



EASTER MENU 2026 \$70

tax, beverages, & gratuity not included

STARTER

(Choose One)

Crab Bisque

fresno oil / chive blossom / crab toast
or

Easter Eggs

dijon mustard / fresh dill / salmon roe
or

Spring Asparagus Salad

prosciutto / parmesan / walnuts / charred scallion-lemon vinaigrette

ENTRÉE

(Choose One)

Roast Beef

carrot and potato gratin / carrot top gremolata
or

Duck Cassoulet

duck confit / white beans / pork sausage / herbed breadcrumbs
or

Pan Seared Salmon

mint pesto / spring pea puree / fingerling potatoes / crispy mint

DESSERT

(Choose One)

Carrot-Parsnip Cake

caramel sauce / raspberry reduction
or

Chocolate Tarte

blood orange gelee / toasted macadamia nuts / vanilla bean chantilly
or

555 Pavlova

macerated berries / coconut lime cream / powdered strawberries / toasted coconut

*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
555 Royal
The Staghound
The Hopper
The Sullivan

vodka / ramazzotti amaro / mr. black / espresso >> 16
prosecco / hibiscus orange blossom >> 14*
bourbon / meletti / pink peppercorn syrup/ bitters >> 14
dark rum / yuzu liqueur/ lemon/ egg whites >> 14
black tea infused vodka / ginger syrup/ lemon / soda >> 13

**(\$1 from each drink sold will be donated to 'A Company of Girls' to strengthen families in our community.)*

BEER

DRAFTS 16oz/12oz

Lone Pine OJ Double IPA >> 9/7
Maine Beer Co. Lunch >> 9/7
Baxter Brewing Pilsner >> 9/7
Austin Street Oktoberfest >> 9/7
Allagash White >> 8/6
Lone Pine Pale Ale >> 7/5

BOTTLES & CANS

Orono Brewing Tubular IPA >> 9
Higgins Irish Red >> 7
Guinness >> 8
Miller Light >> 5
Mich Ultra >> 6
Stella Artois >> 7
Athletic Lager NA >> 7
Athletic Hazy IPA >> 7
Wild Maine Vodka Seltzer >> 5

WINE BY THE GLASS

NV, Les Allies, Brut Rosé, France >> 8/38
NV, Veuve Cliquot Ponsardin, 'Yellow Label' Reims, Champagne, France >> 18/110
NV, Jaume Serra Cristalino, Brut Cava, Spain >> 10/45
NV, Carolina Mata, Flores, Cava, Spain >> 9/40
NV, Maschio, Prosecco, Italy >> 12/48
NV, Opia, NA Sparkling, Organic Chardonnay, France >> 14/50

ROSE

2024 Beyra Interior, Tempranillo Rosé, Portugal >> 8/32

WHITE

2023, Di Majo Norante, Molis Falanghina, Italy >> 11/44
2023, Matanzas Creek Winery, Sauvignon Blanc, Sonoma, California >> 12/45
2024, Charles Sparr, Pinot Gris, Alsace, France >> 14/56
2022, Charles Krug, Chardonnay, Carneros, California >> 14/56

RED

2021 Cantina Orsogna, Nero D'Avola, Sicily, Italy >> 12/48
2024, Holloran Vineyards, Pinot Noir, Willamette Valley, Oregon >> 13/52
2022, Collazzi, Chianti Classico, Tuscany, Italy >> 14/54
2016, Bodegas Manzanos 'Voché', Tempranillo, Rioja Reserva, Spain >> 14/56
2022 Roth Estate, Cabernet Sauvignon, Alexander Valley, California >> 14/56
2021 Cru Monplaisir, Bordeaux, France >> 15/62

DESSERT WINES

2019 Fladgate Late Bottled Vintage Porto >> 12
Sandeman Fine Ruby Porto >> 10
Miles, Madeira Colhéita, 10 year, Tinta Negra, Portugal >> 12
Lustau, Amontillado Sherry, Spain >> 7
2022, Château Roumieu, Sauternes, Bordeaux, France >> 14
Inniskillin, Gold Vidal, Icewine, Ontario, Canada >> 14

SPIRITLESS

Maine Root Sodas RootBeer / Ginger Beer / Blueberry >> 4.5
MaineLove Seltzer Blueberry & Lemon >> 6
Seasonal Mocktail Infusions/ Craft Syrups / Soda >> 7

Hours: 5pm – 9pm | Closed Mondays & Tuesdays |

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