



## SMALL PLATES

### Bread & Butter

warm bread / lemon chive butter or extra virgin olive oil >> 4

### Creamy Five Onion Soup

crispy shallots / balsamic / chive oil >> 12

### Simple Greens

lemon-ginger vinaigrette / whipped sweet ricotta >> 10

### Grilled Caesar

garlic croutons / white anchovy / classic dressing >> 15

### Winter Citrus Salad

blood orange / candied hazelnuts / goat cheese / champagne-blood orange vinaigrette >> 15

### Burrata Toast

'nduja / pine nuts / honey >> 15

### Smokey Pork Belly

maple glaze / spicy root vegetable slaw >> 18

## LARGE PLATES

### Seared Duck Breast

forbidden black rice / Belgian endive / pistachio / burnt orange gastrique >> 38

### Braised Short Rib

spicy cheddar grits / pickled watermelon radish / wilted baby spinach >> 38

### Wild Mushroom Pasta

fresh fettucine / mushroom blend / parmesan cream >> 28

### Salmon in Paper

saffron pearls / melted leeks / smoked paprika salt >> 34

### Five's Steakhouse Ribeye\*

sour cream mashed potatoes / smoked onions / roasted wild mushrooms / au poivre sauce >> 45

### Pan Roasted Monkfish

bacon lardons / white beans / smokey kale / gremolata crumb >> 35

## SHARABLES

### Bangs Island Mussels

pickled fresno peppers / garlic / chive butter >> 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

## HOUSEMADE DESSERTS

### Sticky Date Cake

caramel drizzle / apricot gelly / coconut icing >> 12

### Crème Brûlée

red-wine poached pear / caramelized sugar >> 12

### Cassata Tart

chocolate mousse / orange curd / candied pistachio >> 12

### Affogato

espresso / seasonal gelato >> 11

THANK YOU  
TO OUR FARMS

STONECIPHER FARM  
FRUITION FARM HOUSE

\*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

**Winter's Dram** Walnut-Oil Washed Bourbon / Zucca Rabarbaro / Chambord / Bitters >> 15

**K.O. Punch** Vodka / Yuzu Liqueur / Aperol / Montenegro / Acidified Blood Orange Syrup / Seltzer >> 13

**Blueberries for AI** Lunazul Tequila / Blueshine / Fresno Syrup / Lime >> 13

**Miasma '52** London Dry Gin / Licor 43 / Lemon / Vanilla / Clarified London Fog >> 14

## BEER

### BOTTLES & CANS

Bunker Czech Pilsner >> 9

Orono Brewing IPA >> 10

Higgins Irish Red >> 9

Rotating Sour >> 9

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. >> 10/7

Maine Beer Co. >> 9/7

Orono Brewing >> 9/7

Allagash White >> 8/6

Lone Pine >> 8/6

Side By Each >> 9/7

## 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

2021, La Crema, Chardonnay, Monterey, California >> 14/7

2021, Réserve Turant, Sauvignon Blanc, Vin de France, France >> 10/5

2021, The Four Graces, Pinot Gris, Willamette Valley, Oregon >> 14/7

2022, Domaine Talmard, Macon-Chardonnay, Burgundy, France >> 16/8

2020, Ch. De Fontenille, Entre-Deux-Mers, Bordeaux, France >> 13/7

2021, Landhaus Mayer, Grüner Veltliner, Niederösterreich, Austria >> 11/6

### BLUSH

2022, Comanderie de Bargemone, Rosé, Provence, France >> 12/6

2021, Krasno, Orange Wine, Goriška Brda, Primorska, Slovenia >> 12/6

### RED

2021, La Petite Perrière, Pinot Noir, Loire Valley, France >> 11/6

2021, Calera, Pinot Noir, Central Coast, California >> 18/9

2018, Tahuan, Cabernet Sauvignon, Mendoza, Argentina >> 11/6

2016, Voché, Tempranillo, Rioja Reserva, Spain >> 14/7

2019, Parras Vinhos, Ruelas Reserva Syrah Blend, Lisboa, Portugal >> 10/5

2018, Bodegas la Cartuja, Garnacha Blend, Priorat, Spain >> 17/8

## DESSERT WINES

Taylor Fladgate, 20-year-Old Tawny, Porto, Portugal >> 12

Lustau, Amontillado Sherry, Jerez, Spain >> 7

2017, Smith & Woodhouse LBV Port, Porto, Portugal >> 12

2008, Miles, Madeira Colhéita, Tinta Negra, Portugal >> 12

2020, Château Fontaine, Sauternes, Bordeaux, France >> 9

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

## SPIRITLESS

Winter Mule >> Pear / Orange Cinnamon Syrup / Ginger Beer >> 8

T.K.O. Punch >> Blood Orange / Lime / Fresno Syrup / Soda >> 8

Maine Root Soda >> Root Beer or Ginger Beer >> 4.5

Hours: 5pm – 9pm | Closed Tuesdays | Bar Menu Only: 9pm-10pm Thursday Through Saturday

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