

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			



20 BLUE RIBBON 17

FEDERAL GRILL

LUNCH

Served from 11:30am to 4:00pm

BURGERS

The Blue Ribbon 17
Fried Chicken Thigh,
Special Slaw, Tomato & Pickles

Mahi Mahi 23
Red Cabbage Slaw,
Avocado & Corn Tartar Sauce

Bar Burger* 18
6oz Ground Chuck
Herb Butter, Homemade English Muffin
& Taro Chips

The "Fed" Burger* 26
8oz Ground Chuck
Thick Cut Bacon, Blue Cheese,
Onion Poppy Seed Bun & French Fries

SIDES

Green Salad	9	Cheesy Spätzle	10
Grilled Asparagus	9	Brussels Sprouts	10
French Fries	9	Truffled Potatoes	16
Roasted Mushrooms	14	Marinated Avocado	8

STARTERS

Cream of Tomato Soup Chives	12
French Onion Soup Gruyere Cheese & Crouton	14
Baby Kale Caesar Anchovy Dressing & Parmesan Bread Crumbs	16
Yellowtail Crudo* Big Island Heart of Palm & Blood Orange Yuzu Vinaigrette	21
Ahi Tuna Poke* Grilled Avocado, Ginger & Black Sesame	21
Endive & Treviso Asian Pear, Blue Cheese & Port Vinaigrette	17
Spicy Pork Meatballs Cauliflower, Tomato & Grana Padano Cheese	15
Bone Marrow & Oxtail Marmalade Toasted Challah & Salted Parsley	21

PLATES

Market Salad Field Greens, Avocado, Flax Seeds & Seasonal Vegetables <i>Add Grilled Chicken 6 / Shrimp 7 / Hanger Steak 8</i>	21
Greek Salad Marinated Feta, Olives & Sumac <i>Add Grilled Chicken 6 / Shrimp 7 / Hanger Steak 8</i>	18
Grilled Vegetable Panino Taleggio, Coupole & Basil Pesto	19
Smoked Lamb Club Bacon, Lettuce, Tomato & Fennel Slaw	22
Farro & Shrimp Poblano Peppers, Grilled Corn, Pomegranate & Mint Labneh	23
8oz Filet* Truffled Potatoes & Beef Jus	47
Arctic Char Celery Root, Daikon & Mushroom Broth	34
10oz NY Strip Steak* Smoked Onions & Mushrooms	43
Sole "Meunière" Riesling, Capers & Crispy Artichokes	58
Tuna au Poivre* Mache & Watermelon Radish	26

