

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

- LOBSTER DEVEILED EGGS 🌿25
Tea-Stained Devised Eggs, Maine Lobster, Roe, Yuzu,
Ginger, Chive, Toasted Sesame
- CHEESE & CHARCUTERIE 🌿35
Curated from New England Producers
House Giardiniera, Baguette Crostini
- BUTTER CHICKEN WINGS 🌿22
Curry Dry Rub, Butter Chicken Sauce, Charred Lime
Cilantro
- 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 CAULIFLOWER 🌿17
House Battered Cauliflower, Tomato Miso Butter,
Parsley Salsa, Sesame
- 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 MEATBALLS18
Fermented Chili Red Sauce, Anise, Kewpie Aioli
Scallion, Grilled Sourdough
- GOCHUJANG OCTOPUS28
Gochujang Glazed, Blistered Sugar-Bomb Tomatoes
Smashed Potatoes, Yuzu Kosho Aioli, Fresno Oil



COMMON CURRENCY

- NEW ENGLAND CLAM CHOWDER CUP17
Fresh Chopped Clams, North Country Bacon
Potatoes, Clam Velouté, Oyster Crackers
Make it A Bowl! +5
- CAESAR SALAD20
Baby Romaine Wedges, Parmesan, Egg Mimosa
Garlic Breadcrumb
- GRILLED AVOCADO COBB SALAD23
Arugula, Romaine Lettuce, Corn, Pickled Shallots,
Grape Tomatoes Spiced Chickpeas, Blue Cheese,
Green Goddess Dressing
- QUINOA GRAIN BOWL24
Brown Rice, Grilled Cabbage, Kimchi Pickles
Orange, Edamame, Peanut Sauce

ADD PROTEIN

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

FORTUNE FEAST

- CARMELIZED JALAPENO PORK SANDWICH31
Pulled Pork, Golden Barbecue Sauce, Crispy
Gardiniera, Black Garlic Aioli, Haystack Onions,
Arugula
Seasoned Fries -or- Side Salad
- THE UMAMI BURGER33
Two 4oz Pat LaFrieda Smash Patties, Black Garlic
Aioli, Pickled Mushroom Duxelle, Crispy Onions
Point Reyes TomaTruffle Cheese, Arugula
Seasoned Fries -or- Side Salad
Make it Impossible! +2
- NEW ENGLAND LOBSTER ROLL47
Chilled Maine Lobster, Lemon Aioli
Basil, Crispy Garlic
Seasoned Fries -or- Side Salad
Served Warm +2
- COASTAL CATCH BURGER33
Crispy Local Catch Patty, Tomato, Onions
Pickles, American Cheese, Old Bay Aioli
Seasoned Fries -or- Side Salad
- ROASTED SALMON*36
Butter Bean-Corn Succotash, Shaved
Fennel Salad, Miso Brown Butter Emulsion
- BRAISED SHORT RIB48
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

NORWEGIAN KRONE.....	24
Linie Aquavit, Chateau Aloe Liqueur, Becherova, Lime, Cucumber Juice	
STRAWBERRY SHILLING.....	23
Sipsmith Strawberry Smash Gin, Cucumber Basil Sauvignon Blanc Cordial, Lime	
FRENCH FRANC.....	22
Citrus-Infused Reyka Vodka, Cointreau, Lillet Rosé Lime Cordial, Cranberry	
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	
TEA IN THE HARBOUR - PATRIOTS.....	22
Pimm's Liqueur, Bully Boy Amaro, Croft Tawny Port, Cranberry Shrub, , Congou-Bohea Tea Blend, Clarified	
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 MORELOS.....	23
Tequila, Grapefruit Juice, Lime, Salt, Grapefruit Soda, Tajin Spice	
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	

BEER

DRAFT

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

BOTTLES

Peroni, <i>Italian Lager, Italy</i>	9
Sam Adams, Boston Lager, <i>Boston, MA</i>	9
Notch, Left of the Dial, <i>American Session IPA, Salem, MA</i>	9
Mighty Squirrel, Cloud Candy, <i>IPA, Waltham, MA</i>	11
Lawson's Finest, Sip of Sunshine <i>IPA, Waitfield, VT</i>	12

