

CRUDO

HALF DOZEN OYSTERS 12.95
East Coast / Prosecco Sorbet

"CAN O' MEAT" 13.95
Beef Tenderloin Tartare / Spicy Dijon / Capers / Parmesan / Potato Chips

KOREAN SALMON BELLY + BLUE CRAB POKE 14.95
White Rice / Gochujang Vinaigrette / Radish Sprouts / Nori / Tobiko

SEA URCHIN TACOS 12.95
Avocado / Chipotles / Cilantro / Onion / Lime

TUNA CARPACCIO "PIZZA" 15.95
Scallion Cake / Spring Garlic Aioli / Marinated Tomatoes / Pickled Shallots / Oil Cured Olives / Micro Basil

SNACKS

PROVENCAL OLIVES 5.95
Fennel Pollen / Confit Lemon / Chili Thread

TRUFFLE POPCORN 5.95
Truffle Butter / Parmesan

RISOTTO BALLS 8.95
Black Truffle Salt / White Truffle Butter / Parmesan

HUMMUS 8.95
Za'atar / Scallion Cake
Extra Scallion Cake 3.25

'PAPAS BRAVAS' 10.95
Confit Fingerling Potatoes / Fried Camembert / Romesco / Smoked Bacon Aioli / Spiced Almonds / Smoked Paprika

**VINTED'S
CARAMELIZED
HOUSE CURED
BACON** 11.95
Pork Rinds / Chilis / Maple Butter

VINTED

SOUPS + SALADS

**SMOKED HADDOCK
CHOWDER** 12.95
Littlenecks / Spiced Carrot Chips / Hot Curry Oil

YOUNG LETTUCE 9.95
Red+Green Oak Lettuce / Compressed Beets / Roasted Radishes / Goat Cheese / Pistachio Dukkah / Finger Lime Citronette

CUCUMBER 'GREEK SALAD' 10.95
Heirloom Tomatoes / Kalamata Olive / Radishes / Red Onion Pickles / Creamy Poblano-Feta Dressing

**WARM SUGAR SNAP PEA
SALAD** 10.95
Stilton / Smoked Bacon Lardons / Pickled Shrooms / Brown Butter Vinaigrette / Mustard Bread Crumbs

**FRESH BURRATA
& PROSCIUTTO** 12.95
Local Ramp Salsa Verde / Peperonata / Pignolis / Crostini

"MEAT + CHEESE"

**Served with Grape "Clusters,"
Raisin Walnut Bread & Honeycomb**
7.95 each / 3 for 16.25 / 5 for 24.25

DUCK MOUSSE PATE
Port Wine

PROSCIUTTO DI PARMA
18 Months / Chestnuts / Parma

BRESAOLA
Air Dried Beef / 3 Months

CHORIZO
Pork / White Wine / Spanish Paprika / RI

SPICED COPPA
Cured Pork Shoulder / Black Pepper

**ENGLISH
FARMHOUSE BLUE**
Cow / Elegant Silky / 5 Months / CT

NEW ENGLAND CHEDDAR
Cow / Cave Aged / 14 Months / VT

LAKES EDGE
Goat / Creamy / Earthy / 2 Months / VT

MANCHEGO
Sheep / Semi-Hard / 12 Months / Spain

MOBIER
Cow / Vegetable Ash / 3 Months / France

SMALL PLATES

ASPARAGUS "BAGUTTA" 10.95
Charred Asparagus / Fried Egg / Truffle Butter / Parmesan / Crispy Shallot

**CHUNKY AVOCADO
TOAST** 10.95
Sweet Crab / Piquillos / Radishes / Wasabi Oil / Micro Cilantro

ELOTES 11.95
Espelett Pepper Polenta Fries / Garlic Aioli / Queso Fresco / Charred Lime / Parmesan Butter / Sea Salt

**PAN ROASTED
PEI MUSSELS** 12.95
Coconut Juice / Lemongrass / Thai Basil / Ginger / Chili 'Laced' White Rice

OCTOPUS CARPACCIO 12.95
Piquillo Pepper Vinaigrette / Meyer Lemon / Chili Threads

