



SMALL PLATES

Bread & Butter

warm bread / lemon chive butter or extra virgin olive oil >> 5

3 Eros Oysters

Robinhood Cove, ME – mignonette / spicy mignonette / lemon / cocktail / horseradish >> 10.50

suggested wine pairing: Morgante, Bianco di Morgante

Creamy Five Onion Soup

crispy shallots / balsamic / chive oil >> 12

Tomato & Watermelon Gazpacho

Chive crème fraiche >> 14

Simple Greens

lemon-ginger vinaigrette / whipped ricotta >> 10

Grilled Caesar

garlic croutons / white anchovy / classic dressing >> 16

Champagne Peach Salad

Grilled peaches / crumbled feta / pistachios / honey / champagne vin >> 15

555 Escargot

puff pastry / chorizo-butter / pickled beech mushrooms >> 16

Bangs Island Mussels

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

Farm to Board

2 cheeses / 2 meats / pickled veg / house jam / crostini >> 24

Smoked Whitefish Spread

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

LARGE PLATES

Knuckle Sandwich

maine lobster / succotash / basil aioli / fried green tomatoes >> 45

Salmon Panzanella

cucumber bed / garlic croutons / heirloom tomato >> 32

Five's Steakhouse Pinelands NY Strip

basil-mozzarella stuffed tomato / arugula pesto salad

or

chive compound butter w/ house made frites >> 41

Pan Roasted Hake

bacon lardon / fresh dug clams / smokey tomato broth / 'nduja toast >> 36

Organic Roast Chicken

local asparagus / fingerlings / tarragon cream >> 30

Truffle Pasta

fresh fettucine / mushrooms / truffle oil / parmesan cream >> 29

Chef's Signature Tasting Menu

A select 4 coursed menu >> 68

SWEET PLATES

Honey-lavender Crème Brulee

roasted pine nuts / sugar crust >> 12

Chocolate Pot de Creme

sweet mascarpone whip / candied orange >> 12

House Made Sorbet Trio

strawberry, basil, coconut >> 10

Affogato

espresso / caramel >> 11

Blueberry Lemon Cake

shortbread crust / house-churned lemon goat cheese ice cream >> 12



*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 Cold River Vodka / Ramazzotti Amaro / Mr. Black / Espresso >> 16

Water St. Ol' Fashioned Wiggly Bridge Bourbon / Maple / Honey / Charred Orange >> 15

Blueberry Fields Ketel 1 Citron / Blueshine / Lavender / Lemonade >> 14

Let's Be Clear Planteray Rum / Coconut / Strawberry / Mint / Lime >> 14

Honey, Do It Bar Hill Gin / Midori / Lime / Honeydew / Cucumber >> 14

Summer Heat Don Julio Blanco / Watermelon / Strawberry / Lime / Pico Fruta >> 15

The Black Spot George Dickel Rye / Apricot / Blackberry / Lemon >> 13

BEER

BOTTLES & CANS

Bunker Czech Pilsner >> 8

Orono Brewing IPA >> 9

Higgins Irish Red >> 7

Rotating Sour >> 8

Downeast Cider >> 7

Wild Maine Seltzer >> 7

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

Rotating >> 8/6

WINE BY THE GLASS FULL/HALF

SPARKLING

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

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

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

NV, Lagioia Et Amorosa, Prosecco, Italy >> 11/6

WHITE

2020, Avia, Pinot Grigio, Primorska, Slovenia >> 9/5

2022, Foral De Melgaço, Alvarinho, Vinho Verde, Portugal >> 13/7

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

2022, Wildsong, Sauvignon Blanc, Hawke's Bay, New Zealand >> 13/7

2021, Morgante, Bianco di Morgante, Nero d'Avola, Sicily, Italy >> 14/7

2020, J. Lohr 'Arroyo Vista', Chardonnay, Monterey, California >> 17/9

BLUSH

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

2022, Figuiere, Mediterranee Rosé, Provence, France >> 12/6

RED

2022, Maison Les Alexandrins, Syrah, Northern Rhône, France >> 10/5

2020, Cantine Nicosia 'Lenza di Munti', Nerello Mascalese, Sicily, Italy >> 12/6

2021, Michele Chiarlo 'Le Orme', Barbera d'Asti, Piedmont, Italy >> 13/7

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

2021, Parcel 41, Merlot, Napa Valley, California >> 16/8

2018, Dom. Bousquet, Gran Cabernet Sauvignon, Mendoza, Argentina >> 17/9



DESSERT WINES

Taylor Fladgate, 20-year-Old Tawny, Porto, Portugal >> 8

2008, Miles, Madeira Colhéita, Tinta Negra, Portugal >> 7

Lustau, Amontillado Sherry, Spain >> 6

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

2017, Niepoort LBV Port, Porto, Portugal >> 12

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

SPIRITLESS

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

3 Ls Soda >> Lavender / Lemon & Lime >> 7

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

Salted Watermelon Soda >> Watermelon / Lime / Soda >> 8

Hours: 430pm - 9pm | Closed Mondays |

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