



A WINE BAR & KITCHEN BY THE FEDERAL

BRUNCH

SWEET POTATO PANCAKES

Fried Egg / Shishito Peppers / Popcorn / Bacon Jam 10.95

STEAK & EGGS

Hanger Steak / Aged Cheddar / Home Fries / Scallion 14.95

BUTTERMILK CRUSTED CHICKEN

Waffle / Maple / Mustard Butter / Crispy Bacon 12.95

HANGOVER HASH

Fried Egg / Short Rib / Potato / Fontina / Peppernota / Roasted Red Onion 11.95

CRAB CAKE BENEDICT

Poached Eggs / Smashed Avocado / English Muffin / Old Bay Hollandaise 14.95

LOBSTER BENEDICT

Poached Eggs / Potato-Asparagus Sauté / English Muffin / Sambal Hollandaise / Chive Salt 16.95

SMOKED SALMON BENEDICT

Poached Eggs / Potato-Asparagus Sauté / English Muffin / Sambal Hollandaise / Chive Salt 12.95

FOREST MUSHROOM-BACON BREAD PUDDING

Poached Eggs / Fried Sage / Parmesan Cheese / White Truffle Butter 11.95

VEGGIE SKILLET

Poached Eggs / Butternut Squash / Brussels Sprouts / Shitake Mushroom / Fingering Potatoes / Kale / Sage Butter 10.95

NUTELLA WAFFLES

Hazelnut Crunch / Caramelized Banana / Double Vanilla Gelato 10.95

"ELVIS" SANDWICH

Caramelized Pork Belly / Peanut Butter / Banana Butter / Texas Toast 10.95

LOBSTER BUNS

Fried Eggs / Avocado / Watercress / Kewpie Mayo 16.95

PORK BUNS

Fried Eggs / Pickled Red Onion / Lettuce / Sambal Aioli 12.95

CHOPPED SALAD

Marinated Salad Bar Veggies / Bacon Beignets / Crumbled Feta / Avocado Mousse / Oregano Vinaigrette 9.95
Add Grilled Hanger Steak 8.95
Add Seared Salmon 6.95
Add Crispy Chicken Roulade 6.95
Add Beer Batter Tempura Cod 5.95

KALE SALAD

Honeycrisp Apples / Goat Cheese / Spiced Walnuts / Buttermilk Vinaigrette / Tarragon 8.95
Add Grilled Hanger Steak 8.95
Add Seared Salmon 6.95
Add Crispy Chicken Roulade 6.95
Add Beer Batter Tempura Cod 5.95

VINTAGE VINTED

PORK BELLY TACOS

Chili-Lime / Cabbage / Pickled Vegetables 12.95
Extra Taco 6.50

"FOIE HEAVEN'S SAKE"

Seared Foie Gras / Short Rib / Caramelized Onions / Truffle Cheese / Farm Egg 18.95

WHIPPED CHICKPEA HUMMUS

Za'atar / Scallion Cake / Cracked Black Pepper 8.95
Extra Scallion Cake 3.25

FEDERAL RISOTTO BALLS

Black Truffle Salt / White Truffle Butter / Parmesan 8.95

"MEAT + CHEESE"

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

DUCK & PORK PATE

Black Truffle / Pistachio

PROSCIUTTO DI PARMA

18 Months / Chestnuts / Parma

BRESAOLA

Air Dried Beef / 3 Months

CHORIZO

Pork / White Wine / Spanish Paprika / Rhode Island

SPICED COPPA

Cured Pork Shoulder / Black Pepper

WOMANCHEGO

Cow's Milk / 5 Months / Connecticut

NEW ENGLAND CHEDDAR

Cow's Milk / Cave Aged / 1 Year

TRES BONNE

Semi Hard / Goat's Milk / 5 Months / Vermont

BOUCHER BLUE

Raw Cow's Milk / Creamy / Vermont

LAKES EDGE

Goat's Milk / Creamy / Earthy / Vermont

SIDES

TWO EGGS

Over Easy / Smoked Salt / Bacon Crumble 2.95

WAFFLE

Maple Syrup / Almond Butter 5.95

CAST IRON GRILLED MUFFIN

Sweet & Salty Butter 4.95

HOME FRIES

Caramelized Onion / Garlic / Paprika 5.95

FRENCH FRIES

Hollandaise / Paprika / Chive 5.95

CINNAMON SUGAR CHURROS

Hot Chocolate Pudding / Mascarpone Cream 8.95

SUGAR-SPICED RICOTTA BEIGNETS

Trio of Sauces 8.95

COCKTAILS

RUBY RUBY

Brockmans Gin / Pierre Ferrand Dry Curacao / Graham's Six Grapes / Grapefruit / Lime / Honey 11.00

AMELIA

Tito's Vodka / Elderflower / Blackberry / Lemon / Mint 11.00

LAVENDER BEES KNEES

Plymouth Gin / Lavender / Honey / Lemon 10.00

BELLINI

Prosecco / Peach 10.00

ROSEMARY PALOMA

Espolon Blanco Tequila / Grapefruit / Rosemary 10.00

VINTED BLOODY MARY

Tito's Vodka / House Bloody Mary Mix 10.00 Loaded 12.00

FRAISE SAUVAGE

Hine Cognac / Strawberry Shrub / Honey / Sparkling Wine 11.00

CHEF DE CUISINE MICHAEL PRESNAL

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.