



# 555 north

## SMALL PLATES

### 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 >> 15

### Winter Citrus Salad

arugula / honey goat cheese / candied lemon / cranberry powder / charred orange vinaigrette >> 15

### Fried Brussel Sprouts

toasted almonds / bacon lardons / pickled onions >> 13

### Scored Mushroom

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

### Pork Belly

gruyere grits / rutabaga / watercress / fennel >> 16

### Bangs Island Mussels

pickled cherry peppers / garlic / chive butter >> 18

## LARGE PLATES

### Grilled Monkfish

baby artichoke / oyster mushroom puree / herbed fingerling potato / citrus foam >> 30

### Seared Duck Breast\*

blood orange gastrique / smoked barley / pickled orange >> 35

### Pepper Crusted Scallops\*

fennel potato puree / carrot vanilla emulsion >> 38

### Lobster Mac

Five cheese sauce / truffle / organic cavatelli >> 37

### Five's Steak House\*

fondant potatoes / horseradish bearnaise / crispy brussel sprouts  
Strip Loin >> 36 Filet >> 41

### Slow Braised Pork

white bean broth / bacon lardons / cipollini onions / herbed breadcrumbs >> 32

### Sweet Ginger Cauliflower

greek yogurt / toasted almonds / fried kale / farro >> 28

## SHARABLES

### Charcuterie for Two

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

### Bread & Butter

warm bread / rotating house made butter >> 4

### Local Maine Oysters\*

Minimum of 3 >> 4 Each

\*subject to availability

## HOUSEMADE DESSERTS

### Buttermilk Lemon Panna-cotta

blueberry / lemon / vanilla meringue >> 11

### Crème Brulée

caramelized crust / apple cider pearls >> 12

### Chocolate Souffle

Raspberry rosemary compote >> 12

\*requires extra time

### Semifreddo

Frozen cream / shaved ice / meringue crumble >> 12

### Affogato

Espresso / Salted Caramel Gelato >> 11



\*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

<b>The Federal</b>	Vodka / Burghetti de Vero / Ramazzotti Amaro / Chocolate / Espresso >> 16
<b>Purple Haze</b>	Smokey Mezcal / Tequila / Combier / Lavender / Lime >> 13
<b>Figure of Speech</b>	(Created by A.C.) Bourbon / Caramelized Fig / Benedictine / Walnut Bitters >> 14
<b>41 Degrees</b>	Vodka / Maine Distilling Blueberry / Blueberry Rosemary Lemon Shrub / Bubbles >> 15
<b>Mums the Word</b>	Rye / Green Chartreuse / Elderflower / Cinnamon / Thyme / Eggwhite >> 16
<b>Seasons Shift</b>	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, Zestos Tinto, Garnacha, Madrid, Spain >> 10/5

## DESSERT WINES

Taylor Fladgate 20 year >> 8 Miles, Madeira, Colheita >> 7 Chateau Fontaine, Sauternes >> 6  
 Inniskillin, « Gold Vidal, » Icewine >> 14 Pemartin Amontillado Sherry >> 8 Dows 2017 Porto >> 12

## SPIRITLESS

The Fig Lebowski >> fig/black tea/lemon/ egg white >> 8  
 Granada Spritz >> pomegranate/orange/lime/bubbles >> 8

Hours of Operation: 5:00pm – 9:00 pm | After Dark 8:00pm-10:00pm | Wednesday to Monday | Closed Tuesday

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