



SMALL PLATES

Bread & Butter

warm bread / house made lemon-chive butter >> 3

Creamy Five Onion Soup

crispy shallots / chive vinegar drizzle >> 11

Strawberry Gazpacho

Heirloom tomato/strawberry/goat cheese/balsamic >> 12

Simple Greens

vermont goat cheese / preserved lemon vinaigrette >> 10

Grilled Caesar*

garlic crouton / white anchovy / classic dressing >> 14

Beet Salad

toasted almond / apple cider vinaigrette / blue cheese >> 15

Bangs Island Mussels

pickled cherry peppers / garlic / chive butter >> 16

LARGE PLATES

Fish in Paper

black lentils / summer veggies / hazelnuts / citrus butter >> 27

Pan Roasted Chicken

Maine sweet corn succotash / hardwood smoked bacon / cherry-pepper biscuits / corn puree >> 29

Pepper Crusted Scallops*

fennel potato puree / carrot vanilla emulsion >> 36

Knuckle Sandwich

Maine lobster salad / basil mayo / fried green tomatoes / roasted corn >> 36

Steak House Coulotte*

horseradish-creamed spinach/chimichurri /anna's potatoes >> 34

Pork Ribeye*

parsnips / broccolini / basil-mustard crust >> 28

Smoked Barley Risotto

Pea shoots /almond/ green bean puree / fried capers / parm >> 26

SHARABLES

Local Maine Oysters*

Minimum of 3 >> 4 Each

Charcuterie for Two*

2 cheese / 2 meats / pickled bits / crostini >> 18

SIGNATURE TASTING MENU

Creamy Five Onion Soup or Gazpacho

Grilled Caesar or Bangs Island Mussels

Pepper Crusted Scallops* or Pork Ribeye*

Coffee and Donuts or Carrot Cake

>> 68



*May contain raw or undercooked ingredients.

Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SUMMER COCKTAILS

- The Federal** Vodka / Burghetti de Vero / Ramazzotti Amaro / Chocolate / Espresso >> 13
Homestead Tequila / Carpano Antica / Carrot / Coconut / Lime >> 12
Brunswick Trio 3 Mini Margaritas / Hibiscus Lavender / Strawberry Basil / Smokey Mezcal >> 20
Mill on the Water Japanese Whiskey / Plum / Lime / Egg White >> 11
41 Degrees Vodka / Maine Distilling Blueberry / Blueberry Rosemary Lemon Shrub / Bubbles >> 15
Seafoam Gin / Cucumber / Honey / Cilantro / Aloe Vera >> 15
Bravo! Blood Orange / Aperol / Bubbles >> 14

BEER

BOTTLES & CANS

- Brightside IPA >> 9
 Maine Lunch >> 9
 Bunker Czech Pilsner >> 9
 Orono Brewing IPA >> 7
 Nonesuch Irish Red >> 7
 Collective Arts Sour >> 8
 Wild Maine Seltzer >> 7
 Guinness >> 8
 Miller Light >> 6
 Kit N/A >> 6

DRAFT 16oz/12oz

- Flight Deck Rotating >> 9/7
 Moderation Rotating >> 9/7
 Bissel Brother Rotating >> 9/7
 Allagash White >> 8/6
 Lone Pine Pale >> 8/6
 Shipyard Seasonal >> 7/5
 Downeast >> 8/6

WINE BY THE GLASS FULL/HALF

SPARKLING

- NV, Segura, Viudas, Cava, Spain >> 9/5
 NV, Lagioioet Amorosa, Prosecco, Italy >> 11/6

RED

- 2019, Massaya, Le Colombier, Lebanon >> 14/7
 2019, Bodegas Barco De Piedro,
 Tempranillo, Ribero Del Duero, Spain >> 12/6
 2019, La Crema, Pinot Noir, Monterey, California >> 12/6
 2019, Frida Kahlo, Cabernet Sauvignon, Maipo Valley, Chile >> 14/7
 2020, Terres Blondes, Gamay, Loire Valley, France >> 9/5

WHITE

- 2021, Bila-Haut Rosé, France >> 10/5
 2020, Aveleda, Vinho Verde, Portugal >> 8/4
 2019, Argiolas, Vermentino, Sardinia, Italy >> 12/6
 2021, Giesen, Sauvignon Blanc,
 Marlborough, New Zealand >> 13/6.5
 2019, Vinum, Chardonnay, Monterey, California >> 12/6
 2020, Raimund Prum, Reisling, Germany >> 15/7.5



DESSERT WINES

- Warres, Port, « Warrior » >> 7
 Inniskillin, « Gold Vidal, » Icewine >> 14
 Taylor Fladgate 20 year >> 8
 Miles, Madeira, Colheita >> 7

SPIRITLESS

- Teatime >> pineapple/hibiscus tea/egg white >> 7
 Lemonade Stand >> blueberry/mint/lemon/bubbles >> 7

Hours of Operation: 5:00pm – 9:00 pm | Thursday to Monday | Closed Tuesday & Wednesday.

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