon  
olive oil, prosciutto di parma

### yellowfin tuna carpaccio / 20.95

grilled castelvetrano olives, marinated roasted  
peppers, fried artichoke 'petals,' anchovy  
emulsion, micro parsley, grissini

### fried cornmeal dusted soft shell crab / 23.95

warm crab 'salad,' zucchini, marcona  
almonds, blistered cherry tomatoes,  
black lime meunière, chervil

### lobster & foie gras bao buns / 24.95

tempura lobster claws, seared foie gras,  
kabayaki, yuzu aioli, bacon jam, chives

## entrées

### seared sea scallops / 49.95

spiced shrimp falafel, whipped hummus, sugar snaps,  
roasted baby beets, sunflower dukkah, tarragon vinegar,  
turmeric oil

### federal fried chicken breast / 26.95

white bean garlic-pancetta ragout, pea & pickled carrot  
salsa verde, peri-peri butter, rocket

### seared atlantic salmon / 42.95

"burnt" scallion farro, charred zucchini, tomato confit,  
basil pistou, tempura fried peas, spicy spring onions,  
watercress salad, citrus butter

### leek & bacon topped grilled ny strip / mp

potato lasagna bianca, cacio de pepe wagyu butter,  
garlicky broccolini, calabrian romesco, crunchy  
potato sticks

### lobster-kimchi "carbonara" / 49.95

grilled lobster tails, bucatini, lobster "sambal,"  
spring onion-napa cabbage kimchi, smoked bacon  
fava beans, furikake

### coriander & cracked black pepper encrusted yellowfin tuna / 46.95

smashed fingerlings, giardiniera salad, smokey  
paprika aioli, pulpo asado, soft herbs

### "surf & turf" / 49.95

red wine braised short ribs, miso grilled ½ lobster tail,  
spring carrot bisque, buttermilk fried shallot rings,  
ginger, pignolis, cilantro

### braised spring lamb shank / 44.95

whipped parmesan polenta, forest mushroom raviolis,  
confit vidalia onions, lamb jus, schug

### "elephant ear" pork chop milanese / 38.95

spring first veggies, pancetta, bacon butter,  
ricotta salata, house made beer mustard, gribiche

## entrées cont.

### truffle mac & cheese / 25.95

penne rigate, truffles, sottocenere cheese  
add grilled breaded shrimp / supplemental 14.95  
add braised beef short ribs / supplemental 13.95

### chicken bolognese / 25.95

house made rigatoni, fontina,  
parmesan, mascarpone

## pizza & handhelds

### federal cheeseburger / 19.95

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

### the classic pizza / 19.95

tomato, mozzarella, fresh basil

### lobster & charred asparagus pizza / 22.95

guanciale, fontina, arugula, thyme, truffle oil

### bronx pizza / 20.95

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*

grilled breaded shrimp 38.95

seared sea scallops 44.95

seared salmon 42.95

red wine braised short ribs 40.95

coriander & cracked black pepper encrusted  
yellowfin tuna 40.95

ny strip mp

lamb shank 44.95

pork chop milanese 38.95

fried chicken breast 26.95

grilled lobster tails (three ½ tails) 43.95

### SIDES a la carte 8.95

mashed potatoes | french fries | polenta  
asparagus | broccolini

### SAUCES a la carte 3.95

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

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### ADD TO ANY ENTRÉE

rack of grilled breaded shrimp 14.95

braised beef short ribs 13.95

grilled ½ lobster tail 9.95

slab of seared foie gras 16.95

foie gras with accompaniments 20.95

### PLATE CHARGE

appetizer, soup or salad 3.95

entrée 7.95

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**executive chef** michael presnal

**chef de cuisine** anthony tyler

**sous chef** jacob munro



menu and prices subject to change without notice