

APPETIZERS

ASPARAGUS BAGUTTA 9.95
Charred Asparagus / Fried Egg / Truffle Butter /
Parmesan / Crispy Shallot

PAN ROASTED PEI MUSSELS 9.95
Coconut Juice / Lemongrass / Thai Basil / Ginger /
Chili 'Laced' White Rice

"CAN O' MEAT" 11.95
Beef Tenderloin Tartare / Spicy Dijon / Capers /
Parmesan / Potato Chips

HADDOCK CHOWDER 10.95
Littlenecks / Spiced Carrot Chips / Hot Curry Oil

FRESH BURRATA + PROSCIUTTO 12.95
Local Ramp Salsa Verde / Peperonata /
Parma di Prosciutto / Pignolis / Crostini

SANDWICHES

Served with choice of French Fries / Sweet Potato Fries /
Potato Chips

MESSY VINTED BURGER 9.95
Dry Aged Beef / "L.T.O" / Yellow Cheese / Pickle Butter

BUTTERMILK FRIED CHICKEN 10.95
Habañero-Honey Sauce / Classic Slaw

PORK BELLY TACOS 11.95
Chili-Lime / Cabbage / Pickled Vegetable
Extra Taco 6.50

**FRIED CORNMEAL DUSTED
SOFT SHELL CRAB** 12.95
Texas Toast / Ramp Tartar Sauce / Pickles /
Spring Veggie Slaw / Bacon

OYSTER PO'BOY 12.95
Iceberg / Fried Oysters / Spring Giardiniera / Caper Aioli

RABBIT SCHNITZEL SANDWICH 14.95
Caramel-Soy / Kimchi Slaw / Chipotle Aioli

CROISSANT LOBSTER ROLL 16.95
Baby Oak Lettuce / Meyer Lemon Aioli / Celery /
Red Onion / Spring Onion

LUNCH ENTRÉES

FEDERAL'S FAMOUS MAC & CHEESE 12.95
Penne Rigate / Truffles + Sottocenere Cheese
Add Grilled Lobster Tail 8
Add Braised Beef Short Ribs 4

SALMON BELLY + BLUE CRAB 12.95
White Rice / Gochujang Vinaigrette / Radish Sprouts / Nori / Tobiko

BEER BRAISED PORK RIBS 12.95
White Rice / Carrot / Iceberg / Hot & Sour Sauce / Mango / Mint

KOREAN BBQ HANGER STEAK 16.95
White Rice / House Made Kimchi / Forest Mushroom / Asparagus / Farm Egg

SEARED SEA SCALLOPS 17.95
Sweet Corn-Pancetta Chowder / Fingerling Potato / Sugar Snap Peas / Chipotle Aioli

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

VINTED LUNCH

SNACKS

PROVENCAL OLIVES 5.95
Fennel Pollen / Confit Lemon / Chili Thread

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

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

TRUFFLE POPCORN 5.95
Truffle Butter / Parmesan

ENTRÉE SALADS

Add Chicken 4 Salmon 6 Hanger Steak 9

YOUNG LETTUCE 7.95
Red + Green Oak Lettuce / Compressed Beets /
Roasted Radishes / Goat Cheese / Pistachio Dukkah /
Finger Lime Citronette

CAESAR SALAD 7.95
Romaine / Caesar Vinaigrette / Parmesan / Polenta Crouton

NECTARINE GARDEN SALAD 7.95
Mixed Greens / Cherry Tomato / Red Onion /
Cucumber / Carrot / Radish / Sunflower Seeds /
Creamy Poblano-Feta Dressing

"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

**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.