



# the federal

a restaurant & bar

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

## starters

### a bucket of balls / 17.95

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

### 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

### red, white & greens / 12.95

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

### crisp matchsticks of zucchini / 10.95

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

### rocket & summer red fruit salad / 16.95

shaved goat cheese, almond granola, pickled red onion, saba vinaigrette, soft herbs

### fresh Italian burrata / 19.95

spiced pickled melons, prosciutto, toasted pistachio, mint, white balsamic

### poke "nachos" / 22.95

yellowfin tuna, yuzu vinaigrette, sambal mayo, avocado mousse, jalapeno, chives, napa cabbage, churritos

### seared slab of foie gras / 24.95

rosemary cornbread, peach compote, aged balsamic, peppery micros

## entrées

### seared atlantic salmon / 45.95

garden tomato carpaccio, avocado, potato puree, buttered crab, ceviche vinaigrette, jalapeño-onion salsa, cilantro

### seared sea scallops / 49.95

maine lobster ravioli, pancetta, truffled creamed corn, fava beans, allium salsa verde

### grilled new england lobster tails (3 halves) / 49.95

crab and corn chowder, chorizo, charred scallion & lime aioli, confit fingerlings, tajin, chive oil

### szechuan & coriander encrusted tuna / 46.95

kimchi potato salad, shrimp wontons, blistered shishitos, pickled ginger, sweet carrot chili sauce

### pan seared filet mignon / 52.95

parmesan dauphine, herbed wagyu butter, hot honey roasted garden tomatoes, crispy garlic & arugula pesto

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

herb and pepper labneh, garden tomatoes, english cucumbers, radish, scallion pancakes, preserved lemon citronette, zattar oil

### red wine braised short ribs / 49.95

chunky lobster polenta, tempura green beans, brown butter, kale pesto

### 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

## **federal lobster roll / 29.95**

fresh lobster, lemon thyme aioli, celery salt, fried lobster claws, old bay potato chips

## **the classic pizza / 19.95**

tomato, mozzarella, fresh basil

## **lobster & charred asparagus pizza / 23.95**

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**

szechuan & coriander encrusted tuna **40.95**

pork chop milanese **38.95**

oven roasted filet mignon **52.95**

grilled lobster tails (three ½ tails) **43.95**

### **SIDES** a la carte **8.95**

mashed potatoes | french fries | polenta

asparagus | green beans

### **SAUCES** a la carte **3.95**

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

red wine sauce | garlic butter

*quality does take time -*

*please be patient as your meal*

*is being prepared to order.*

---

### **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**

---

**executive chef** michael presnal

**chef de cuisine** anthony tyler

**sous chef** jacob munro, eliezer burgos

