

## APPETIZERS

### ASPARAGUS "BAGUTTA" 9.95

Charred Asparagus / Fried Egg /  
Truffle Butter / Parmesan / Crispy Shallot

### BLUEFIN TUNA TARTARE 12.95

"Smashed" Avocado / Crispy Shallot / Soy Pearl / Benne Seed

### CARROT & PARSNIP SOUP 10.95

Smoked Paprika / Crème Fraiche / Veggie Chips

### BEEF TENDERLOIN TARTARE 12.95

Grass Fed / Pear / Spring Onion / Egg Yolk / Pine Nut /  
Kimchi / Quinoa Puff / Pickled Mustard Seeds

### PAN ROASTED PEI MUSSELS 9.95

Sake / Ginger / Miso / Garlic / Chive

## LUNCH ENTREES

### FEDERAL'S FAMOUS

#### MAC & CHEESE 12.95

Penne Rigate / Truffles & Sottocenere Cheese

Add Grilled Lobster Tail 8

Add Braised Beef Short Ribs 4

### SEARED ATLANTIC SALMON 16.95

Garlic Mashed Potatoes / Romanesco / Peperonata / Raisin /  
Tarragon Leek Butter

### SEARED SEA SCALLOPS 17.95

Chorizo Ragout / Crispy Fingerling Potatoes / Confit Piquillo Pepper

### KOREAN SALMON BELLY + BLUE CRAB POKE 14.95

White Rice / Gochujang Vinaigrette / Radish Sprouts / Nori / Tobiko

### KOREAN BBQ HANGER STEAK 16.95

White Rice / House Made Kimchi / Forest Mushroom /  
Asparagus / Farm Egg

### DUCK + WAFFLE 18.95

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

### ORGANIC CHICKEN MILANESE 13.95

Rocket / Pickled Red Onions / Fuji Apple /  
Parmigiano Reggiano / Charred Lemon / Aged Balsamic Glaze / Pine Nuts

## SANDWICHES

Served With Choice Of French Fries / Sweet Potato Fries / Potato Chips

### MESSY VINTED BURGER 9.95

Dry Aged Beef / "L.T.O" / Yellow Cheese / Pickle Butter

### BUTTERMILK FRIED CHICKEN 10.95

Habanero-Honey Sauce / Classic Slaw

### PORK BELLY TACOS 12.95

Chili-Lime / Cabbage / Pickled Vegetable  
Extra Taco 6.50

### OYSTER PO'BOY 12.95

Iceberg / Fried Oysters / Spring Giardiniera / Caper Aioli

### KABOCHA AND DUCK FLATBREAD 14.95

Mushroom / Goat Cheese / Star Anise-Balsamic Glaze /  
Pickled Thai Chili / Crispy Prosciutto / Pine Nut / Arugula

### CROISSANT LOBSTER ROLL 16.95

Arugula / Radicchio / Meyer Lemon Aioli / Red Onion / Celery

## SWEETS

### CHOCOLATE CHIP COOKIE DOUGH 7.95

### SUGAR SPICED

#### RICOTTA BEIGNETS 8.95

Trio of Sauces

### RASPBERRY CHEESECAKE 8.95

Matcha Custard / Mixed Berries / Raspberry Sorbet

### BUTTERED STICKY TOFFEE PUDDING CAKE 8.95

Pistachio Gelato / Dates / Mascarpone / Candied Pistachio

### FLOURLESS CHOCOLATE CAKE 8.95

Kumquat / Vanilla Gelato / Caramel / Mascarpone

# VINTED

## LUNCH

## SNACKS

### PROVENCAL OLIVES 5.95

Fennel Pollen / Confit Lemon / Chili Thread

### TRUFFLE POPCORN 5.95

Truffle Butter / Parmesan

### RISOTTO BALLS 8.95

Black Truffle Salt / White Truffle Butter / Parmesan

### HUMMUS 8.95

Za'atar / Scallion Cake

Extra Scallion Cake 3.25

Add Crudités 3.95

### BLISTERED SHISHITO PEPPERS 7.95

Brown Butter / Lemon / Parmesan

### FRIED BABY BRUSSEL SPROUTS 10.95

Smoked Cheddar / Smoked Bacon /

Maple Butter / Parsley

## ENTRÉE SALADS

### Add Protein To Any Salad

• Chicken 4 • Salmon 6 • Hanger Steak 9

### CLASSIC CAESAR 7.95

Romaine / Caesar Vinaigrette / Parmesan /  
Garlic Croutons

### ROASTED BEETS 9.95

Goat Cheese / Strawberries / Cashews / Frisee /  
Lemon-Lime Citronette

### PEAR BURRATA SALAD 12.95

Arugula / Radicchio / Frisee / Spiced Pecan /  
Honey Comb / White Balsamic Vinaigrette

## "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

### ENGLISH FARMHOUSE BLUE

Cow / Elegant Silky / 5 Months / CT

### NEW ENGLAND CHEDDAR

Cow / Cave Aged / 14 Months / VT

### LAKES EDGE

Goat / Creamy / Earthy / 2 Months / VT

### MANCHEGO

Sheep / Semi-Hard / 12 Months / Spain

### MORBIER

Cow / Vegetable Ash / 3 Months / France

### EXECUTIVE CHEF MICHAEL PRESNAL |

#### CHEF DE CUISINE SEAN KIM

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.