**FRIED CORNMEAL DUSTED
SOFT SHELL CRAB** 14.95
Texas Toast / Ramp Tartar Sauce / Pickles / Spring Veggie Slaw / Bacon

**LOBSTER TATER TOT
"POUTINE"** 16.95
Fried Cheese Curds / Truffle Butter / Crème Fraiche / Sunny Side Egg / 'American Caviar' / Chives

BAKED FONTINA FONDUTA 11.95
Caramelized Vidalias / Duck Fat Basted Pretzels / Pickled Mustard Seeds

THAI FRIED PORK RIBS 11.95
Hot & Sour Sauce / Salted Mango / Lime / Mint

PORK BELLY TACOS 12.95
Chili-Lime / Cabbage / Pickled Vegetable
Extra Taco 6.50

LARGE PLATES

**FEDERAL'S FAMOUS
MAC & CHEESE** 14.95
Penne Rigate / Truffles & Sottocenere Cheese
Add Grilled Lobster Tail 9.95.
Add Braised Beef Short Ribs 6.95

MESSY VINTED BURGER 13.95
Dry Aged Beef / "L.T.O." / Yellow Cheese / Pickled Butter

**FRIED CORNMEAL DUSTED
OYSTER PO'BOY** 14.95
Iceberg / Spring Giardiniera / Caper Aioli / Salt+Vinegar Pot Chips

"FOIE HEAVEN SAKE" 20.95
Seared Foie Gras / Short Rib / Caramelized Onions / Truffle Cheese / Farm Egg / English Muffin

DUCK + WAFFLE 23.95
Crisp Duck Confit / Cornmeal-Pignoli Waffle / Spring Shrooms / Sunny Side Duck Egg / Maple-Mustard Butter / Pea Tendrils

**PAN FRIED RABBIT
SCHNITZEL** 24.95
Potato Puree / Roasted Heirloom Carrots / Crispy Prosciutto / Madeira / Pickled Mustard Seeds

**PAN ROASTED
ATLANTIC CODFISH** 20.95
Pork Jowl 'Chili' / Black Eyed Peas / Baby Spinach / Charred Spring Onion / Garlic Butter / Pancetta Crumble

SEARED SPRING SALMON 20.95
Tomato 'Carpaccio' / Ceviche Vinaigrette / Wasabi Peas / Potato Puree / Jalapeno-Maui Onion 'Salsa'

SEARED SEA SCALLOPS 23.95
Sweet Corn Chowder / Pancetta / Fingerling Potato / Sugar Snap Peas / Chipotle Aioli

**KOREAN BBQ
HANGER STEAK** 23.95
Fried Potato Churro / Chili Pickled Baby Bell Peppers / Garlic-Soy-Caramel Jus / Coriander / Sesame Salt

LOBSTER "BOLOGNESE" 30.95
Tagliolini / Roast Tomato-Pancetta Soffritto / Black Truffles / Fried Leek

SWEETS

**"WHIPPED"
CHOCOLATE CHIP
COOKIE DOUGH** 7.95

**RED BERRY
CHEESECAKE** 8.95
Sicilian Pistachio Gelato / Mascarpone / Mint

**CHOCOLATE
+ COCOA NIB
MOUSSE CAKE** 9.95
Salted Peanut Butter Crumble / Roasted Banana Ice Cream

**SUGAR SPICED
RICOTTA BEIGNETS** 8.95
Trio of Sauces

MEYER LEMON BAR 8.95
Raspberry Sorbet / Cherry Compote / Almond Biscotti Crumble / Mascarpone

EXECUTIVE CHEF MICHAEL PRESNAL | CHEF DE CUISINE SEAN KIM

OUR MENU CONSISTS OF SOME PLATES THAT WILL ARRIVE AS THEY ARE PREPARED. *THESE ITEMS ARE SERVED RAW, UNDERCOOKED OR CONTAIN (OR MAY) CONTAIN RAW OR UNDERCOOKED INGREDIENTS. *THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS. IT IS IMPORTANT TO BRING ANY FOOD ALLERGY YOU MAY HAVE TO THE ATTENTION OF YOUR SERVER.