



SMALL PLATES

Bread & Butter

warm bread / lemon chive butter >> 6

Creamy Five Onion Soup

crispy shallots / balsamic / chive oil >> 12

Simple Greens

apple cider-vinaigrette / candied walnuts >> 10

Grilled Caesar

garlic croutons / white anchovy / classic dressing >> 16

Sweet Potato & Chipotle Soup

Smokey Crème >> 14

Autumn Salad

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

"Figs in a Blanket"

crispy prosciutto / melted blue cheese / ripened figs >> 15

Bangs Island Mussels

pickled Fresno peppers / garlic / chive butter / grilled bread >> 25

Farm to Board

4 cheeses / pickled veg / house jam / honey / crostini >> 24

Smoked Whitefish Fondue

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

Artisan Flatbread

braised short rib / red sauce / melted cheddar / pickled red onion /
spicy arugula / balsamic glaze >> 20

LARGE PLATES

Five's Prime NY Strip

carrot-potato puree / roasted baby carrots / rich demi >> 45

or

lemon-chive compound butter / house cut fries

Truffled Pasta

creamy 5-cheese mornay / shaved black truffles / torchio pasta >> 27
add short rib >> + 8

Salmon in Paper

orange-black olive butter / pearl barley / pickled fennel / pistachio / Maine
sea salt >> 34

Braised Short Rib

roasted red beets / thyme risotto / gorgonzola >> 36

Creamy Seafood Bake

diver scallops/ local hake / bangs island mussels / yukon potatoes
spinach / mornay sauce >> 35

Maple-Grilled Pork Loin

smokey potatoes/ butternut squash puree /
butter-glazed salsify >> 36

555 Burger* (not available Friday & Saturday)

cheddar / arugula / caramelized onions / horseradish aioli /
fries >> 20 (GF bun +3)
sub house made veggie burger

SWEET PLATES

Spiced Cranberry Cake

mascarpone whip / cranberry coulis >> 12

Chocolate Pot de Crème

meringue / mint >> 10

Apple Cobbler

warm spices / buttery oat crumble >> 11

Maple Bourbon Crème Brulee

caramelized sugar / candied walnuts >> 11

Affagato

pistachio ice cream >> 9

House Made Sorbets

seasonal selections on oats & honey >> 11



COCKTAILS

The Federal

cold river vodka / ramazzotti amaro / mr. black / espresso >> 16

Water St. Ol' Fashioned

knobb creek / liqueur 43 / maple / honey / orange >> 15

Fireside Negroni

gin / campari / anitca / smoke / rosemary >> 14

White Christmas

cachaca / elderflower / coconut / mint / lime / pomegranate >> 13

Brunswick Sour

bourbon / lemon / simply simple syrup / clarification / red wine >> 13

Autumn Colors

apple brandy / frangelico / house made pumpkin spice / cider / candied apple >> 14

Sugar Plum Fairy

gin / crème de violet / absinthe / lavender / lemon / plum >> 14

BEER

WINE BY THE GLASS FULL/HALF

BOTTLES & CANS

Bunker Czech Pilsner >> 8

Orono Brewing IPA >> 9

Higgins Irish Red >> 7

DANG Sour Series >> 8

Downeast Cider >> 7

Wild Maine Seltzer >> 7

Blueberry or Pineapple Mango

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

Moderation Brewing

Christmas Ale >> 8/6

SPARKLING NA

NV, Barton & Guestier, France >> 7/4

SPARKLING

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

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

NV, Berceo, Cava, Spain >> 10/5

NV, Lagioia Et Amorosa, Prosecco, Italy >> 12/6

WHITE

2022, St Supery, Sauvignon Blanc, California >> 12/6

2020, Groiss, Weinviertel, Gruner Veltliner, Austria >> 13/7

2022, S.A. Prüm 'Solitär', Riesling Trocken, Mosul, Germany >> 14/7

2021, Mary Taylor, Anjou Blanc, Chenin Blanc, Appellation, France >> 14/7

2023, Domaine Passy, Le Clou, Petite Chablis >> 17/9

2022, La Crèma, Chardonnay, Monterey California >> 14/7

BLUSH

2021, Las Campañas, Garnacha Rosé, Navarra, Spain >> 9/5

RED

2022, Martin Ray Winery, Pinot Noir, Sonoma Coast, California >> 14/7

2021, Sao Miguel Do, Sul, Alentejano, Portugal >> 9/5

2021, Gordo, Yecla Monastrell, Murcia, Spain 12/6

2016, Bodegas Manzanos 'Voché', Tempranillo, Rioja Reserva, Spain >> 14/7

2021, Drumheller Cellars, Cabernet Sauvignon, Columbia Valley, Washington >> 12/6

2021, Cru Monplaisir, Bordeaux Supérieur, Bordeaux, France >> 16/8



DESSERT WINES

SPIRITLESS

2009 Fladegate Late Bottled Vintage Porto >> 12

Sandeman Fine Ruby Porto >> 10

2009, Miles, Madeira Colhéita, Tinta Negra, Portugal >> 8

Lustau, Amontillado Sherry, Spain >> 7

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

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

Maine Root Sodas Root Beer / Ginger Beer / Blueberry >> 4.5

Ft. Andross Fruit Punch Pineapple / Cranberry / Soda >> 7

Punkin' Patch Soda House Made Pumpkin Spice / Root Beer >> 7

Jack Frost Mint / Lavender / Lemon / Lime >> 6

Rickers Apple Cider >> Locally Made in Turner, ME >> 5

Hours: 5pm - 9pm | Closed Mondays |

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