

THE FEDERAL BAR

DINNER MENU

**ITEMS IN BOLD AND UNDERLINED WILL CHANGE
ACCORDING TO SPECIALTIES/ FARMS/ ORGANIC/
LOCAL/ GOURMET AND EXOTIC VARIATIONS**

SALADS:

RAW SALAD, PARMESAN TWILL \$6

BABY ARUGULA, TORN ROMAINE, GRILLED GRAPES, MAYTAG BLUE CHEESE, SHAVED RED ONION,
ROASTED PISTACHIO, WHITE BALSAMIC VIN. \$9

ROASTED GOLD AND RED BEETS, AGED FETA, SHAVED FENNEL, **ORANGE** SUPREMES, SPICED PECANS,
FRESH BASIL, CITRUS BALSAMIC VIN. \$8

SOUP:

5 ONION SOUP W/ GRUYER CROUTON

TOMATO BASIL AND GRILLED **CHEESE**

SOUP OF THE DAY

CUP \$5

BOWL \$7

APPS:

SANGRIA **MUSSELS** \$11

WILD TURKEY BALLS \$8

EGG N CHEESE BISCUIT \$6

DIRTY TOTS- SHORT RIB, **TRUFFLE**, AND CHEESE TATER TOTS \$10.00

BBQ **PORK BELLY** SKEWERS \$9

GUINNESS HOT WINGS \$9

MAC N CHEESE- ORECCHIETTE, SERRANO HAM, **MANCHEGO**, SMOKED PABLANO \$9

BRUSCHETTA - CONFIT TOMATO, BOURSIN CHEESE, SPEC HAM \$7

LOCAL ARTISAN CHEESE PLATE \$11

SIDES

ROASTED MAPLE-DIJON GREEN BEANS \$4

SAUTEED OR STEAMED SPINACH \$5

HOUSE FRIES- FRESH HERB AND GARLIC \$6

GAUFRETTES- SEA SALT AND FRESH HERB \$3

FLAT BREADS

FLATBREAD OF RICOTTA, SMOKED MOZZ, HOUSE MARINARA, RED WINE POACHED ONIONS, SAUSAGE, PURPLE BASIL \$9

FLATBREAD OF GOAT CHEESE BOURSIN, PEARS, BABY ARUGULA, BALSAMIC REDUCTION, SPICED PECANS. \$8

BURGERS

THE FEDERAL BURGER- PRIME ANGUS, AGED CHEDDAR, BALSAMIC ONION COMPOTE, GARLIC CHIPS, ROMAINE, BRIOCHE BUN \$15

TURKEY BURGER- SWISS, FRISSE, PICKLED FENNEL, HONEY- DIJON, ROSEMARY BRIOCHE BUN \$12

FACE FREE BURGER- HOUSE MADE VEGGY, LENTIL AND BROWN RICE PATTY, TOMATO CONFIT, BABY ARUGULA, SLICED RADISH, CHIPOTLE AIOLI, SUNFLOWER SEED BUN \$10

BBQ BURGER- PRIME ANGUS, BBQ PORK BELLY, PROVOLONE, SLAW, HOUSE PICKLES \$12

GRECO BURGER- LAMB, FETA, TZATZIKI, CUCMBER, TOMATO, OLIVE, REDWINE VIN, EVOO, OREGANO \$13

ENTRÉE:

LOCAL WHITE FISH POACHED IN RED WINE OVER ROASTED ROOT VEGETABLES \$17

LAMB MEAT LOAF, MORRACAN TOMATO JAM, MASHED POTATOES, GRILLED ZUCCHINI \$17

IPA SHORT RIBS, MELTED LEEKS, WHIPPED PARSNIP, NEW VEGGIES \$16

SOUTHERN FRIED CHICKEN- FREE-RANGE, BONELESS, SKINLESS CHICKEN BREAST, MASHED SWEET POTATOES, COLLARD GREENS, SHALLOT BECHAMEL \$13

GRILLED PRIME ORGANIC FLATIRON STEAK, MOLE DE ANCHO, AGED CHEDDAR POLENTA, CHIPOTLE CRÈME FRAICHE \$18

DESSERT

GRAND MARNIER & PECAN BREAD PUDDING \$9

CHOCOLATE GANACHE DIPPED ICECREAM SANDWHICH \$8

BLACK PEPPER & VANILLA MILKSHAKE \$7

SPICY CHOCOLATE MILKSHAKE \$7