PRIX FIXE 26

Bar Steak
Hanger*
Bourbon, Black Pepper
& French Fries



Quarter Fried Chicken
White or Dark Meat
Mashed Potatoes
& Wildflower Honey



Branzino
White Beans, Chorizo,
Rosemary Croutons & Garlic Aioli



Spätzle
Wild Mushrooms
& Truffle Butter

Choice of Dessert

Cookies & Milk

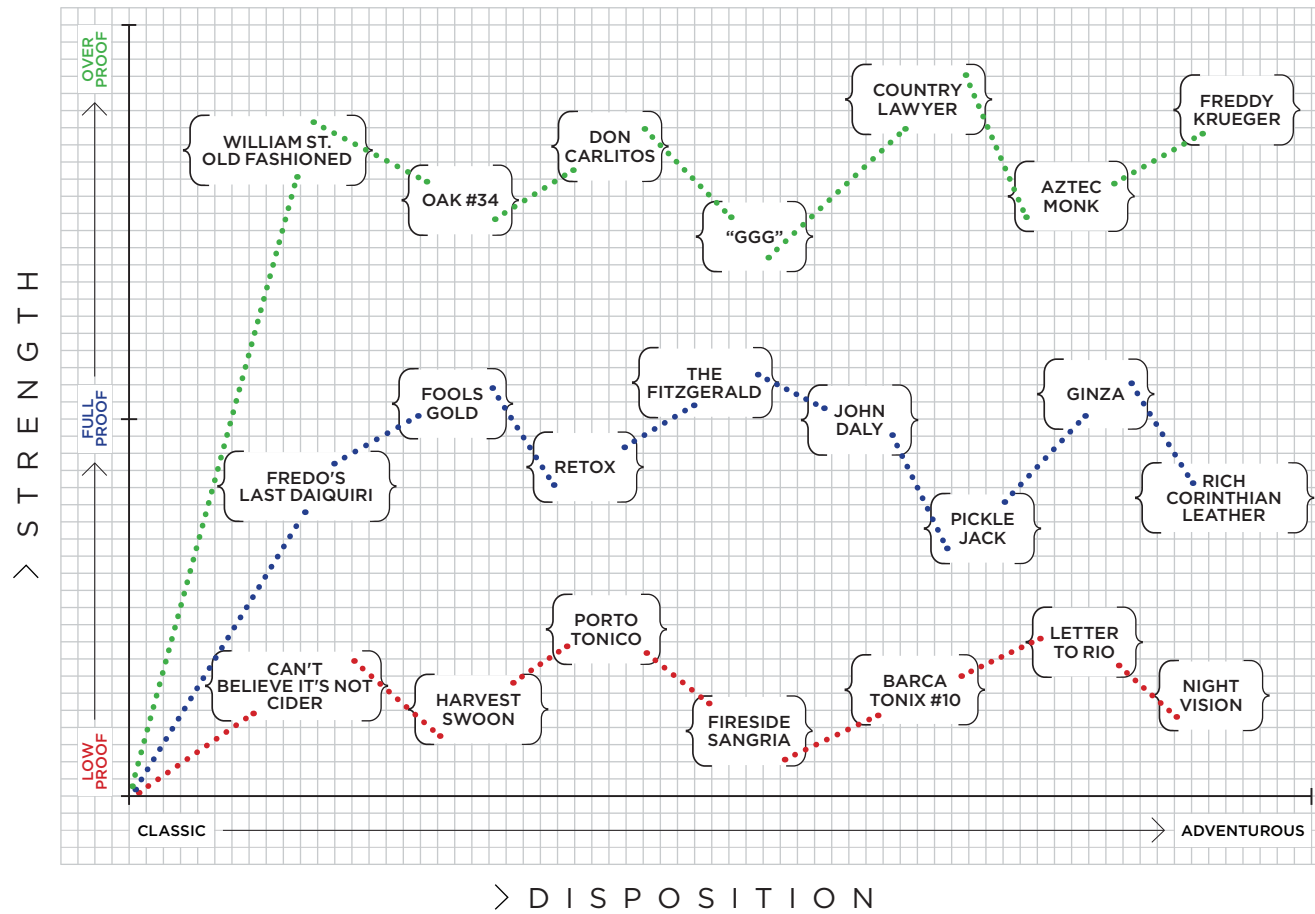
or

Almond Cake

or

Affogato

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

8 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
- PICKLE JACK**
Jack Daniel's, Bread & Butter Pickle Brine & Soda
- GINZA**
Hendricks & Tequila, Fresh Cucumber & Lemon
- RICH CORINTHIAN LEATHER**
Cognac, Sherry, Lagavulin & Bitters

14

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 Novéis, Green Chartreuse & Peychaud's
- FREDDY KRUEGER**
Mezcal, Ginger Liqueur, Fresh Lemon & Hot Sauce

16

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	4.7%

9 BOTTLES & CANS

LAGER Stillwater Artisanal, "Yacht" Baltimore	4.2%
LAGER Narragansett, Pawtucket	5.0%
PILSNER Jever, Germany	4.9%
KOLSCH Gaffel, Germany	4.8%
WITBIER Westbrook, "White Thai" S. Carolina	5.0%
TABLE BEER Transmitter Brewing, "Grisette" LIC	4.2%
GOSE Westbrook, S. Carolina	4.0%
BERLINER WEISSE Evil Twin, Williamsburg	4.0%

2X HOPPED IPA, Greenpoint Brewery, Greenpoint	7.3%	16oz	11
SAISON Stillwater Artisanal, Baltimore	4.2%	16oz	8
RYE SAISON Transmitter Brewing, LIC	5.8%	25oz	25
PALE ALE Evil Twin, "Hipster Ale" Williamsburg	5.5%	12oz	7
FARMHOUSE PALE ALE, Stillwater, Baltimore	6.0%	16oz	9
IPA Evil Twin "Falco," Williamsburg	7.0%	16oz	8
STOUT Stillwater Artisanal, "On Fleek" Baltimore	13.0%	12oz	8
DRY HOPPED CIDER, Graft Cidery, New York	6.9%	12oz	8