

THE FED

COLD CASH

EAST COAST OYSTERS*26 / 52

East Coast Oysters, Half Dozen or Dozen, Mignonette
Lemon, Horseradish

KUNG PAO TUNA TARTARE*26

Diced Yellowfin Tuna, Chili Crisp, Crispy Rice
Black Garlic-Kung Pao Sauce, Toasted Peanuts

SHRIMP COCKTAIL 25

Five Poached Jumbo Shrimp, Gin Cocktail Sauce

\$HARE THE WEALTH

N.E. CHEESE & CHARCUTERIE35

Curated from New England Producers
House Giardiniera, Baguette Crostini

CALAMARI 24

Crispy Rings & Tentacles, Cherry Peppers
Calabrian Chili-Marinara, Roasted Garlic Aioli

TRIO OF DIPS18

Spicy Red Pepper Feta, Hummus, Olive Tapenade
Grilled Pita

PORK BELLY BITES 24

Crispy Braised Pork Belly, Pickled Red Cabbage
Blueberry-Molasses Glaze

CHAR-GRILLED CHICKEN WINGS 22

Smoked Pineapple-Habanero Sauce, Papaya Slaw

NEW ENGLAND CRAB CAKES 29

Pan Seared Jonah Crab Cakes, Avocado Crema

CRISPY BRUSSELS SPROUTS 17

Sherry-Maple Gastrique, Fried Onions

WARM PRETZEL 15

House-Made Bavarian Pretzel, Whole Grain Mustard Sauce

COMMON CURRENCY

NEW ENGLAND CLAM CHOWDER 19

Fresh Chopped Clams, North Country Bacon
Potatoes, Clam Velouté, Oyster Crackers

KOGINUT SQUASH SOUP14

Curry Spices, Coconut Milk, Toasted Seeds
Pumpkin Oil, Housemade Naan

CAESAR SALAD 20

Baby Romaine, Parmesan, Egg Mimosa
Anchovy-Pesto, Herbed Croutons

HARVEST SALAD 19

Heirloom Radicchio, Frisée, Baby Kale, Arugula
Shaved Fennel, Pomegranate Arils, Candied Walnuts
Apples, Dried Cranberries, Chèvre, Maple-Dijon
Vinaigrette

FORTUNE FEAST

THE FED BURGER 29

Two 4-Ounce Smash Patties, Cheddar Cheese
Bacon Jam, Horseradish Aioli, French Fries

LOBSTER ROLL 47

Maine Lobster, Citrus Aioli, Toasted Garlic, Basil
French Fries

COASTAL CATCH BURGER.....33

Crispy Local Catch Fish Patty, Tomatoes, Onions
Pickles, American Cheese, Old Bay Aioli, French Fries

FISH & 'CHIPS' 29

Sam Adams Battered Haddock, Seasoned Fries
Tartar Sauce

MUSHROOM CAVATELLI34

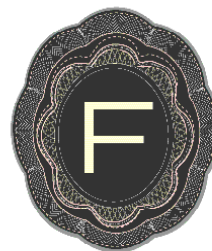
Roasted Mushrooms, Porcini Butter, Toasted Hazelnuts

ATLANTIC SALMON38

Pan Roasted Salmon, Sautéed Spinach
Whipped Potato, Beurre Blanc

8OZ GRASS FED FILET*68

Baby Kale, Sautéed Mushrooms, Mushroom Jus



Before placing your order, please inform your server if a person in your party has a food allergy. ♣ = vegetarian ♣ = vegan ♣ = gluten free
*Denotes food items are cooked to order or are served raw. Consuming raw or under cooked animal products may increase your risk of foodborne illness.

