



## 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

cider vinaigrette / heirloom apples >> 10

### Grilled Caesar

garlic croutons / white anchovy / classic dressing >> 15

### Roasted Winter Squash Salad

late harvest granola / goat cheese / cranberry vinaigrette >> 15

### Burrata Toast

'nduja / pine nuts / honey >> 15

### Smokey Pork Belly

maple gastrique / root vegetable slaw >> 18

## LARGE PLATES

### Seared Duck Breast

chickpea cake / glazed carrots / wild berry mostarda >> 38

### Braised Short Rib

New England bean stew / swiss chard >> 38

### Autumn Pasta

fettucine / butternut squash puree / whipped Ricotta  
brown butter crumble >> 28

### Fish In Paper

Maine new potatoes / green olives / fennel / rosemary salt >> 32

### Five's Steakhouse Filet\*

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

### Pepper Crusted Scallops

carrot-vanilla emulsion / fennel-potato puree >> 37

## SHARABLES

### Bangs Island Mussels

pickled fresno peppers / garlic / chive butter >> 25

### Farm to Board

2 cheeses / 2 meats / pickled veg / house jam / crostini >> 22

### Smoked Whitefish Spread

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

### Seared Tuna\*

crispy hen-of-the-wood mushrooms / black garlic aioli / jasmine rice  
small >> 18 large >> 36

## HOUSEMADE DESSERTS

### Honey Bavarian

cherry mirror glaze / sweetened ricotta / pastry crumble >> 12

### Sticky Date Cake

caramel / apricot gel / coconut icing >> 12

### Guava Crème Bruleé

guava custard / caramelized sugar / tart blackberry >> 12

### Cassata Tart

chocolate mousse / orange curd / candied pistachio >> 12

### Affogato

espresso / rotating gelato >> 11

THANK YOU  
TO OUR FARMS

STONECIPHER FARM  
FRUITON 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

**Sage Advice** Lunazul Blanco Tequila / Blackberry & Sage / Lime / Seltzer >> 13

**Tapped** Plantation Dark Rum / Fresh Maple Syrup / Toasted Almond Bitters / Lime >> 15

**Water Street Sour** Old Forester / Lemon / Orange / Cinnamon / Walnut Bitters >> 14

**Leaf Peepin'** Barr Hill Gin / Pear / Vanilla Bean / Honey / Lemon >> 12

## BEER

### BOTTLES & CANS

Bunker Czech Pilsner >> 8

Orono Brewing IPA >> 9

Higgins Irish Red >> 7

Rotating Sour >> 8

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. >> 9/7

Maine Beer Co. >> 9/7

Orono Brewing >> 9/7

Allagash White >> 8/6

Lone Pine >> 8/6

Rotating >> 8/6

## 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

2020, Maison Les Alexandrins, Syrah, Rhône Valley, France >> 10/5

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

## DESSERT WINES

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

Pemartin Amontillado Sherry, Spain >> 6

2017, Dow's 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

Steffy's Cider >> Black Tea / Maine Cider / Lemon / Egg White >> 8

Hail Rosemary >> Cranberry & Rosemary Syrup / Seltzer >> 7

Maine Root Soda >> Root Beer / Ginger Beer >> 4.5

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

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