

THE FED

COLD CASH

EAST COAST OYSTERS* 🌿.....	26 / 52
Half Dozen or Dozen, Pickled Pear Mignonette Cocktail Sauce, Horseradish	
KUNG PAO TUNA TARTARE* 🌿.....	26
Diced Yellowfin Tuna, Chili Crisp, Crispy Rice Black Garlic Kung Pao Sauce, Toasted Peanuts	
SHRIMP COCKTAIL 🌿.....	25
Lemon-Poached Jumbo Shrimp, Cocktail Sauce	

SHARE THE WEALTH

CHEESE & CHARCUTERIE 🌿.....	35
Curated from New England Producers House Giardiniera, Baguette Crostini	
GRILLED CHICKEN WINGS 🌿.....	22
Szechuan Peppercorn, Orange Glaze Toasted Sesame, Scallions	
CALAMARI 🌿.....	24
Crispy Rings & Tentacles, Miso Aioli Charred Lime, Sweet Chili Sauce, Cilantro	
TRIO OF HUMMUS 🌿.....	18
Classic, Roasted Poblano, Kabocha Squash Grilled Pita	
FRIED MUSHROOMS 🌿.....	19
Comb Tooth Mushrooms, Pickled Ginger Aioli Curly Scallion	
CRISPY PORK BELLY 🌿.....	22
Ancho-Cured Pork Belly, Plum Sauce Cucumber Salad	
NEW ENGLAND CRAB CAKES 🌿.....	29
Pan Seared Jonah Crab Cakes, Avocado Crema	
WARM PRETZEL 🌿.....	15
House-Made Bavarian Pretzel, Whole Grain Mustard Sauce	
ALOO-CHAAT CHIPS 🌿.....	17
Spiced Yogurt, Mint-Ginger Chutney, Tomato Red Onion, Cilantro, Crispy Shallots	
CHARRED PORK MEATBALLS.....	18
Fermented Chili Red Sauce, Anise, Kewpie Aioli Scallion, Grilled Sourdough	
GOCHUJANG OCTOPUS 🌿.....	28
Gochujang Glazed, Blistered Sugar-Bomb Tomatoes Smashed Potatoes, Yuzu Koshu Aioli, Fresno Oil	



COMMON CURRENCY

NEW ENGLAND CLAM CHOWDER.....	19
Fresh Chopped Clams, North Country Bacon Potatoes, Clam Velouté, Oyster Crackers	
CAESAR SALAD 🌿.....	20
Baby Romaine Wedges, Parmesan, Egg Mimosa Garlic Breadcrumb	
GRILLED AVOCADO COBB SALAD 🌿.....	23
Arugula, Corn, Pickled Shallots, Grape Tomatoes Spiced Chickpeas, Blue Cheese Green Goddess Dressing	
QUINOA GRAIN BOWL 🌿.....	24
Brown Rice, Grilled Cabbage, Kimchi Pickles Orange, Edamame, Peanut Sauce	

ADD PROTEIN

Grilled Chicken	+13
Roasted Salmon*	+15
Jumbo Shrimp	+15
Hanger Steak*	+17
Chilled Lobster	+25
Seared Scallops*	+28

FORTUNE FEAST

THE UMAMI BURGER 🌿.....	33
Two 4oz Pat LaFrieda Smash Patties, Black Garlic Pickled Mushroom Duxelle, Crispy Onions Point Reyes TomaTruffle Cheese, Arugula Seasoned Fries -or- Side Salad <i>Make it Impossible! +2</i>	
LOBSTER ROLL.....	47
Maine Lobster, Passionfruit Aioli Basil, Crispy Garlic Seasoned Fries -or- Side Salad	
COASTAL CATCH BURGER.....	33
Crispy Local Catch Patty, Tomato, Onions Pickles, American Cheese, Old Bay Aioli Seasoned Fries -or- Side Salad	
MUSHROOM CAVATELLI 🌿.....	34
Roasted Mushrooms, Porcini Butter, Parmesan Toasted Hazelnuts	
ROASTED SALMON* 🌿.....	36
Butter Bean-Corn Succotash, Shaved Fennel Salad, Miso Brown Butter Emulsion	
BRAISED SHORT RIB 🌿.....	48
Wasabi Whipped Potatoes, Pearl Onions Orange Glazed Carrots, Soy-Mushroom Demi Lemon Crumb	
SEARED SCALLOPS* 🌿.....	48
Parsnip Puree, Crispy Pork Belly, Blistered Shishito Peppers, Pickled Apples Lemon Vinaigrette	

