

BAR BITES

Warm Olives	7	Hummus Toast	7
Fennel & Preserved Lemon		Lemon Oil	
Peekytoe Crab Shooter*	9	Smoked Pork Sliders	14
Tarragon Aioli & Soft Egg		BBQ Sauce	
Trout Roe Shooter*	9	Grilled Avocado	11
Crème Fraîche & Soft Egg		Sour Cream & Pickled Peppers	
Roasted Shishito Peppers	9	Bar Burger*	18
Malt Vinegar Ponzu		Herb Butter, Homemade English Muffin & Taro Chips	



20 BLUE RIBBON 17

FEDERAL GRILL

SIDES

Tandoori Cauliflower	13	Cheesy Spätzle	10
Grilled Asparagus	9	Brussels Sprouts	10
French Fries	9	Sautéed Kale	9
Roasted Mushrooms	14	Truffled Potatoes	16

STARTERS

Chilled Soup of the Day	14
Please Enquire	
Baby Kale Caesar	16
Endive & Parmesan Bread Crumbs	
Little Neck Clams	19
Coconut Milk, Ginger, Cilantro & Chiles	
Endive & Treviso	17
Asian Pear, Blue Cheese & Port Vinaigrette	
Greek Salad	18
Marinated Feta, Olives & Sumac	
Sardines	16
Black Garlic & Charred White Beans	
Spicy Pork Meatballs	15
Cauliflower, Tomato & Grana Padano Cheese	
Farmer Greens	14
Red Beets, Yellow Beets, Tomatoes & Lemon Dressing	
Roasted Octopus & Carrots	18
Almond Salsa & Frisée	
Yellowtail Crudo*	21
Asparagus & Blood Orange Yuzu Vinaigrette	
Bone Marrow & Oxtail Marmalade	21
Toasted Challah & Salted Parsley	

DINNER

Sunday - Thursday
4:00pm to 10:00pm

Friday & Saturday
4:00pm to 11:00pm

FRUITS DE MER

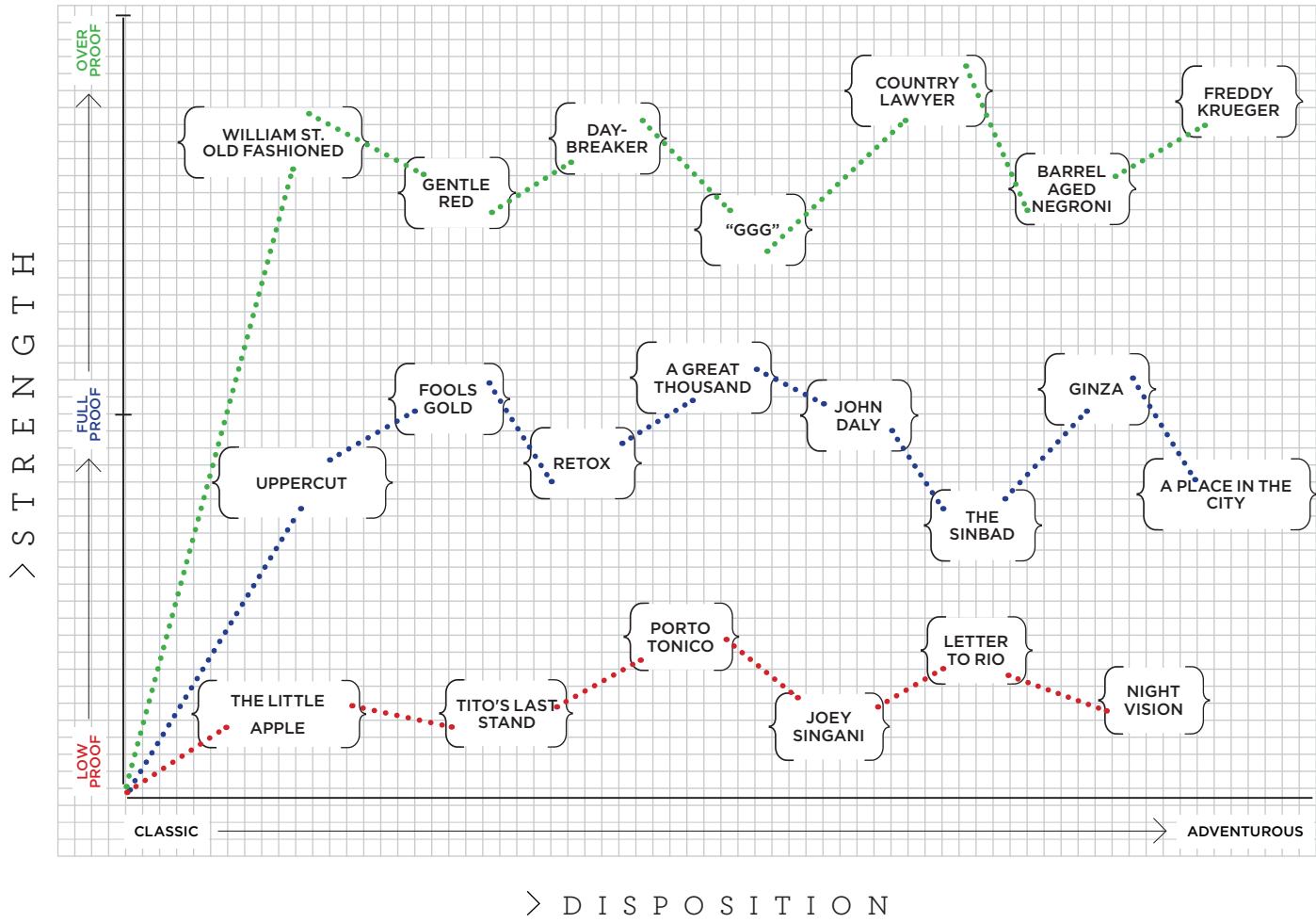
Lobster Cocktail	22
Jumbo Shrimp Cocktail	22
Alaskan King Crab	MP
Served Chilled or Hot	
30g Osetra Caviar*	175
North Carolina	
Traditional Garnish	
50g Siberian Caviar*	125
Russia	
Traditional Garnish	

