

# 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 & CHARCUTERIE .....35

Curated from New England Producers  
House Giardiniera, Baguette Crostini

### CALAMARI ..... 24

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

### TRIO OF DIPS .....18

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 SOUP .....14

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 CAVATELLI .....34

Roasted Mushrooms, Porcini Butter,  
Toasted Hazelnuts

### ATLANTIC SALMON .....38

Lemon-Garlic Marinated Broccolini  
Whipped Potatoes, Beurre Blanc

### BOURBON BRAISED SHORT RIB\* .....48

Boneless Short Rib, Freshly Milled White Corn Grits  
Baby Vegetables, Bourbon Demi



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*

### 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*

### GREEK DRACHMA..... 24

*lamb fat washed Pierre Ferrand Cognac, rosemary infused Michter's Rye Whiskey  
Otto's Athens Vermouth, oregano*

### VENEZUELAN BOLIVAR..... 23

*coriander seed infused Santa Teresa 1796 Rum, soursoy, mango, lime*

## 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 <i>Romance, Provence, France 2024</i>           | 17 |
| Château d'Esclans <i>Whispering Angel, Provence, France 2023</i> | 22 |
| Château d'Esclans <i>Rock Angel, 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 <i>VT, Dark Lager</i>                           | 9  |
| Lord Hobo Brewing Company, 617 <i>Cambridge, MA, IPA</i>          | 9  |
| Cambridge Brewing Company, Flower Child <i>Cambridge, MA, IPA</i> | 10 |
| Allagash White <i>ME, Witbier</i>                                 | 9  |
| Widow Maker, Blue Comet <i>Braintree, MA, IPA</i>                 | 10 |
| Night Shift, Nite Lite <i>Everett, MA, Lager</i>                  | 10 |
| Harpoon Irish Stout <i>Boston, MA, Stout</i>                      | 9  |
| Jack's Abby, Post Shift <i>Framingham, MA, Pilsner</i>            | 10 |

### BOTTLES

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