🌿 = vegetarian

🌿 = vegan

🌿 = gluten free

🌿 = gluten free only upon request

*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 FED

THE TREASURY COLLECTION

FRENCH FRANC.....22

Citrus-Infused Reyka Vodka, Cointreau, Lillet Rosé
Lime Cordial, Cranberry

PORTUGUESE ESCUDO.....23

White Port, Madiera, Sherry, Black Cardamom
Passionfruit, Lemon

ITALIAN LIRA.....23

Hendrick’s gin, Basil Eau de Vie, Tonic Reduction
Genepy d’Alps, Strega, Cucamelon

SCOTTISH STERLING.....26

Glenfiddich 12, Antica Vermouth, Oloroso Sherry
Reduction, Augmented Drambuie, Maple Smoke

BRAZILIAN REAL.....23

Novo Fogo Cachaça, Oat Milk Orgeat, Spiced Pear
Lemon, Allspice, Acai Grenadine

GREEK DRACHMA.....24

Lamb Fat Washed Pierre Ferrand Cognac, Rosemary
Michter’s Rye, Otto’s Athens Vermouth, Oregano

JAPANESE YEN.....23

Suntory Toki Whisky, Blackcurrant, Sakura Honey
Lemon, Sparkling Sake

SPANISH PESETA.....24

Blood Orange Infused Patrón Tequila, Piparra
Blood Orange Cordial Cucumber, Soda

MEXICAN LANA.....23

Illegal Reposado Mezcal, Ancho Chile, Carrot
Bell Pepper, Lime, Ginger-Coconut Foam

VENEZUELAN BOLIVAR.....23

Coriander Seed Infused Santa Teresa 1796 Rum
Soursop, Mango, Lime

AMERICAN GREENBACK.....24

Angel’s Envy Bourbon, House-Made Galangal Ginger
Beer, Lemon, Hops

*Toast the trees! The Fed and Angel’s Envy have partnered with the Arbor
Foundation to plant two American white oak trees for every barrel of
bourbon sold*

BEER

DRAFT

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

BOTTLES

Menabrea, Bionda, *Lager, Italy*.....9
Sam Adams, Boston Lager, *Boston, MA*.....8
Notch, Left of the Dial, *American Session IPA, Salem, MA*.....9
Mighty Squirrel, Cloud Candy, *IPA, Waltham, MA*.....11
Lawson’s Finest, Sip of Sunshine *IPA, Waitfield, VT*.....12
Wolffer Estate No. 139, *Rosé Cider, Sagaponack, NY*.....12

WINE

RED

Cline Family Cellars *Pinot Noir, Sonoma, California*.....18
Domaine Bousquet Reserva *Malbec, Mendoza, Argentina*.....17
Damilano *Nebbiolo, Langhe, Italy*.....19
Kermit Lynch *Côtes de Rhône, Rhône Valley, France*.....16
Château Cap de Merle *Bordeaux, France*.....19
Ancient Peaks *Cabernet Sauvignon, Paso Robles, California*.....20

WHITE

Willamette Valley Vineyards *Riesling, Willamette, Oregon*.....17
Tiefenbrunner *Pinot Grigio, Alto Adige, Italy*.....19
Lawson’s Dry Hills *Sauvignon Blanc, Marlborough, New Zealand*...18
Spottswode *Sauvignon Blanc, Napa & Sonoma, California*.....26
Josef Fischer *Grüner Veltliner, Wachau, Austria*.....19
Jean-Marc Brocard *Chardonnay, Chablis, France*.....18
Twenty Rows *Chardonnay, Napa Valley, California*.....20
Matthias et Emile Roblin *Sauvignon Blanc, Sancerre, France*...23

ROSÉ

Château de Berne Romance, *Provence, France*.....18
Château d’Esclans Whispering Angel, *Provence, France*.....22

SPARKLING

Adami, Bosco Di Gica *Prosecco, Valdobbiande, Italy*.....18
Laurent-Perrier *La Cuvée Brut, Champagne, France*32
Laurent-Perrier *La Cuvée Rosé, Champagne, France*45
Veuve Clicquot “Yellow Label” *Brut, Champagne, France*...30

NON-ALCOHOLIC

FINANCIAL ABSTINENCE.....14

Carrot, Bell Pepper, Lemon, House-made Ginger Beer

ZERO PROOF FORTUNE.....14

Blood Orange Cordial, Lime, Hopped Soda

TROPICAL TEMPERANCE.....14

Non-Alcoholic Bitter Aperitif, Pineapple, Lime, Molasses

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

LAGUNITAS HOPPY REFRESHER.....10

Petaluma, CA, Hopped Soda



ASK US ABOUT OUR
VAULT...