

## FRUITS DE MER

Jumbo Shrimp Cocktail	22	Royal Boil	155
Lobster Cocktail	22	Lobster, Clams, Shrimp, Dungeness & King Crab	
Whole Dungeness Crab	85		

Served Chilled or Hot

## POACHED EGGS

*Two Farm Fresh Organic Eggs*

Blue Benedict	21
Homemade English Muffin, Cotto de Parma & Hollandaise	
Hanger Steak & Eggs	29
Home Fries & Red Wine Sauce	
Smoked Salmon Benedict	24
Jewish Rye, Capers, Red Onion, Trout Roe & Hollandaise	
Farmer's Eggs	19
Grilled Vegetables, Avocado & Basil Pesto	
Chorizo Hash	23
Sweet Onions, Pickled Peppers & Hollandaise	

## BOWLS

Granola & Greek Yogurt	13
Seeds, Nuts, Dried Fruit & Raspberries	
Overnight Oats	11
Almond Milk, Apples, Dried Apricots & Wild Flower Honey	

## JUICES

Daily Greens	10
Kale, Cucumber, Apple, Ginger, Jalapeño & Lime	
Rise & Shine	10
Carrot, Orange, Coconut Water & Turmeric	

## CLASSICS

Lox & English Muffin	19
Gaspe Bay Salmon, Caper Cream Cheese, Red Onion & Sliced Tomato	



20 BLUE RIBBON 17

# FEDERAL GRILL

## BRUNCH

Served Saturday & Sunday  
from 10am to 4pm

## BURGERS

The Blue Ribbon	17
Fried Chicken Thigh, Special Slaw, Tomato & Pickles	
Mahi Mahi	23
Red Cabbage Slaw, Avocado & Corn Tartar Sauce	
Burger, Egg & Cheese*	21
6oz Ground Chuck	
Herb Butter, Homemade English Muffin, Cheddar Cheese & Home Fries	
The "Fed" Burger*	26
8oz Ground Chuck	
Thick Cut Bacon, Blue Cheese, Onion Poppy Seed Bun & French Fries	

## SIDES

Greek Yogurt	6	Home Fries	7
Fresh Berries	8	Crispy Bacon	7
French Fries	9	Thick Cut Bacon	9
Organic Poached Egg	4	Chorizo Hash	12
English Muffin or Toast	3		

## PLATES

Baby Kale Caesar	16
Anchovy Dressing & Parmesan Bread Crumbs	
Add Grilled Chicken 6 / Shrimp 7 / Hanger Steak 8	
Market Salad	21
Field Greens, Avocado, Flax Seeds & Seasonal Vegetables	
Add Grilled Chicken 6 / Shrimp 7 / Hanger Steak 8	
Endive & Treviso	17
Asian Pear, Blue Cheese & Port Vinaigrette	
Ahi Tuna Poke*	22
Grilled Avocado, Ginger & Black Sesame	
Venison Tartare*	18
Chestnut Purée, Urfa Pepper & Toasted Country White	
Avocado Toast	11
Radish, Plum Tomatoes & Organic 9 Grain	
Grilled Vegetable Panino	19
Taleggio, Coupole & Basil Pesto	
Farro & Shrimp	23
Poblano Peppers, Grilled Corn, Pomegranate & Mint Labneh	
Bone Marrow & Oxtail Marmalade	21
Toasted Challah & Salted Parsley	
Quarter Fried Chicken & French Toast	24
White or Dark, Maple Syrup & Chipotle Butter	

