



## SMALL PLATES

### Bread & Butter

warm bread / lemon chive butter >> 6

### Creamy Five Onion Soup

crispy shallots / balsamic / chive oil >> 12

### Simple Greens

apple cider-vinaigrette / candied walnuts >> 10

### Grilled Caesar

garlic croutons / white anchovy / classic dressing >> 16

### Winter Salad

endive / arugula / pear / whipped goat cheese / red wine vinaigrette >> 13

### "Figs in a Blanket"

crispy prosciutto / melted blue cheese / ripened figs >> 15

### Bangs Island Mussels

pickled Fresno peppers / garlic / chive butter / grilled bread >> 25

### Farm to Board

4 cheeses / pickled veg / house jam / honey / crostini >> 24

### Smoked Whitefish Fondue

cream cheese / red onion / capers / grilled bread >> 14

### Artisan Flatbread

braised short rib / red sauce / melted cheddar / pickled red onion / spicy arugula / balsamic glaze >> 20

## LARGE PLATES

### Five's Prime NY Strip

carrot-potato puree / roasted baby carrots / rich demi >> 45

or

lemon-chive compound butter / house cut fries

### Truffled Pasta

creamy 5-cheese mornay / shaved black truffles / torchio pasta >> 27  
add short rib >> + 8

### Salmon in Paper

orange-black olive butter / pearl barley / pickled fennel / pistachio / Maine sea salt >> 34

### Braised Short Rib

roasted red beets / thyme risotto / gorgonzola >> 36

### Creamy Seafood Bake

diver scallops / local hake / bangs island mussels / yukon potatoes  
spinach / mornay sauce >> 35

### Maple-Grilled Pork Loin

smokey potatoes / butternut squash puree /  
butter-glazed salsify >> 36

### 555 Burger\*

cheddar / arugula / caramelized onions / horseradish aioli /  
fries >> 20 (GF bun +3)  
sub house made veggie burger

## SWEET PLATES

### Creme Brûlée

salted honey, caramelized sugar >> 11

### Pistachio Chocolate Tart

w/ Chantilly cream, toasted pistachio >> 12

### Brown Butter Sticky Toffee Pudding

w/ toffee sauce and ice cream >> 11

### Affagato

pistachio ice cream >> 9



\*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.

**COCKTAILS**

- The Federal cold river vodka / ramazzotti amaro / mr. black / espresso >> 16
- Water St. Ol' Fashioned knobb creek / liqueur 43 / maple / honey / orange >> 15
- Fireside Negroni gin / campari / anitca / smoke / rosemary >> 14
- Brunswick Sour bourbon / lemon / simply simple syrup / clarification / red wine >> 13
- Wicked Nor'easter blanco tequila / peach / lime / mint / orange >> 13
- Winter Royal prosecco / cassis / framboise / lavender / blackberries >> 12

**BEER**

**BOTTLES & CANS**

- Bunker Czech Pilsner >> 8
- Orono Brewing IPA >> 9
- Higgins Irish Red >> 7
- DANG Sour Series >> 8
- Downeast Cider >> 7
- Wild Maine Seltzer >> 7
- Blueberry or Pineapple Mango
- Guinness >> 8
- Miller Light >> 5
- Kit N/A >> 6

**DRAFTS 16oz/12oz**

- Flight Deck >> 9/7
- Bissell Bros. >> 9/7
- Maine Beer Co. >> 9/7
- Baxter Brewing >> 9/7
- Allagash White >> 8/6
- Lone Pine >> 7 (12oz only)
- Moderation Brewing >> 8/6

**WINE BY THE GLASS FULL/HALF**

**SPARKLING NA**

NV, Barton & Guestier, France >> 7/4

**SPARKLING**

- NV, Les Allies, Brut Rosé, France >> 8/4
- NV, Nicolas Feuillatte, Brut Rosé, Champagne, France >> 18/9
- NV, Berceo, Cava, Spain >> 10/5
- NV, Lagioia Et Amorosa, Prosecco, Italy >> 12/6

**WHITE**

- 2022, St Supery, Sauvignon Blanc, California >> 12/6
- 2020, Groiss, Weinviertel, Gruner Veltliner, Austria >> 13/7
- 2023, Steinbock, Riesling, Mosul, Germany >> 14/7
- 2021, Mary Taylor, Anjou Blanc, Chenin Blanc, Appellation, France >> 14/7
- 2023, Domaine Passy, Le Clou, Petite Chablis >> 17/9
- 2022, La Crèma, Chardonnay, Monterey California >> 14/7

**BLUSH**

2021, Las Campañas, Garnacha Rosé, Navarra, Spain >> 9/5

**RED**

- 2022, Martin Ray Winery, Pinot Noir, Sonoma Coast, California >> 14/7
- 2021, Sao Miguel Do, Sul, Alentejano, Portugal >> 9/5
- 2021, Gordo, Yecla Monastrell, Murcia, Spain 12/6
- 2016, Bodegas Manzanos 'Voché', Tempranillo, Rioja Reserva, Spain >> 14/7
- 2021, Drumheller Cellars, Cabernet Sauvignon, Columbia Valley, Washington >> 12/6
- 2021, Cru Monplaisir, Bordeaux Supérieur, Bordeaux, France >> 16/8



**DESSERT WINES**

- 2009 Fladegate Late Bottled Vintage Porto >> 12
- Sandeman Fine Ruby Porto >> 10
- 2009, Miles, Madeira Colhêita, Tinta Negra, Portugal >> 8
- Lustau, Amontillado Sherry, Spain >> 7
- 2020, Château Fontaine, Sauternes, Bordeaux, France >> 6
- Inniskillin, Gold Vidal, Icewine, Ontario, Canada >> 14

**SPIRITLESS**

- Maine Root Sodas Root Beer / Ginger Beer / Blueberry >> 4.5
- Key Lime Pie Lime / Vanilla / Honey / Cinnamon >> 8
- Smokey Pines Pineapple / Lemon / Rosemary / Smoke >> 7
- Jack Frost Mint / Lavender / Lemon / Lime >> 6
- Gingerberry Blackberries / Cherry / Lime / Ginger beer >> 7
- Rickers Apple Cider >> Locally Made in Turner, ME >> 5

Hours: 5pm - 9pm | Closed Mondays |

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