



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*

EV00 / cardamom cracker / pickled cucumbers /
house hummus >> 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 >> 10

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 / cashews
>> 32

Pork Tenderloin*

sundried tomato-balsamic chutney / creamy sweet potato /
rainbow chard >> 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

French Onion Smash Burger

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

Tuscan Tagliatelle

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

*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
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 'Voche', 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 Colheita, 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 Root Beer / Ginger Beer / Blueberry >> 4.5
MaineLove Seltzer Blueberry & Lemon >> 6
Razz Spritz Raspberry / Apricot / Ginger Ale >> 7

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

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