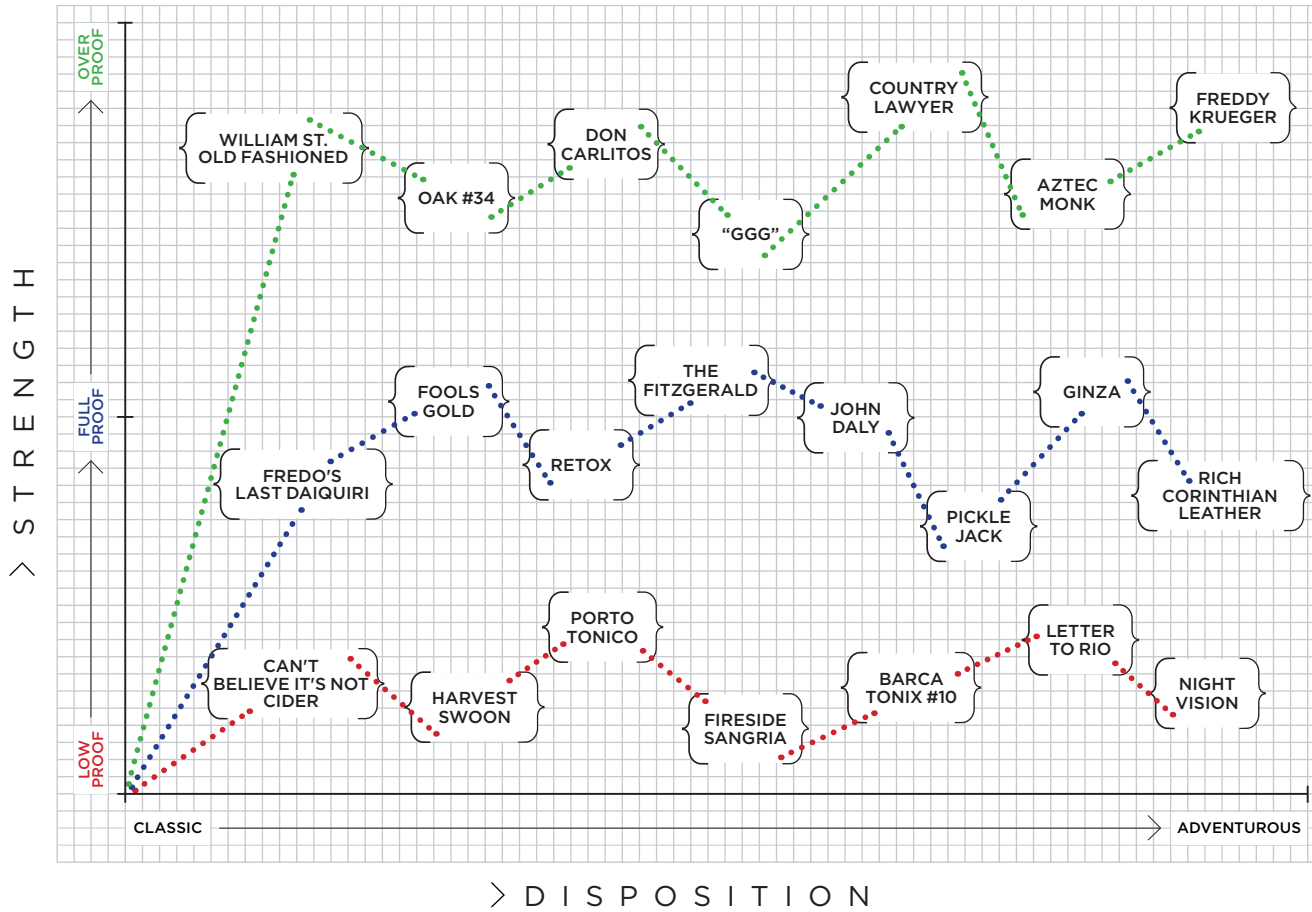


French Toast	19
Fresh Berries & Maple Butter	



Half Fried Chicken	28
Wildflower Honey	

# Cocktails PLOTTED ACCORDING TO STRENGTH & DISPOSITION



## NO PROOF

- FIRE SALE**  
Lime, Bitter Lemon & Pickled Peppers
- THE BENJAMIN**  
Apple Juice, Lime, Cucumber & Ginger Ale
- SARSAPARILLA FIZZ**  
Lychee Purée, Lemon & Sarsaparilla
- WAVERTREE REFRESHER**  
Lemonade, Honey, Basil & Club Soda