THE TREASURY COLLECTION

FRENCH FRANC 22

citrus infused Reyka Vodka, Cointreau, Lillet Rosé, lime cordial, cranberry

IRISH EURO 23

*lavender & peppercorn infused Glendalough Wild Botanical Irish Gin
Earl Grey infused dry vermouth, Italicus*

PERUVIAN SOL 23

*Suyo Quebranta Pisco, Teeling Small Batch Whiskey, purple corn chicha morada
lime, Angostura bitters*

TURKISH LIRA 22

sumac infused Absolut Elyx Vodka, Yeni Raki, watermelon, lime

JAPANESE YEN 23

Suntory Toki Whisky, white peach, sakura, honey, lemon, soda water

PHILIPPINE PESO 23

*Banks 5 Island Rum, Pierre Ferrand Cognac, Averna, calamansi
ube coconut milk*

CHINESE YUAN 24

*Ming River Baijiu, Yellow Chartreuse, lychee, strawberry, lemon
matcha-coconut cold foam*

MOROCCAN DIRHAM 22

*cinnamon & green cardamom infused Planteray Dark Rum, Kahlúa
Moroccan coffee spiced cordial, freshly brewed espresso*

SPANISH PESETA 24

*blood orange infused Patrón Cristalino, cucumber, piparra
blood orange cordial, soda water*

GERMAN MARK 24

*snap pea infused Monkey 47 Gin, lemon peel infused dry vermouth
Frankfurt green sauce herb oil*

NON-ALCOHOLIC

FINANCIAL ABSTINENCE 14

purple corn, pineapple, green apple, cloves, lime, soda water

ZERO PROOF FORTUNE 14

blood orange, Philippine lime, soda water

HEINEKEN O.O. 9

Netherlands, Lager

SAM ADAMS 9

Just the Haze, Boston, MA, IPA

HARMONY CRAFT SODA 9

Ludlow, MA, Ginger Ale, Root Beer

WINE

RED

Cline Family Cellars <i>Pinot Noir, Sonoma, California 2022</i>	18
Damilano <i>Nebbiolo, Langhe, Italy 2022</i>	18
Domaine Bousquet <i>Reserva Malbec, Mendoza, Argentina 2023</i>	16
Kermit Lynch <i>Côtes de Rhône, Valley, France 2022</i>	16
Ancient Peaks <i>Cabernet Sauvignon, Paso Robles, California 2021</i>	19
Château Cap de Merle <i>Bordeaux, France 2022</i>	20
Ascheri <i>Nebbiolo, Barolo, Italy 2020</i>	22

WHITE

Willamette Valley Vineyards <i>Riesling, Willamette Valley, Oregon 2023</i>	17
Lawson's Dry Hills <i>Sauvignon Blanc, Marlborough, New Zealand 2023</i>	18
Tiefenbrunner <i>Pinot Grigio, Alto Adige, Italy 2023</i>	19
Josef Fischer <i>Grüner Veltliner, Wachau, Austria 2022</i>	19
Jean-Marc Brocard <i>Chardonnay Chablis, France 2023</i>	18
Twenty Rows <i>Chardonnay, Napa Valley, California 2021</i>	20
Matthias et Emile Roblin <i>Sauvignon Blanc, Sancerre, France 2023</i>	23

ROSÉ

Château de Berne Romance, <i>Provence, France 2024</i>	17
Château d'Esclans Whispering Angel, <i>Provence, France 2023</i>	22
Château d'Esclans Rock Angel, <i>Provence, France 2022</i>	24

SPARKLING

Adami, Bosco Di Gica <i>Prosecco, Valdobbiande, Italy NV</i>	18
Champagne Taittinger <i>Cuvée Prestige, Champagne, France NV</i>	26
Le Grand Courtage <i>Brut Rosé, Burgundy, France NV</i>	17
Roederer Estate <i>Brut Rosé, Anderson Valley, California NV</i>	22



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ASK US
ABOUT OUR
VAULT

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BEER

DRAFT

Von Trapp, Dunkel VT, Dark Lager	9
Lord Hobo Brewing Company, 617 Cambridge, MA, IPA	9
Cambridge Brewing Company, Flower Child Cambridge, MA, IPA	10
Allagash White ME, Witbier	9
Widow Maker, Blue Comet Braintree, MA, IPA	10
Night Shift, Nite Lite Everett, MA, Lager	10
Harpoon Irish Stout Boston, MA, Stout	9
Jack's Abby, Post Shift Framingham, MA, Pilsner	10

BOTTLES

Menabrea, Bionda Italy, Lager	9
Lawson's Finest, Sip of Sunshine VT, IPA	12
Mighty Squirrel, Cloud Candy New England IPA	11
Narragansett Brewing Company RI, Lager	8
Notch, Left of the Dial Salem, MA, American Session IPA	9
Stormalong Mass Appeal Sherborn, MA, Cider	11