PLATES

Farro & Shrimp	23
Poblano Peppers, Grilled Corn, Pomegranate & Mint Labneh	
Arctic Char	34
Celery Root, Daikon & Mushroom Broth	
8oz Hanger Steak*	36
Bourbon & Black Pepper	
Branzino	28
White Beans, Chorizo, Rosemary Crouton & Garlic Aioli	
Lamb T-Bone*	42
Smoky Eggplant & Mint Gremolata	
Maine Lobster	41
Potato, Corn & Miso Butter	
10oz NY Strip Steak*	43
Smoked Onions & Mushrooms	
Market Salad	21
Field Greens, Avocado, Flax Seeds & Seasonal Vegetables	
8oz Filet*	47
Truffled Potatoes & Beef Jus	
Sole "Meunière"	58
Riesling, Capers & Crispy Artichokes	
The Fed Burger*	26
Thick Cut Bacon, Blue Cheese, Onion Poppy Seed Bun & French Fries	
Fried Chicken	28
Wildflower Honey	

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness

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

- THE LITTLE APPLE**
Cognac, Yellow Chartreuse, Apple, Lemon & Bitters
- TITO'S LAST STAND**
Vodka, Peychaud's Aperitivo, Cherry Cordial, Soda
- PORTO TONICO**
White Port, Tonic, Cinnamon & Orange
- JOEY SINGANI**
Singani, Espresso & Simple Syrup
- LETTER TO RIO**
Cachaça, Cava, Honey & Lime
- NIGHT VISION**
Mezcal, Cynar, "Rise & Shine," Lemon, Ginger Beer

PLEASE INQUIRE ABOUT OUR
**"LIMITED RELEASE"
 BEER & CIDER CANS!**

8 FULL PROOF

- UPPERCUT**
Gin, Swedish Punsch, Lemon, Honey & Whiskey Bitters
- FOOL'S GOLD**
Bourbon, Cynar, Orange & Honey
- RETOX**
Greenhook Gin, "Daily Greens," Lemon, Honey
- A GREAT THOUSAND**
Chamomile Rum, Lemon, Honey & Orange Bitters
- JOHN DALY**
Housemade Tea Vodka & Lemonade
- THE SINBAD**
House Rum Blend, Orgeat, Lime, Salt & Smoked Almond
- GINZA**
Hendricks, Blanco Tequila, Cucumber & Lemon
- A PLACE IN THE CITY**
Grappa, Creme de Violette, Lemon & Cassis

OVER PROOF

- WILLIAM ST. OLD FASHIONED**
Rye Whiskey, Cherry Cordial & Bitters
- GENTLE RED**
Byrrh, Bourbon, Elderflower, Lillet Blanc, Lemon & Basil
- DAYBREAKER**
Apple Brandy, Curacao, Bourbon & Orange Blossom
- "GGG"**
Gin, Ginger Liqueur, Gentian & Lime
- COUNTRY LAWYER**
Bourbon, Benedictine & Rhubarb Amaro
- BARREL AGED NEGRONI**
Gin, Campari & Sweet Vermouth
- FREDDY KRUEGER**
Mezcal, Ginger Liqueur, Lemon & Hot Sauce

DRAFT BEER

PILSNER - Threes Brewing "Vliet" Gowanus	5.1%
WITBIER - Westbrook "White Thai" South Carolina	5.0%
BLONDE ALE - Greenpoint Beer & Ale Co. "Milk & Honey" Greenpoint	4.9%
SESSION IPA - Other Half "Forever Ever" Carroll Gardens	4.7%

9 BOTTLES & CANS

LIGHT LAGER Miller Lite, Milwaukee	4.1%	12oz
LAGER Narragansett, Pawtucket	5.0%	16oz
PILSNER Jever, Germany	4.9%	12oz
KOLSCH Gaffel, Germany	4.8%	12oz
WITBIER Westbrook, "White Thai" S. Carolina	5.0%	12oz
KEY LIME PIE GOSE Westbrook, S. Carolina	4.0%	12oz
PALE ALE, Sierra Nevada Brewing Co., Chico CA	5.5%	12oz
HIPSTER ALE, Evil Twin, CT	5.5%	12oz

FARMHOUSE PALE ALE, Stillwater, Baltimore	6.0%	16oz	9
IPA Evil Twin "Falco," Williamsburg	7.0%	16oz	9
STOUT Stillwater Artisanal, "On Fleek" Baltimore	13.0%	12oz	9

**WE DO NOT USE PLASTIC STRAWS.
 PAPER STRAWS ARE AVAILABLE UPON REQUEST.**