

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
Orange Szechuan Sauce, Green Onion, Sesame

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

GRILLED ASPARAGUS SALAD18
Jersey Asparagus, Roasted Garlic Emulsion
Sugar Snap Peas, Shaved Spring Vegetables
Torn Herbs, Parmigiano-Regianno

FORTUNE FEAST

THE FED BURGER 29
Two 4-Ounce Smash Patties, Cheddar Cheese
Bacon Jam, Horseradish Aioli, Seasoned Fries

LOBSTER ROLL 47
Maine Lobster, Citrus Aioli, Toasted Garlic, Basil,
Seasoned Fries

COASTAL CATCH BURGER33
Crispy Local Catch Patty, Tomatoes, Onions, Pickles,
American Cheese, Old Bay Aioli, Seasoned Fries

FISH & 'CHIPS' 29
Sam Adams Battered Haddock, Seasoned Fries
Tartar Sauce

MUSHROOM CAVATELLI34
Roasted Mushrooms, Porcini Butter,
Toasted Hazelnuts

ATLANTIC SALMON38
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



🌿 = 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.
Before placing your order, please inform your server if a person in your party has a food allergy. A 20% service charge may be added to parties of 6 or more

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

GREEK DRACHMA 24

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

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, Avera, 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

VENEZUELAN BOLIVAR 23

coriander seed infused Santa Teresa 1796 rum, soursop, mango, lime

NON-ALCOHOLIC

FINANCIAL ABSTINENCE

lychee, strawberry, rosemary, lemon, soda water 14

ZERO PROOF FORTUNE

blood orange, Philippine lime, soda water 14

HEINEKEN O.O

Netherlands, Lager 9

SAM ADAMS

Just the Haze, Boston, MA, IPA 9

HARMONY CRAFT SODA

Ludlow, MA, Ginger Ale, Root Beer 9

WINE

RED

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

WHITE

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

ROSÉ

Château de Berne Romance, <i>Provence, France</i>	17
Château d'Esclans Whispering Angel, <i>Provence, France</i>	22
Château Sainte Marguerite 'Symphonie', <i>Provence, France</i>	19

SPARKLING

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



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ASK US
ABOUT OUR
VAULT
?

BEER

DRAFT

Sam Adams Seasonal, Rotating Selection, <i>Boston, MA</i>	9
Lord Hobo Brewing Company, 617, <i>IPA, Woburn, MA</i>	9
Maine Beer Company, Lunch, <i>IPA, Freeport, ME</i>	16
Cambridge Brewing Company, Flower Child <i>IPA, Cambridge, MA</i>	10
Allagash White, <i>Witbier, Portland, ME</i>	9
Night Shift, Nite Lite, <i>Light Lager, Everett, MA</i>	10
Guinness <i>Irish Stout, Dublin, IE</i>	10
Jack's Abby, Post Shift, <i>Pilsner, Framingham, MA</i>	10

BOTTLES

Menabrea, Bionda, <i>Lager, Italy</i>	9
Lawson's Finest, Sip of Sunshine <i>IPA, Waitfield, VT</i>	12
Mighty Squirrel, Cloud Candy, <i>IPA, Waltham, MA</i>	11
Sam Adams, Boston Lager, <i>Boston, MA</i>	8
Notch, Left of the Dial, <i>American Session IPA, Salem, MA</i>	9
Stormalong Mass Appeal, <i>Cider, Sherborn, MA</i>	11