



A WINE BAR & KITCHEN BY THE FEDERAL

BRUNCH

STRAWBERRY RHUBARB PANCAKE 10.95
Fried Eggs / Strawberry / Rhubarb Syrup / Whipped Citrus Ricotta

STEAK & EGGS 14.95
Korean BBQ Skirt Steak / Aged Cheddar / Scallion / Home Fries

BUTTERMILK CRUSTED CHICKEN 12.95
Waffles / Mustard Butter / Maple / Crispy Bacon

HANGOVER HASH 11.95
Fried Eggs / Pork Belly / Fontina / Peppernota /
Roast Red Onion / Potatoes

CRAB CAKE BENEDICT 14.95
Poached Eggs / Old Bay Hollandaise / Smashed Avocado /
English Muffin

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

SMOKED BACON BENEDICT 12.95
Poached Eggs / Pecanwood Smoked Pork Shoulder Bacon /
Potato-Asparagus Sauté / Classic Hollandaise / Chive Salt /
English Muffin

**FOREST MUSHROOM-BACON
BREAD PUDDING** 11.95
Poached Eggs / Fried Sage / Parmesan Sheese /
White Truffle Butter

VEGGIE SKILLET 10.95
Poached Eggs / Baby Carrot / Broccolini / Shitake mushroom /
Fingering Potatoes / Kale / Sage Butter

NUTELLA WAFFLES 10.95
Hazelnut Crunch / Double Vanilla Gelato / Caramelized Banana

**HOUSE MADE CINNAMON ROLL
SANDWICH** 11.95
Serrano Ham / Smoked Bacon / Aged White Cheddar /
Fried Egg / Home Fries

CRAB TARTINE 12.95
Grilled Asparagus / Avocado / Radish / Hard Boiled Egg /
Hazelnut / Piquillo Pepper Aioli / Sourdough Bread / Home Fries

FOIE HOT DOG 16.95
Fried Quail Eggs / Caramelized Onion Marmalade /
Fennel Mustard / Mushroom Relish / Home Fries

VINTED COBB SALAD 7.95
Market Greens / Hard Boiled Duck Egg / Cucumber /
Tomato / Kalamata Olive / Radish / Celery / Spring Onion /
Green Goddess / Lemon Vinaigrette

CLASSIC CAESAR SALAD 7.95
Artisan Romaine / Parmesan / Garlic Bread
Add Grilled Chicken 5.00 Add Salmon 7.00

VINTAGE VINTED

PORK BELLY TACOS 12.95
Chili Lime / Cabbage / Pickled Vegetables
Extra Taco 6.95

CORNMEAL DUSTED FRIED OYSTERS 12.95
Egg Salad / Truffle Pearl / Truffle Butter

WHIPPED CHICKPEA HUMMUS 8.95
Za'atar / Scallion Cake / Cracked Pepper
Extra Scallion Cake 3.25

FEDERAL RISOTTO BALLS 8.95
Truffle Butter / Parmesan

"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 / RI

SPICED COPPA
Cured Pork Shoulder / Black Pepper

DRUNK MONK
Cow / 3 Months / CT

DUTCH FARMSTEAD
Cow / 3 Months / CT

GOR-DAWN-ZOLA
Cow / Creamy / VT

WHITE DIAMOND
Goat / Creamy / VT

MANCHEGO
Semi-Hard / Sheep / Spain

SIDES

2 EGGS 2.95
Over Easy / Smoked Salt / Bacon Crumble

WAFFLES 5.95
Maple Syrup / Almond Butter

CAST IRON GRILLED MUFFIN 4.95
Salty-Sweet Butter

HOME FRIES 5.95
Paprika / Caramelized Onion / Garlic

FRENCH FRIES 5.95
Chive / Hollandaise / Paprika

CINNAMON SUGAR CHURROS 8.95
Hot Chocolate Pudding / Mascarpone Cream

SUGAR-SPICED RICOTTA BEIGNETS 8.95
Trio of Sauce

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

EXECUTIVE CHEF 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.