



MOTHER'S DAY DINNER MENU \$65

tax, alcohol & gratuity not included

STARTER

(Choose One)

Deviled Eggs

spicy crab / Dijon / lemon

or

Spring Vegetable Quiche

asparagus / goat cheese / demi salad

or

Arugula Salad

spring peas / whipped ricotta crostini / smoked ham /
"green goddess dressing"

or

Spring Onion Soup

shaved black truffle

ENTRÉE

(Choose One)

Orange Glazed Salmon*

farro salad / feta / fiddleheads / citrus-chive vinaigrette

or

Pan-Roasted Chicken

caramelized wild mushrooms / pencil asparagus tips /
roasted baby potatoes / tarragon cream

or

Prime Rib Roast*

roasted garlic potato puree/ thyme-scented spring dug
parsnips and local carrots

or

Lemon Beet Pasta

mild blue cheese / preserved lemon / pistachio / pea tendrils

DESSERT

(Choose One)

Chocolate Pot de Creme

chocolate custard / whipped mascarpone /
candied blood orange

or

Parsnip Carrot Cake

whipped cream cheese / caramel drizzle

or

Cheese Course

triple cream brie / quince / pistachio praline / crostini

or

Lavender Honey Crème Brûlée

caramelized sugar / honeyed pine nuts

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

Honey Badger Barr Hill Gin / Drambuie / Domaine de Canton / Lemon / Raw Honey >> 15

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

2022, Comanderie de Bargemone, Rosé, Provence, France >> 12/6

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 >> 12

Lustau, Amontillado Sherry, Jerez, Spain >> 7

2017, Smith & Woodhouse LBV Port, Porto, Portugal >> 12

2008, Miles, Madeira Colhéita, Tinta Negra, Portugal >> 12

2020, Château Fontaine, Sauternes, Bordeaux, France >> 9

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

SPIRITLESS

Winter Mule >> Pear / Orange Cinnamon Syrup / 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