

RAW BAR

OYSTERS ON THE HALF SHELL 14.95 half doz. / 27.95 full doz.
Yuzu Beet Mignonette / Cracked Black Pepper / Chive **or** Traditional

CHERRY STONE CLAMS 11.95 half doz. / 21.95 full doz.
Pickled Shallot + Horse Radish Relish / Lemon

BLUEFIN TUNA TARTARE 13.95
"Smashed" Avocado / Crispy Shallot / Soy Pearls / Benne Seeds

ORGANIC SALMON CRUDO 12.95
Jalapeño / Grilled Pineapple / Onion Salsa / Rye

COLOSSAL SHRIMP COCKTAIL 4.95 ea. / 27.95 half doz.
Fresh Organic Lemon / Vinted Cocktail Sauce



A WINE BAR & KITCHEN BY THE FEDERAL

BEGINNINGS

CLASSIC CAESAR 8.95
Romaine / Caesar Vinaigrette / Parmesan /
Garlic Croutons

PROVENCAL OLIVES 5.95
Fennel Pollen / Confit Lemon /
Chili Thread

PRIME BEEF TARTARE 14.95
Grass Fed / Pear / Egg Yolk / Pine Nuts /
Kimchi / Quinoa Puff / Pickled Mustard Seeds

PEAR BURRATA SALAD 12.95
Arugula / Radicchio / Frisee / Spiced Pecan /
Honey Comb / White Balsamic Vinaigrette

KING CRAB CHOWDER 14.95
Pancetta / Coconut / Green Curry

ASPARAGUS "BAGUTTA" 11.95
Charred Asparagus / Fried Egg /
Parmesan / Crispy Shallot / Truffle Butter

CUCUMBER 'GREEK SALAD' 10.95
Heirloom Tomatoes / Kalamata Olive / Radishes /
Pickled Shallot / Creamy Poblano-Feta Dressing

BLISTERED SHISHITO PEPPERS 7.95
Brown Butter / Lemon / Parmesan

RISOTTO BALLS 8.95
Black Truffle Salt / Parmesan
White Truffle Butter

HUMMUS 8.95
Za'atar / Scallion Cake
Extra Scallion Cake 3.25
Add Crudités 3.95

'PAPAS BRAVAS' 10.95
Smoked Bacon Aioli / Confit Fingerling
Potatoes / Fried Camembert /
Romesco / Spiced Almonds /

TRUFFLE POPCORN 5.95
Truffle Butter / Parmesan

FRIED BABY BRUSSELS SPROUTS 10.95
Smoked Bacon / Smoked Cheddar /
Parsley / Maple Butter

"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

ARETHUSA BLUE
Cow / Creamy / 6 Months / CT

NEW ENGLAND CHEDDAR
Cow / Cave Aged / 14 Months / VT

HUMBOLDT FOG
Goat / Creamy / 2 Months / CA

MANCHEGO
Sheep / Semi-Hard / 12 Months / Spain

PORT SALUTE
Cow / Semi Soft / 2 Months / France

SHAREABLES

BUFFALO STYLE CAULIFLOWER 11.95
Micro Celery / Cherry Pepper Butter /
Blue Cheese Aioli

FRIED CORNMEAL DUSTED OYSTERS 11.95
Egg Salad / Truffle Pearls / Truffle Butter

LOBSTER TATER TOT "POUTINE" 16.95
Sunny Side Egg / Fried Cheese Curds /
Truffle Butter / 'American Caviar' / Chive /
Crème Fraiche

SPICY BBQ DUCK FLATBREAD 13.95
Oyster Mushrooms / Charred Onion / Parmesan /
Watercress / Balsamic

PAN ROASTED PEI MUSSELS 12.95
Sake / Ginger / Miso / Garlic / Chive

OCTOPUS CARPACCIO 12.95
Meyer Lemon / Chili Threads / Piquillo Pepper
Vinaigrette

PORK BELLY TACOS 14.95
Cabbage / Pickled Vegetable / Chili-Lime
Extra Taco 6.50

CONFIT JAMAICAN WINGS 12.95
Cracked Black Pepper / Honey / Jerk Sauce

ROASTED BONE MARROW 13.95
Bacon Radish Salad / Charred Rye /
Sweet and Sour Balsamic

DINNER

20 OZ GRILLED BONE-IN RIBEYE 47.95
Pink Peppercorn / Brown Butter /
Confit Smashed Potatoes / Black Garlic Balsamic

MESSY VINTED BURGER 13.95
Dry Aged Beef / "L.T.O." / Yellow Cheese /
Pickle Butter

SEARED ATLANTIC SALMON 21.95
Garlic Mashed Potatoes / Romanesco /
Peperonata / Raisin / Tarragon-Leak Butter

DUCK + WAFFLE 23.95
Crispy Duck Confit / Cornmeal-Pignoli Waffle /
Forest Mushrooms / Sunny Side Duck Egg /
Maple-Mustard Butter / Pea Tendrils

24 HOUR BRAISED SHORT RIBS 22.95
Rainbow Chard + Black Truffle Gratin /
Onion Rings / Port Wine / Orange Gremolata

LA CHULETA CAN CAN PORK CHOP 36.95
Grilled Lime / Blistered Shishito / Charred Onion

JUMBO SEA SCALLOPS 23.95
Spicy Heirloom Tomato Ceviche / Farro /
Charred Red Onion / Watercress

MARIA'S LOBSTER RAVIOLI 30.95
Charred Fennel / Confit Tomato / Chive /
Bourbon Bisque

FEDERAL'S FAMOUS MAC & CHEESE 14.95
Penne Rigate / Truffles + Sottocenere Cheese
Add Grilled Lobster Tail 9.99
Add Braised Beef Short Ribs 6.95

ORGANIC CHICKEN MILANESE 19.95
Earthy Carrots / Rocket / Pickled Red
Onion / Fuji Apple / Parmigiano-Reggiano /
Aged Balsamic Glaze / Pine Nuts

"FOIE HEAVEN SAKE" 20.95
Seared Foie Gras / Short Ribs / Caramelized
Onions / Truffle Cheese / Farm Egg /
English Muffin

EXECUTIVE CHEF MICHAEL VOIGHT | GENERAL MANAGER LINCOLN GERSTUNG

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.