## LOW PROOF

- CAN'T BELIEVE IT'S NOT CIDER**  
Cava, Allspice, Pineapple, Lemon, Cinnamon
- HARVEST SWOON**  
PX Sherry, Ginger Liqueur, Apricot Liqueur, Lemon
- PORTO TONICO**  
White Port, Tonic, Cinnamon & Orange
- FIRESIDE SANGRIA**  
Red Wine, Rum, Amaro, Orange, Lemon, Honey, Bitters, Cinnamon & Coca Cola
- BARÇA TONIX #10**  
Old Tom Gin, Axta Tinto, Fresh Lime & Tonic
- LETTER TO RIO**  
Cachaça, Cava, Honey & Fresh Lime
- NIGHT VISION**  
Mezcal, Cynar, "Rise & Shine," Lemon, Ginger Beer

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## FULL PROOF

- FREDO'S LAST DAIQUIRI**  
House Rum Blend, Banane du Bresil & Fresh Lime
- FOOL'S GOLD**  
Bourbon, Cynar, Orange & Honey
- RETOX**  
Greenhook Gin, "Daily Greens," Lemon, Honey
- THE FITZGERALD**  
Gin, Cocchi Americano, Dry Vermouth & Bergamot
- JOHN DALY**  
Housemade Tea Vodka & Lemonade

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- PICKLE JACK**  
Jack Daniel's, Bread & Butter Pickle Brine & Soda
- GINZA**  
Hendricks & Tequila, Fresh Cucumber & Lemon
- RICH CORINTHIAN LEATHER**  
Cognac, Sherry, Lagavulin & Bitters

## OVER PROOF

- WILLIAM ST. OLD FASHIONED**  
Rye Whiskey, Cherry Cordial & Bitters
- OAK #34**  
Cognac, Maraschino, Triple Sec & Fresh Lime
- DON CARLITOS**  
Mezcal, Campari & Italian Vermouth
- "GGG"**  
Gin, Ginger Liqueur, Gentian & Fresh Lime
- COUNTRY LAWYER**  
Bourbon, Benedictine & Rhubarb Amaro
- AZTEC MONK**  
Mezcal, Cocchi Americano, Amaro Noveis, Green Chartreuse & Peychaud's
- FREDDY KRUEGER**  
Mezcal, Ginger Liqueur, Fresh Lemon & Hot Sauce

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## DRAFT BEER

PILSNER - SingleCut Beersmiths "19-33" Astoria	5.4%
SAISON - Threes Brewing "Table Beer" Gowanus	4.2%
BLONDE ALE - Greenpoint Beer & Ale Co. "Milk & Honey" Greenpoint	4.9%
IPA - Other Half Carroll Gardens	7.1%

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## BOTTLES & CANS

LAGER Stillwater Artisanal, "Yacht" Baltimore	4.2%	16oz	8	2X HOPPED IPA , Greenpoint Brewery, Greenpoint	7.3%	16oz	11
LAGER Narragansett, Pawtucket	5.0%	16oz	7	SAISON Stillwater Artisanal, Baltimore	4.2%	16oz	8
PILSNER Jever, Germany	4.9%	12oz	8	RYE SAISON Transmitter Brewing, LIC	5.8%	25oz	25
KOLSCH Gaffel, Germany	4.8%	12oz	8	PALE ALE Evil Twin, "Hipster Ale" Williamsburg	5.5%	12oz	7
WITBIER Westbrook, "White Thai" S. Carolina	5.0%	12oz	8	FARMHOUSE PALE ALE, Stillwater, Baltimore	6.0%	16oz	9
TABLE BEER Transmitter Brewing, "Grisette" LIC	4.2%	25oz	25	IPA Evil Twin "Falco," Williamsburg	7.0%	16oz	8
GOSE Westbrook, S. Carolina	4.0%	12oz	8	STOUT Stillwater Artisanal, "On Fleek" Baltimore	13.0%	12oz	8
BERLINER WEISSE Evil Twin, Williamsburg	4.0%	12oz	8	DRY HOPPED CIDER, Graft Cidery, New York	6.9%	12oz	8