

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
- STICKY TAMARIND WINGS** 🌾 18
Tamarind-Pineapple Glaze, Peanuts, Nuoc Cham
- 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 MEATBALLS** 18
Fermented Chili Red Sauce, Anise, Kewpie Aioli
Scallion, Grilled Sourdough



COMMON CURRENCY

- NEW ENGLAND CLAM CHOWDER CUP** 17
Fresh Chopped Clams, North Country Bacon
Potatoes, Clam Velouté, Oyster Crackers
Make it A Bowl! +5
- CAESAR SALAD** 🌾 20
Baby Romaine Wedges, Parmesan, Egg Mimosa
Garlic Breadcrumb
- GRILLED AVOCADO COBB SALAD** 🌿 🌾 23
Arugula, Romaine Lettuce, 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

<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

- QUAIL EGG SLIDERS** 29
Cheddar Cheese, Bacon, Crispy Potato Strings,
Quail Egg, Gochujang Aioli

- THE UMAMI BURGER** 🌾 33
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 ROLL** 47
Chilled Maine Lobster, Lemon Aioli
Basil, Crispy Garlic
Seasoned Fries -or- Side Salad
Served Warm +2

- COASTAL CATCH BURGER** 33
Crispy Local Catch Patty, Tomato, Onions
Pickles, American Cheese, Old Bay Aioli
Seasoned Fries -or- Side Salad

- ROASTED SALMON*** 🌾 37
Smoked-Marinated Salmon, Zucchini Pearls, Blis-
tered Shisito Peppers, Pickled Corn, Corn-Miso
Veloute

- NEW YORK STRIP 6 OZ** 🌿 49
55-Day Dry Aged Strip Loin, Chinese Broccoli,
Crispy Garlic, Wasabi Whipped Potatoes, Black
Pepper Jus

- SEARED SCALLOPS*** 45
Diver Scallops, Aromatic Couscous, Shitake
Mushrooms, Bok Choy, Chili Sauce

- MUSHROOM PASTA** 🌿 24
Fusili Longhi, Snow Peas, Charred Onions
Creamy Mushroom, Coconut Sauce,
Crispy Enoki Mushrooms

🌿 = 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

PIE IN THE SKY "PECAN PIETIKI".....23
Pie Crust Infused Titos Handmade Vodka,
Old Reserve Goslings Rum, Atomic Black, Pecan Orgeat,
Avena, Nixta

*Tito's Handmade Vodka will donate \$1 per cocktail sold to Community
Servings up to \$20,000*

JAMAICAN PENCE "SWEET POTATO COCKTAIL"..... 23
Appleton 8 Rum, Banana Liquor, Sweet Potato, Orgeat,
Angostura Bitters, Lime

JAPANESE KOBAN "PLUM HIGHBALL".....23
Suntory Toki Whisky, Black Sesame Syrup, Plum Puree,
Yuzu Soda, Plum Foam, Sakura Powder

CODFISH BILLS "OLD FASHIONED".....27
Angel's Envy Rye, Cranberry- Pomegranate Molasses,
Apple Cider, Bitters

BRITISH QUID "SCOTCH APPLE COCKTAIL".....23
Monkey Shoulder Scotch, Miso Banoffee-Brown Sugar,
Cider, Angostura Bitters, Cinnamon

CALIFORNIA GOLD "PEAR HIGHBALL".....23
Pierre Ferrand Cognac, St. George Spiced Pear, Garden
Cordial, Lemon, Hoppy Refresher

SCOTTISH FIG-URE "FIG COCKTAIL".....23
Botantist Gin, Fig Cordial, Amaro Nonino, Bruleed Fig

MEXICAN MONEDA "HIBISCUS COCKTAIL".....22
Lalo Tequila, St. Germaine, Dry Vermouth, Hibiscus
Syrup, Lemon, Lime, Hibiscus Flower

*A portion of the proceeds of the Mexican Moneda sold during Breast Can-
cer Awareness Month will support breast cancer research*

KOREAN WON"KIMCHI MARTINI".....23
Hendricks Gin, Kimchi Infused Olive Brine, Dry Vermouth

ROMAN DENARIUS "CAESAR MARTINI".....22
Anchovy Infused Ketel One Vodka, Caesar Dressing &
White Pepper Washed Dry Vermouth, Lettuce Oil

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, *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

Von Trapp, *Kolsch, Stowe, VT*.....9
Peroni, *Italian Lager, Italy*.....9
Sam Adams, Boston Lager, *Boston, MA*.....9
Mighty Squirrel, Cloud Candy, *IPA, Waltham, MA*.....11
Lawson's Finest, Sip of Sunshine *IPA, Waitfield, VT*.....12

WINE

SPARKLING

Torresella, *Prosecco, Treviso-Veneto, Italy*.....18
Veuve Clicquot “Yellow Label” *Brut, Champagne, France*....30
Laurent-Perrier *La Cuvée Brut, Champagne, France* 32
Laurent-Perrier *La Cuvée Rosé, Champagne, France* 45

ROSÉ

Château de Berne Romance, *Provence, France*.....18
Château d’Esclans Whispering Angel, *Provence, France*.....24

WHITE

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

RED

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

NON-ALCOHOLIC

A LADY IN LOVE.....14

Chamomile,Pea Flower, Oleo Saccharum,
Rose Water, Lemon

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...