



## SMALL PLATES

### Bread & Butter

warm bread / lemon chive butter or extra virgin olive oil >> 5

### 3 Oysters

local maine oysters – mignonette / spicy mignonette / lemon / cocktail / horseradish >> 11

*suggested wine pairing: Morgante, Bianco di Morgante*

### Creamy Five Onion Soup

crispy shallots / balsamic / chive oil >> 12

### Five's Tomato Soup

mini grilled cheese sandwich >> 14

### Simple Greens

apple cider-vinaigrette / candied walnuts >> 10

### Autumn Salad

spinach/ warmed goat cheese crostini / local honey drizzle / herbed vinaigrette >> 15

### Grilled Caesar

garlic croutons / white anchovy / classic dressing >> 16

### 555 Escargot

puff pastry / chorizo-butter / pickled beech mushrooms >> 16

### Bangs Island Mussels

pickled fresno peppers / garlic / chive butter / grilled bread >> 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

## LARGE PLATES

### Lobby Mac

creamy 5-cheese sauce / butter-poached maine lobster / shaved black truffles/ torchio pasta >> 45

*-without lobster >> 29*

### Salmon In Paper

orange-black olive butter / barely / pickled fennel / parsnip / pistachios / thyme maine sea salt >> 34

### Braised Short Rib

roasted red beets / thyme risotto / gorgonzola >> 36

### Five's Prime NY Strip

basil-mozzarella stuffed tomato / arugula pesto salad

or

chive compound butter w/ house made frites >> 41

### Pan Roasted Hake

bacon lardon /fresh dug clams /smokey tomato broth / 'nduja toast>> 36

### Organic Roast Chicken

local asparagus / fingerlings / tarragon cream >> 30

## SWEET PLATES

### Maple Bourbon Crème Brulee

caramelized sugar crust / candied walnuts >> 11

### Chocolate Pot de Creme

sweet mascarpone whip / candied orange >> 12

### Blueberry Lemon Cake

shortbread / house-churned lemon goat cheese ice cream >> 12

### House Made Sorbets

seasonally rotating >> 9

### Affogato

pistachio >> 11



# COCKTAILS

The Federal  
 Water St. Ol' Fashioned  
 Fireside Negroni  
 Let's Be Clear  
 Autumn Colors  
 Harvest G & T  
 Crisp Nights

Cold River Vodka / Ramazzotti Amaro / Mr. Black / Espresso >> 16  
 Wiggly Bridge Bourbon / Maple / Honey / Charred Orange >> 15  
 Hardshore Gin / Campari / Anitca / Smoke / Rosemary >> 14  
 Dark Rum / Chai Tea / Lemon / Triple Sec / Clarification >> 13  
 Apple Brandy / Frangelico / House Made Pumpkin Spice / Cider / Candied Apple >> 14  
 Goldies Gin / Chartreuse / Black Tea / Lemon / Tonic >> 13  
 Reposado Tequila / House Made Pumpkin Spice / Maple / Lime / Cider >> 13

## 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  
 Baxter Brewing >> 9/7  
 Allagash White >> 8/6  
 Lone Pine >> na/7  
 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

2020, Avia, Pinot Grigio, Primorska, Slovenia >> 9/5  
 2022, Foral De Melgaço, Alvarinho, Vinho Verde, Portugal >> 13/7  
 2022, S.A. Prüm 'Solitär', Riesling Trocken, Mosel, Germany >> 14/7  
 2022, Wildsong, Sauvignon Blanc, Hawke's Bay, New Zealand >> 13/7  
 2021, Morgante, Bianco di Morgante, Nero d'Avola, Sicily, Italy >> 14/7  
 2020, J. Lohr 'Arroyo Vista', Chardonnay, Monterey, California >> 17/9  
 2022, La Crème, Chardonnay, Monterey California >> 14/7

### BLUSH

2021, Las Campañas, Garnacha Rosé, Navarra, Spain >> 9/5  
 2022, Figuier, Mediterranee Rosé, Provence, France >> 12/6

### RED

2022, Maison Les Alexandrins, Syrah, Northern Rhône, France >> 10/5  
 2022, La Petite Perriere, Pinot Noir, France >> 12/6  
 2020, Cantine Nicosia 'Lenza di Munti', Nerello Mascalese, Sicily, Italy >> 12/6  
 2021, Michele Chiarlo 'Le Orme', Barbera d'Asti, Piedmont, Italy >> 13/7  
 2016, Bodegas Manzanos 'Voché', Tempranillo, Rioja Reserva, Spain >> 14/7  
 2021, Parcel 41, Merlot, Napa Valley, California >> 16/8  
 2018, Dom. Bousquet, Gran Cabernet Sauvignon, Mendoza, Argentina >> 17/9



## DESSERT WINES

2009 Warre's Late Bottled Vintage Porto >> 12  
 Sandeman Fine Ruby Porto >> 10  
 2008, Miles, Madeira Colhêita, Tinta Negra, Portugal >> 7  
 Lustau, Amontillado Sherry, Spain >> 7  
 2020, Château Fontaine, Sauternes, Bordeaux, France >> 6  
 Inniskillin, Gold Vidal, Icewine, Ontario, Canada >> 14

## SPIRITLESS

Maine Root Soda >> Root Beer / Ginger Beer / Blueberry >> 4.5  
 Ft. Andross Fruit Punch >> Pineapple / Cranberry / Soda >> 7  
 Pumpkin Patch Soda >> House Made Pumpkin Spice / Root Beer >> 7

Hours: 430pm - 9pm | Closed Mondays |

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