



# the federal

a restaurant & bar

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

**DINNER | SPRING 2018**

## starters

### salad like the chefs eat / 8.95

hot & creamy potato, cold iceberg, garden veggies, creamy mustard vinaigrette, gruyere, potato sticks

### crisp matchsticks of zucchini / 8.95

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

### bistro style caesar salad / 9.95

chunky romaine hearts, garlicky caesar dressing, baguette croutons, fried organic egg

add grilled breaded shrimp / supplemental **8.95**      add white anchovies / supplemental **1.95**

### 12 ingredient chopped salad / 10.95

marinated "salad bar" veggies with bacon "beignet," crumbled feta, avocado mousse, red wine vinaigrette

add grilled shrimp / supplemental **8.95**

### a "bucket of balls" / 12.95

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

### tuna tartare tacos / 13.95

sashimi grade tuna, crushed avocado, cabbage, sesame, crisp shallots, soy pearls

### speck prosciutto / 14.95

springs firsts, fresh burrata, ramp salsa verde, grilled crostini, pea tendrils

### grilled asparagus & crab salad / 14.95

boston bibb, garlicky toasted bread crumbs, dijon-basil vinaigrette

### mussel "frites" / 15.95

pei mussels, ramp pesto, guanciale, oven roasted tomatoes, lemon-cracked pepper aioli

### beef tenderloin carpaccio / 15.95

fried artichokes, parmesan reggiano, arugula, porcini aioli, truffled potato chips

### chunky new england lobster "stew" / 15.95

chanterelles, favas, sherry, paprika, chervil

### seared slab of foie gras / 17.95

prune pierogies, madeira, brown butter, "melted" cinnamon bark, hazelnuts



# entrées

## grilled breaded farm raised chicken / 26.95

potato gnocchi, porcini cream, sugar snaps, parmesan, fried egg, leeks

## grilled braised beef short ribs / 31.95

forest mushroom, taleggio polenta, asparagus, romesco-red wine jus, sunchoke chips, spiced almond dukkah, popcorn shoots

## cast iron seared codfish / 33.95

black garlic lentil stew, chorizo, smoked paprika grilled octopus, favas, arbol chilis, cilantro-fingerlime aioli

## skillet seared atlantic salmon / 33.95

tomato "carpaccio," crushed avocados, buttered king crab, potato puree, spicy sriracha

## pan roasted sea scallops / 35.95

green herb risotto, blue crab "salsa," fried vidalia onion rings, piquillo pepper tapenade, radish sprouts

## grilled usda prime ny sirloin steak / 39.95

"carbonara" – parmesan flan, garlicky potato puree, english peas, fried egg, red wine-marrow jus, bacon, cracked pepper

## harissa dry rubbed lobster tail / 39.95

shellfish "aqua pazza," pommes puree, tomato calabrian chili, fennel, salmoriglio aioli

## truffle "mac & cheese" / 14.95 | 22.95

penne rigate, truffles, sottocenere cheese

add grilled breaded shrimp / supplemental **8.95**    add braised beef short ribs / supplemental **6.50**

add both grilled breaded shrimp & braised beef short ribs / supplemental **14.95**

## chicken bolognese / 14.95 | 22.95

rigatoni, fontina, parmesan, mascarpone

# pizza & handhelds

## the classic pizza / 13.95

tomato, mozzarella, fresh basil

## prosciutto & artichoke pizza / 16.95

arugula pesto, bufala mozzarella, flowering thyme

## lobster & charred asparagus pizza / 18.95

guanciale, fontina, thyme, truffle oil

## the federal's patty melt / 15.95

angus patty, texas toast, caramelized vidalias, gruyere, au poivre sauce, fried pickle

## fried cornmeal dusted oyster po'boy / 19.95

iceberg, spicy giardiniera, ramp remoulade, salt & vinegar potato chips



# you be the chef

grilled breaded chicken **24.95**  
grilled breaded shrimp **27.95**  
pan crisped codfish **30.95**  
skillet-seared salmon **30.95**  
braised beef short ribs **31.95**  
seared sea scallops **32.95**  
grilled lobster tails (3 halves) **36.95**  
grilled ny strip steak **39.95**

*served with your choice of a sauce  
and any two sides (listed below)*

**SIDES** a la carte **5.95**  
mashed potatoes | french fries | polenta  
asparagus | haricot vert | fried brussels sprouts

**SAUCES** a la carte **1.95**  
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 **8.95**  
grilled half lobster tail **9.95**  
slab of seared foie gras **12.95**

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## PLATE CHARGE

appetizer, soup or salad **1.95** entrée **3.95**

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**executive chef** michael presnal  
**chef de cuisine** jonathan reeser  
**sous chef** brandon melbourne

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## proprietors

michael presnal \* ralph santaniello

# chef's tasting menu

/ **72.95**

**truffled risotto ball**  
pommes puree, chive

**hot & cold salad**  
mustard vinaigrette, gruyere

**"fish tacos"**  
tuna tartare, avocado, sesame

**sea scallops**  
green risotto, blue crab, radish

**red wine short ribs**  
mushrooms, asparagus, romesco

**meyer lemon sorbet**  
garden mint

**ny strip**  
parmesan, english peas, bacon

**"tiramisu"**  
mocha, coffee, chocolate

menu subject to change without notice

