

CRUDO

HALF DOZEN OYSTERS 12.95

East Coast / Prosecco Sorbet

"CAN O' MEAT" 13.95

Beef Tenderloin Tartare / Spicy Dijon / Capers / Parmesan / Potato Chips

BLUEFIN TUNA TARTARE 14.95

"Smashed" Avocado / Crispy Shallot / Soy Pearl / Benne Seed

KOREAN SALMON BELLY + BLUE CRAB POKE 14.95

White Rice / Gochujang Vinaigrette / Radish Sprouts / Nori / Tobiko

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

SWEET POTATO

FRITES 8.95

Manchego / Truffle Butter / Pumpkin Seeds

FRIED BABY BRUSSELS

SPROUTS 10.95

Smoked Cheddar / Smoked Bacon / Maple Butter / Parsley



A WINE BAR & KITCHEN BY THE FEDERAL

SOUPS + SALADS

SMOKED HADDOCK CHOWDER 12.95

Little necks / Spiced Carrot Chips / Hot Curry Oil

CLASSIC CAESAR 8.95

Young Lettuce / Parmesan / Garlicky Crouton

APPLE BABY KALE SALAD 9.95

Honeycrisp / Goat Cheese / Spiced Walnuts / Tarragon-Buttermilk Vinaigrette

PEAR BURRATA SALAD 12.95

Arugula / Radicchio / Frisee / Spiced Pecan / Honey Comb / White Balsamic Vinaigrette

"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

BUFFALO STYLE

CAULIFLOWER 11.95

Blue Cheese Aioli / Micro Celery / Cherry Pepper Butter

CHARRED AVOCADO 11.95

King Crab / Bitter Greens / Furikake / Radish / Sesame Seeds / Wasabi

PAN ROASTED

PEI MUSSELS 12.95

Sake / Ginger / Miso / Garlic / Chive

OCTOPUS CARPACCIO 12.95

Piquillo Pepper Vinaigrette / Meyer Lemon / Chili Threads

LOBSTER TATER TOT

"POUTINE" 16.95

Fried Cheese Curds / Truffle Butter / Crème Fraiche / Sunny Side Egg / 'American Caviar' / Chive

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

FRIED CORNMEAL DUSTED

OYSTER PO'BOY 14.95

Iceberg / Giardiniera / Caper Aioli / Salt+Vinegar Pot Chips

"FOIE HEAVEN SAKE" 20.95

Seared Foie Gras / Short Ribs / Caramelized Onions / Truffle Cheese / Farm Egg / English Muffin

DUCK + WAFFLE 23.95

Crispy Duck Confit / Cornmeal-Pignoli Waffle / Forest Mushrooms / Sunny Side Duck Egg / Maple-Mustard Butter / Pea Tendrils

PAN FRIED RABBIT

SCHNITZEL 24.95

Potato Puree / Heirloom Carrots / Crispy Prosciutto / Madeira / Pickled Mustard Seeds

MESSY VINTED BURGER 13.95

Dry Aged Beef / "L.T.O." / Yellow Cheese / Pickled Butter

SEARED ATLANTIC

SALMON 20.95

Tomato 'Carpaccio' / Ceviche Vinaigrette / Wasabi Peas / Potato Puree /

Jalapeno-Maui Onion 'Salsa'

SEARED SEA SCALLOPS 23.95

Chorizo Ragout / Crispy Fingerling Potatoes / Confit Piquillo Pepper

24 HOUR BRAISED

SHORT RIBS 21.95

Rainbow Chard-Black Truffle Gratin / Onion Rings / Port Wine / Orange Gremolata

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

SUGAR SPICED

RICOTTA BEIGNETS 8.95

Trio of Sauces

PUMPKIN CHEESECAKE

BAR 8.95

Maple Caramel Gelato / Candied Apple Slice / Salted Pumpkin Seed / Preserved Lemon

"MELTING" CHOCOLATE

CHIP COOKIE CAKE 8.95

Vanilla Gelato / Candied Ginger / Orange / Caramel Rum / Mascarpone

CHOCOLATE +

COCOA NIB

MOUSSE CAKE 9.95

Roasted Banana Ice Cream / Salted Peanut Butter Crumble / Banana Chips

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.