



SMALL PLATES

Bread & Butter

warm bread / rotating house made butter >> 4

Creamy Five Onion Soup

crispy shallots / chive balsamic >> 12

Simple Greens

vermont goat cheese / preserved lemon vinaigrette >> 10

Grilled Caesar*

garlic crouton / white anchovy / classic dressing >> 14

Scored Mushrooms

portabella / shallot / leek / cured egg yolk >> 13

Crispy Cauliflower Florets

buckwheat batter / pickled mustard seed / stout mayo >> 14

Beet Salad

toasted almond / apple cider vinaigrette / blue cheese >> 15

Bangs Island Mussels

pickled cherry peppers / garlic / chive butter >> 18

LARGE PLATES

Fish in Paper

salmon / green beans / farro / orange olive butter >> 29

Seared Duck Breast*

celeriac puree / apples / pistachio / cranberry duck jus >> 35

Pepper Crusted Scallops*

fennel potato puree / carrot vanilla emulsion >> 38

Lobster Mac

Five cheese sauce / truffle / organic cavatelli >> 37

Steak House Coulotte*

fondant potatoes / cauliflower two ways / beef jus >> 36

Harissa Pork Loin*

brussel sprout / white cheddar grits / honey glaze >> 32

Smoked Barley Risotto

Pea shoots / almond / green bean puree / fried capers / parm >> 28

SHARABLES

Local Maine Oysters*

Minimum of 3 >> 4 Each

Charcuterie for Two*

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

SIGNATURE TASTING MENU

Artisanal Cheese Plate

Five Onion Soup

Beet Salad or Bangs Island Mussels

Pepper Crusted Scallops* or Seared Duck*

Chocolate Cake or Pana-cotta

>> 73



*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.

WINTER COCKTAILS

The Federal Vodka / Burghetti de Vero / Ramazzotti Amaro / Chocolate / Espresso >> 16

Sauced Tequila / Combier / Cranberry / Ginger / Lime >> 13

Embers Light and Dark Rums / Chai / Maple / Bitters >> 14

41 Degrees Vodka / Maine Distilling Blueberry / Blueberry Rosemary Lemon Shrub / Bubbles >> 15

Mums the Word Rye / Green Chartreuse / Elderflower / Cinnamon / Thyme / Eggwhite >> 16

Seasons Shift Gin / Ginger / Lemon / Pea flower Cube >> 13

BEER

BOTTLES & CANS

Maine Lunch >> 9

Bunker Czech Pilsner >> 9

Orono Brewing IPA >> 9

Collective Arts Sour >> 9

Higgins Irish Red >> 7

Downeast Cider >> 7

Wild Maine Seltzer >> 7

Guinness >> 8

Miller Light >> 6

Kit N/A >> 6

DRAFT 16oz/12oz

Flight Deck Rotating >> 9/7

Bissell Rotating >> 9/7

Austin Street Rotating >> 9/7

Maine Beer Co Rotating >> 9/7

Allagash White >> 8/6

Baxter Seasonal >> 8/6

Banded Seasonal >> 8/6

WINE BY THE GLASS FULL/HALF

SPARKLING

NV, Segura, Viudas, Cava, Spain >> 9/5

NV, Lagioioet Amorosa, Prosecco, Italy >> 11/6

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

WHITE

2021, Pine Ridge, Chenin Blanc Viognier, California >> 10/5

2020, Graves De Vayres Blanc, Chateau Fage,

France >> 9/5

2019, Vinum, Chardonnay, Monterey, California >> 12/6

2020, Forge Cellars, Reisling, Seneca Lake, New York >> 12/6

2021, Pike Road Wines, Pinot Gris, Willamette Valley,

Oregon >> 11/6

RED

2019, Castello Di Bossi, Chianti Classico, Italy >> 13/7

2019, Domaine Paul Autard Cote du Rhone, France >> 10/5

2019, La Crema, Pinot Noir, Monterey, California >> 12/6

2019, Frida Kahlo, Cabernet Sauvignon, Maipo Valley, Chile >> 14/7

2019, Chateau La Grave, Cahors, France >> 13/7

DESSERT WINES

Taylor Fladgate 20 year >> 8

Inniskillin, « Gold Vidal, » Icewine >> 14

Miles, Madeira, Colheita >> 7



Pemartin Amontillado Sherry >> 8 Dows 2017 Porto >> 12

SPIRITLESS

Teatime >> pineapple/hibiscus tea/egg white >> 7

Gingerbread >> chai/gingerbeer >> 7

Hours of Operation: 5:00pm – 9:00 pm | Thursday to Monday | Closed Tuesday & Wednesday.

www.thefederalmaine.com | www.555-north.com |  @TheFederalMaine |  @the.federal.hotel