



SMALL PLATES

Bread & Butter

warm bread / lemon chive butter >> 6

Creamy Five Onion Soup

crispy shallots / balsamic / chive oil >> 12

Za'atar Spiced Tuna Crudo*

za'atar oil / watermelon radish / crispy wontons >> 17

Farm to Board

cheese / cured meat / pickled veg / crostini >> 24

Bangs Island Mussels*

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

Simple Greens

balsamic / goat cheese crostini >> 10

Grilled Caesar

garlic croutons / white anchovies / classic dressing >> 17

Chef's Special Flatbread

soppressata / smoked mozzarella / hot honey / pickled fresno pepper relish >> 20

LARGE PLATES

Pan-Seared Salmon*

coconut-curried cauliflower / beluga black lentils /
haricot verts / cashews >> 32

Pork Tenderloin*

blistered tomato-balsamic chutney / creamy
sweet potato / braised collards >> 35

555 Steak Frites*

hand-cut french fries / parmesan aioli >> 38

New York Strip*

garlic-herb compound butter / broccolini / whipped
potatoes >> 45

Truffled Lobster Mac & Cheese

butter-poached maine lobster / five-cheese mornay /
shaved black truffles / white truffle oil >> 45
(without lobster >> 28)

555 French Onion Burger*

melted swiss / caramelized onions / sherry-thyme
aioli >> 20

Tuscan Tagliatelle

'nduja / spicy tomato cream / shaved pecorino pepato /
mint >> 27

COCKTAILS

The Federal
34th St. Ol'Fashioned
555 Royal
Nor-Easter
Cranberry Hot Toddy

vodka / ramazzotti amaro / mr. black / espresso >> 16
bourbon / licor 43 / cinnamon / ginger syrup / molasses bitters >> 15
prosecco / hibiscus orange blossom >> 13
spiced rum / ginger liqueur / lime / ginger ale >> 15
bourbon / cranberry / honey / lemon >> 14

BEER

BOTTLES & CANS

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

DRAFTS 16oz/12oz

Bissell Bros. >>9/7
Maine Beer Co. >> 9/7
Baxter Brewing >> 9/7
Austin Street >>9/7
Allagash White >> 8/6
Lone Pine >>7(12oz only)

WINE BY THE GLASS Glass/Bottle

SPARKLING

NV, Les Allies, Brut Rosé, France >> 8/38
NV, Veuve Cliquot Ponsardin, 'Yellow Label' Reims, Champagne, France >>18/110
NV, Berceo, 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

WHITE

2023, Di Majo Norante, Molis Falanghia, 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
2023, Domaine Passy, 'Le Clou', Petite Chablis, France >>16/67

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

2009 Fladgate Late Bottled Vintage Porto >> 12
Sandeman Fine Ruby Porto >> 10
Miles, Madeira Colhéita, 10 year, Tinta Negra, Portugal >>10
Lustau, Amontillado Sherry, Spain >> 7
2022, Château Roumieu, Sauternes, Bordeaux, France >>6
Inniskillin, Gold Vidal, Icewine, Ontario, Canada >> 14

SPIRITLESS

Maine Root Sodas RootBeer / Ginger Beer / Blueberry >> 4.5
MaineLove Seltzer Blueberry & Lemon >> 6
Razz Spritz Raspberry / Apricot / Ginger Ale >> 7

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

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