WINE

SPARKLING

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

ROSÉ

Château de Berne Romance, <i>Provence, France</i>	18
Château d’Esclans Whispering Angel, <i>Provence, France</i>	24

WHITE

Willamette Valley Vineyards <i>Riesling, Willamette, Oregon</i>	17
Tiefenbrunner <i>Pinot Grigio, Alto Adige, Italy</i>	19
Mohua <i>Sauvignon Blanc, Marlborough, New Zealand</i>	18
Spottswode <i>Sauvignon Blanc, Napa & Sonoma, California</i>	26
Josef Fischer <i>Grüner Veltliner, Wachau, Austria</i>	19
Jean-Marc Brocard <i>Chardonnay, Chablis, France</i>	20
Twenty Rows <i>Chardonnay, Napa Valley, California</i>	20

RED

Cline Family Cellars <i>Pinot Noir, Sonoma, California</i>	18
Domaine Bousquet Reserva <i>Malbec, Mendoza, Argentina</i>	17
Kermit Lynch <i>Côtes de Rhône, Rhône Valley, France</i>	16
Château Cap de Merle <i>Bordeaux, France</i>	19
Textbook <i>Cabernet Sauvignon, Paso Robles, California</i>	20
Trefethen “Eshcol” <i>Red Blend, Napa Valley, California</i>	22
Boekenhouts kloof “The Chocolate Block” <i>Syrah Blend, South Africa</i>	24

NON-ALCOHOLIC

THE TEA ACT - TORIES.....	11
Congou-Bohea Tea Blend, Green Cardamom, White Pepper, Molasses, Cranberry Shrub, Clarified	

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	

LAGUNITAS HOPPY REFRESHER.....	10
Petaluma, CA, Hopped Soda	



ASK US ABOUT OUR
VAULT...



THE FED

CONFECTION AFFECTION

LONDON FOG CRÈME BRULEE	
Lemon Lavender Shortbread Cookie.....	15
SKILLET-BAKED C.C. COOKIE	
Dark Couverture Chocolate, Salted Caramel	
Vanilla Ice Cream.....	16
GINGER MILK CHOCOLATE NEST	
Hazelnut Cocoa Praline, Kataifi, Mandarin Gelee.....	16
ASSORTED ICE CREAMS & SORBETS.....	5 per scoop

*Some indulgences are too exquisite to list.
Brilliant Members, ask your server about
our hidden dessert gem—crafted just for those in the know.*

COFFEE & TEA

*Featuring Caffè Umbria, ethically sourced from sustainable farms in Mexico
and South America*

Coffee.....	8
Espresso.....	7
Latte.....	10
Cappuccino.....	10
Tea.....	9
<i>Earl Grey, English Breakfast, Green, Chamomile, Peppermint</i>	

DESSERT WINES

Clos Haut Peyraguey Sauternes 2015.....	22
Donnafugata Ben Rye 2018.....	16
Royal Tokaji Late Harvest 2018.....	12
Bordegas Jorge Ordenez 8 co., N2 Victoria Muscat 2017.....	11
Quinta de Roriz Port 2016.....	24
Graham's Six Grapes Reserve Ruby Port.....	12

SPIRITS & AMARI

Remy Martin VSOP.....	19
Louis XIII.....1/2oz 100, 1oz 200, 2oz 400	
Hennessy Paradis.....	215
The Balvenie Double Wood 12 Year.....	21
The Balvenie Carribean Cask 14 Year.....	27
Macallan 15 Year.....	47
Macallan 18 Year.....	98
Macallan M Edition.....1/2oz 198, 1oz 396, 2oz 795	
Suntory Toki.....	19
Hibiki Harmony.....	29
Jefferson's VSB.....	18
Jefferson's Ocean.....	40
Michter's 10 Year Single Barrel Bourbon.....	53
Michter's 10 Year Single Barrel Rye.....	59
High West A Midwinter Night's Dram - Act 13.....	45
Rabbit Hole Cavehill.....	22
Rabbit Hole Mizunara Founder's Collection.....	220
Widow Jane 10 Year.....	26
Montenegro.....	15
Averna.....	15
Nonino.....	17
Varnelli Sibilla.....	16
Bepi Tosolini.....	14
Fernet Branca.....	14
Fernet Menta.....	16
Bully Boy Amaro.....	14
Meletti.....	13
Nardini.....	14