



the federal

a restaurant & bar

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

DINNER | SUMMER 2018

starters

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

"gazpacho" salad / 13.95

heirloom tomatoes, garlicky croutons, federal's cukes, chevre, sherry mignonette, basil

grilled asparagus & crab salad / 14.95

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

stone fruit salad / 14.95

burratta, salted marcona almonds, garden mint, finger lime citronette

pickled summer melon / 14.95

prosciutto di parma, pink peppercorn, basil, 12 year aged balsamic

clam toast / 14.95

mv littlenecks, pork belly sausage, english peas, tuscan beans, spiced tomato broth, serranos

chef- hand cut beef tenderloin tartare / 15.95

spicy dijon, crisp potato chips, asiago, cracked pepper

pei mussels / 15.95

garlicky broccoli rabe, yukon gold potatoes, puttanesca broth, chili oil, grilled bread



entrées

grilled breaded quail / 27.95

real corn polenta, tallegio, cioppoline onions, radicchio, pancetta, sicilian olive "relish," pignolis

rosemary roasted pork chop / 29.95

federal garden ratatouille, mashed potatoes, chèvre garlic scapes, orange-saffron vinaigrette

skillet seared atlantic salmon / 33.95

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

seared atlantic codfish / 34.95

truffled pommes puree, crab stuffed zucchini flowers, caramelized onions, squash "noodles," shallot rings

seared sea scallops / 35.95

maine lobster stir fry, oyster mushrooms, potato puree, ginger, cilantro, lemon butter

steak frites / 39.95

grilled usda prime sirloin steak, garden green beans, parmesan butter, garlicky fries, spicy pepper ketchups

"surf & turf" / 39.95

grilled lobster tail, red wine braised short ribs, romesco risotto, tempura haricot vert, spiced almond dukkah

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, carmelized vidalias, gruyere, au poivre sauce, fried pickle

the federal lobster roll / 25.95

1 ¼ lobster, charred celery, tarragon-lemon aioli,



you be the chef

grilled breaded quail **27.95**
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

ADD TO ANY ENTRÉE

rack of grilled breaded shrimp **8.95**
grilled half lobster tail **9.95**
slab of seared foie gras **12.95**

PLATE CHARGE

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

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

proprietors

michael presnal * ralph santaniello

chef's tasting menu

/ **72.95**

truffled risotto ball
pommes puree, chive

proscuitto & melon
saba, espelette, basil

mv littlenecks
fra diavolo, pork, crostini

sea scallops
lobster, lemon, ginger

quail
corn, bacon, balsamic

meyer lemon sorbet
garden mint

"steak & potatoes"
sirloin, peppers, fries

"tiramisu"
mocha, coffee, chocolate

menu subject to change without notice

