



## SMALL PLATES

### Creamy Five Onion Soup

crispy shallots / chive oil >> 12

### Simple Greens

Vermont goat cheese / preserved lemon vinaigrette >> 10

### Grilled Caesar\*

garlic crouton / white anchovy / classic dressing >> 15

### Spring Vegetable Salad

Persian cucumber / peas / black radish / crumbled feta  
toasted caraway seed vinaigrette >> 15

### Toasted Halloumi

savory rhubarb chutney / lemon / dandelion greens >> 14

### Pork Belly

black lentils / tri-color daikon / thyme honey >> 16

### Seared Tuna

sweet relish / spicy mayo / charred endives / crispy capers  
small >> 17 large >> 34

### Figs in a "Blanket"

sharp blue cheese / prosciutto / balsamic glaze >> 14

## LARGE PLATES

### Hudson Valley Duck Breast\*

thyme garlic cream / chives / fried potato cake  
asparagus >> 35

### Braised Short Rib

roasted carrots / pan sauce / crispy polenta cake  
pea shoots >> 38

### Vacation Land Fettuccine

house made pasta / spring peas / wild mushrooms  
bloomed saffron / Parmesan >> 28

### Monkfish in Paper

baby artichoke / oyster mushroom puree  
herbed fingerlings >> 30

### Five's Steak House Filet\*

pickled fiddleheads / barley risotto  
cracked pepper butter >> 43

### Knuckle "Sandwich"

Maine lobster / fried green tomato / English peas  
basil aioli >> 37

## SHARABLES

### Bangs Island Mussels

pickled cherry peppers / garlic / chive butter >> 18

### Farm to Board

2 cheese / 2 meats / pickled veg / crackers >> 22

### Local Maine Oysters\*

minimum of 3 >> 4 each

\*subject to availability

### Flatbread of the Day

chef's daily creation >> 16

### Bread & Butter

warm bread / rotating house made butter >> 4

## HOUSEMADE DESSERTS

### Croissant Bread Pudding

white chocolate / raspberries / vanilla ice cream / pistachio >> 12

### Carrot and Parsnip Cake

whipped cream cheese / caramel >> 12

### Crème Brulé

caramelized crust / powdered strawberry >> 12

### Chocolate Souffle

warm salted caramel crème anglaise >> 12

\*pre-order preferred

### Affogato

espresso / salted caramel 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.

# SPRING COCKTAILS

- The Federal    Vodka / Burghetti de Vero / Ramazzotti Amaro / Chocolate / Espresso >> 16  
 Purple Haze    Smokey Mezcal / Tequila / Combier / Lavender / Lime >> 13  
 In like a Lion    Rye / Raspberry / Lemon / Egg White >> 14  
 Out like a Lamb    Gin / Grapefruit / Rose Water / Tonic >> 12  
 Garden Party    Vanilla vodka / Chamomile / Lemon / Bubbles >> 15  
 TBD    Rum / Thai Basil / Lime / Sea Salt >> 13

Spring  
Punch  
>> 10

## BEER

### BOTTLES & CANS

- Maine Lunch >> 9  
 Bunker Czech Pilsner >> 8  
 Orono Brewing IPA >> 9  
 Lone Pine Sour >> 8  
 Higgins Irish Red >> 7  
 Downeast Cider >> 7  
 Wild Maine Seltzer >> 7  
 Guinness >> 8  
 Miller Light >> 5  
 Kit N/A >> 6

### DRAFT 16oz/12oz

- Flight Deck >> 9/7  
 Bissell >> 9/7  
 Maine Beer Co >> 9/7  
 Allagash White >> 8/6

Ask about our local rotating taps!

## WINE BY THE GLASS FULL/HALF

### SPARKLING

- NV, Les Allies, Brut Rosé, France >> 8/4  
 NV, Moët, Brut Imperial Rosé, France >> 20/10  
 NV, Segura, Viudas, Cava, Spain >> 9/5  
 NV, Lagioia Et Amorosa, Prosecco, Italy >> 11/6

### WHITE

- 2020, Château Fage, Graves De Vayres Blanc, France >> 9/5  
 2019, Bouchard Aine & Fils, Chardonnay, Pays d'Oc, France >> 9/5  
 2020, Vino, Pinot Grigio, Columbia Valley, Washington >> 11/6  
 2020, Forge Cellars, Riesling, Seneca Lake, New York >> 12/6  
 2019, Bodegas Ladera Sagrada, Godello, Castelo do Papa, Spain >> 12/6  
 2017, Michael David Winery, Chardonnay, Lodi, California >> 17/9

### BLUSH

- 2020, Las Campanas, Rosé, Baha Montana, Spain >> 8/4  
 2021, Commanderie De La Bargemone, Rosé, St. Cannat, France >> 12/6

### RED

- 2019, Domaine Paul Autard Cote du Rhone, France >> 10/5  
 2019, Zestos Tinto, Garnacha, Madrid, Spain >> 10/5  
 2019, Frida Kahlo, "Day of The Dead," Red Blend, Maipo Valley, Chile >> 11/6  
 2019, Krasno, Pinot Noir, Goriška Brda, Slovenia >> 12/6  
 2019, Ken Wright, Pinot Noir, Willamette Valley, Oregon >> 17/9  
 2019, Castello Di Bossi, Chianti Classico, Italy >> 13/7  
 2019, J. Lohr Vineyards & Wines, Cabernet Sauvignon, Hilltop, Paso Robles, California >> 18/9

## 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 Cohérta, Tinta Negra, Portugal >> 7  
 2020, Château Fontaine, Sauternes, Bordeaux, France >> 6  
 Inniskillin, Gold Vidal, Icewine, Ontario, Canada >> 14

## SPIRITLESS

- Clockwork >> Vanilla Bean / Muddled Orange / Bubbles >> 8  
 After Glow >> Raspberry / Lemon / Pea Flower >> 7

Hours of Operation: 5:00pm – 9:00 pm | Closed Tuesdays | After Dark 8:00pm-Close Sunday to Thursday

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