



SMALL PLATES

Bread & Butter

warm bread / lemon chive butter or extra virgin olive oil >> 4

Creamy Five Onion Soup

crispy shallots / balsamic / chive oil >> 12

Simple Greens

lemon-ginger vinaigrette / whipped sweet ricotta >> 10

Grilled Caesar

garlic croutons / white anchovy / classic dressing >> 15

Winter Citrus Salad

blood orange / candied hazelnuts / goat cheese /
champagne-blood orange vinaigrette >> 15

Burrata Toast

'nduja / pine nuts / honey >> 15

Smokey Pork Belly

maple glaze / spicy root vegetable slaw >> 18

LARGE PLATES

Seared Duck Breast

forbidden black rice / Belgian endive / pistachio /
burnt orange gastrique >> 38

Braised Short Rib

spicy cheddar grits / pickled watermelon radish /
wilted baby spinach >> 38

Wild Mushroom Pasta

fresh fettucine / mushroom blend / parmesan cream >> 28
add shaved truffle >> 20

Maine Lobster in Paper

saffron pearls / melted leeks / smoked paprika salt >> 40

Five's Steakhouse Filet*

sour cream mashed potatoes / smoked onions /
roasted wild mushrooms / au poivre >> 45

Pan Roasted Monkfish

bacon lardons / white beans / smokey kale /
gremolata crumb >> 35

SHARABLES

Bangs Island Mussels

pickled fresno peppers / garlic / chive butter >> 25

Farm to Board

2 cheeses / 2 meats / pickled veg / house jam / crostini >> 24

Smoked Whitefish Spread

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

HOUSEMADE DESSERTS

Sticky Date Cake

caramel drizzle / apricot jelly / coconut icing >> 12

Crème Bruleé

red-wine poached pear / caramelized sugar >> 12

Cassata Tart

chocolate mousse / orange curd / candied pistachio >> 12

Affogato

espresso / seasonal gelato >> 11

THANK YOU
TO OUR FARMS

STONECIPHER FARM
FRUITION FARM HOUSE

*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

Winter's Dram Walnut-Oil Washed Bourbon / Zucca Rabarbaro / Chambord / Bitters >> 15

K.O. Punch Vodka / Yuzu Liqueur / Aperol / Montenegro / Acidified Blood Orange Syrup / Seltzer >> 13

Blueberries for Al Lunazul Tequila / Blueshine / Fresno Syrup / Lime >> 13

Miasma '52 London Dry Gin / Licor 43 / Lemon / Vanilla / Clarified London Fog >> 14

BEER

BOTTLES & CANS

Bunker Czech Pilsner >> 9

Orono Brewing IPA >> 10

Higgins Irish Red >> 9

Rotating Sour >> 9

Downeast Cider >> 7

Wild Maine Seltzer >> 7

Guinness >> 8

Miller Light >> 5

Kit N/A >> 6

DRAFTS 16oz/12oz

Flight Deck >> 9/7

Bissell Bros. >> 10/7

Maine Beer Co. >> 9/7

Orono Brewing >> 9/7

Allagash White >> 8/6

Lone Pine >> 8/6

Side By Each >> 9/7

WINE BY THE GLASS FULL/HALF

SPARKLING

NV, Les Allies, Brut Rosé, France >> 8/4

NV, Nicolas Feuillatte, Brut Rosé, Champagne, France >> 18/9

NV, Segura Viudas, Cava, Spain >> 9/5

NV, Lagioia Et Amorosa, Prosecco, Italy >> 11/6

WHITE

2021, La Crema, Chardonnay, Monterey, California >> 14/7

2021, Réserve Turant, Sauvignon Blanc, Vin de France, France >> 10/5

2021, The Four Graces, Pinot Gris, Willamette Valley, Oregon >> 14/7

2022, Domaine Talmard, Macon-Chardonnay, Burgundy, France >> 16/8

2020, Ch. De Fontenille, Entre-Deux-Mers, Bordeaux, France >> 13/7

2021, Landhaus Mayer, Grüner Veltliner, Niederösterreich, Austria >> 11/6

BLUSH

2021, Las Campanas, Rosé, Baja Montaña, Navarra, Spain >> 8/4

2021, Krasno, Orange Wine, Goriška Brda, Primorska, Slovenia >> 12/6

RED

2021, La Petite Perrière, Pinot Noir, Loire Valley, France >> 11/6

2021, Calera, Pinot Noir, Central Coast, California >> 18/9

2018, Tahuan, Cabernet Sauvignon, Mendoza, Argentina >> 11/6

2016, Voché, Tempranillo, Rioja Reserva, Spain >> 14/7

2019, Parras Vinhos, Ruelas Reserva Syrah Blend, Lisboa, Portugal >> 10/5

2018, Bodegas la Cartuja, Garnacha Blend, Priorat, Spain >> 17/8

DESSERT WINES

Taylor Fladgate, 20-year-Old Tawny, Porto, Portugal >> 8

Lustau Amontillado Sherry, Spain >> 6

2017, Niepoort LBV Port, Porto, Portugal >> 12

2008, Miles, Madeira Colhéita, Tinta Negra, Portugal >> 7

2020, Château Fontaine, Sauternes, Bordeaux, France >> 6

Inniskillin, Gold Vidal, Icewine, Ontario, Canada >> 14

SPIRITLESS

Winter Mule >> Pear / Blackberry Sage / Ginger Beer >> 8

T.K.O. Punch >> Blood Orange / Lime / Fresno Syrup / Soda >> 8

Maine Root Soda >> Root Beer or Ginger Beer >> 4.5

Hours: 5pm – 9pm | Closed Tuesdays | Bar Menu Only: 9pm-10pm Thursday Through Saturday

www.thefederalmaine.com | www.555-north.com |  @555 North |  @555_north or @the.federal.hotel