



## SMALL PLATES

### Bread & Butter

warm bread / house made lemon-chive butter >> 4

### Five Squash and Apple Soup

carrot apple crumble / toasted squash seeds >> 12

### Simple Greens

vermont goat cheese / preserved lemon vinaigrette >> 10

### Grilled Caesar\*

garlic crouton / white anchovy / classic dressing >> 14

### Seared Mushrooms

portabella / shallot / leek / cured egg yolk >> 13

### Crispy Cauliflower Florets

buckwheat batter / pickled mustard seed / stout mayo >> 14

### Beet Salad

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

### Bangs Island Mussels

pickled cherry peppers / garlic / chive butter >> 17

## LARGE PLATES

### Fish in Paper

salmon / green beans / farro / orange olive butter >> 28

### Autumn Duck Breast\*

celeriac puree / apples / pistachio / cranberry duck jus >> 34

### Pepper Crusted Scallops\*

fennel potato puree / carrot vanilla emulsion >> 36

### Lobster Mac

Five cheese sauce / truffle / organic cavatelli >> 36

### Steak House Coulotte\*

fondant potatoes / cauliflower two ways / beef jus >> 36

### Harissa Pork Loin\*

brussel sprout / white cheddar grits / honey glaze >> 30

### Smoked Barley Risotto

Pea shoots / almond / green bean puree / fried capers / parm >> 27

## SHARABLES

### Local Maine Oysters\*

Minimum of 3 >> 4 Each

### Charcuterie for Two\*

2 cheese / 2 meats / pickled bits / crackers >> 19

## SIGNATURE TASTING MENU

### Five Squash and Apple Soup

### 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.

## FALL COCKTAILS

<b>The Federal</b>	Vodka / Burghetti de Vero / Ramazzotti Amaro / Chocolate / Espresso >> 15
<b>Homestead</b>	Tequila / Carpano Antica / Carrot / Coconut / Lime >> 12
<b>Embers</b>	Light and Dark Rums / Chai / Maple / Bitters >> 14
<b>41 Degrees</b>	Vodka / Maine Distilling Blueberry / Blueberry Rosemary Lemon Shrub / Bubbles >> 15
<b>Mums the Word</b>	Rye / Green Chartreuse / Elderflower / Cinnamon / Thyme / Eggwhite >> 16
<b>Seasons Shift</b>	Gin / Ginger / Lemon / Pea flower Cube >> 13

### BEER

#### BOTTLES & CANS

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

#### DRAFT 16oz/12oz

Flight Deck Rotating >> 9/7  
 Bissell Rotating >> 9/7  
 Austin Street Rotating >> 9/7  
 Maine Beer Co Rotating >> 9/7  
 Allagash White >> 8/6  
 Baxter Seasonal >> 8/6  
 Shipyard Seasonal >> 7/5

### WINE BY THE GLASS FULL/HALF

#### SPARKLING

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

#### RED

2019, Castello Di Bossi, Chianti Classico, Italy >> 13/7  
 2019, Domaine Paul Autard Cote du Rhone, France >> 10/5  
 2019, La Crema, Pinot Noir, Monterey, California >> 12/6  
 2019, Frida Kahlo, Cabernet Sauvignon, Maipo Valley, Chile >> 14/7

#### WHITE

2021, Pine Ridge, Chenin Blanc Viognier, California >> 10/5  
 2020, Graves De Vayres Blanc, Chateau Fage, France >> 9/5  
 2019, Vinum, Chardonnay, Monterey, California >> 12/6  
 2020, Raimund Prum, Reisling, Germany >> 15/7.5



## DESSERT WINES

Taylor Fladgate 20 year >> 8	Miles, Madeira, Colheita >> 7
Inniskillin, « Gold Vidal, » Icewine >> 14	Pemartin Amontillado Sherry >> 8      Dows 2017 Porto >> 12

## SPIRITLESS

Teatime >> pineapple/hibiscus tea/egg white >> 7  
 Gingerbread >> chai/gingerbeer >> 7

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

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