

STARTERS

FEDERAL TAPHOUSE NACHOS \$12.95

Lime & cilantro cremé, sriracha roasted corn, pico de gallo, queso & cheddar jack cheese, guacamole
Add Pulled Pork +\$4.95 or Chicken +\$3.95

POUTINE FRENCH FRIES \$11.95

House cut fries, cheddar cheese curds, pulled pork & gravy
Add Sunny Side Egg* +\$2

BUFFALO CHICKEN DIP \$12.95

Pulled all white chicken, creamy ranch, buffalo sauce, cream cheese, Vermont cheddar, salsa fresca

FRIED MOZZARELLA \$12.95

Hand breaded mozzarella, pomodoro sauce, basil aioli

SOUTHERN FRIED PICKLES \$9.95

Chipotle aioli dipping sauce

PORK POTSTICKERS \$11.95

Pan seared, lime soy glaze, sesame seeds, scallion

CHICKEN PARMESAN EGGROLLS \$12.95

Crispy chicken, mozzarella cheese, tomato basil & pesto dipping sauce

TAPHOUSE WINGS

SAUCES

Buffalo | Asian Sesame | Sweet Chili | Carolina BBQ
Buffaque | Garlic Parmesan | Mango Habanero |
Jamaican Jerk | Honey Sriracha

ON THE BONE \$13.95

Crispy wings and drummets

BONELESS \$13.95

Country fritter



SOUP & SALADS

ROASTED TOMATO BISQUE \$6.95

Slow roasted with a hint of garlic + a basil aioli

STEAK TIPS & BLUE SALAD* \$20.95

Crisp romaine lettuce, balsamic vinaigrette, tomato, cucumber, onion, blue cheese, sun-dried cranberries

FARMERS GARDEN \$8.95

Mixed greens, cucumber, tomato, onion, carrots, balsamic vinaigrette

CAESAR \$9.95

Crisp romaine, creamy Caesar dressing, garlic croutons, shaved asiago

SALAD ADDITIONS

GRILLED CHICKEN \$6

GRILLED SHRIMP \$9

STEAK TIPS* \$12

TAPHOUSE BURGERS

Includes fries & pickles

NEW ENGLAND GRASS FED* \$14.95

Maple pepper bacon, mushrooms, arugula greens, basil pesto, Swiss cheese

BYO CERTIFIED ANGUS* \$12.95

We start with lettuce & tomato
It's up to you to do the rest!

BLACK BEAN \$13.95

Lettuce, tomato, corn salsa, sauteed mushrooms, cilantro cremé

ADDITIONAL TOPPINGS

VEGGIES \$1

Mushrooms | Pickled Slaw | Bell Peppers
Pineapple Salsa | Salsa Fresca |
Corn Salsa | Caramelized Onions

CHEESE \$1

Cheddar Jack | Swiss | Provolone
Bleu | American

PROTEIN \$2

Maple Pepper Bacon | BBQ Pulled Pork
Fried Egg | Avocado/Guacamole

BRUNCH

CHICKEN, BISCUIT & GRAVY* \$15.95

Applewood smoked bacon, crispy chicken breast, country gravy, smothered over cheddar cheese biscuit with sunny side up egg and caramelized onion

TWO EGGS ANY STYLE* \$11.95

Choice of bacon or sausage, with home fries

AVOCADO TOAST \$10.95

Toasted Italian bread, fresh guacamole, salsa fresca, Cojita cheese
Add: Egg* \$3.95, Bacon \$5.95 or Blackened Shrimp \$9.00

STEAK & EGGS* \$19.95

Steak tips, two eggs any style, truffle home fries, pan gravy

WESTERN OMELETTE * \$14.95

Filled with, onions, peppers, ham and cheese, home fries on the side

PORTUGUESE FRENCH TOAST \$12.95

Sugar and cinnamon dusted, whipped cream, mixed berry compote, toasted, almonds, Vermont maple syrup

RENAISSANCE CITY BENEDICT* \$15.95

Italian toast, spinach, sweet Italian sausage, two poached eggs, tomato sauce

BREAKFAST FLATBREAD* \$15.95

Scrambled egg, bacon, cheese, sautéed spinach, caramelized onion



HANDHELDS

Served with French fries

AL PASTOR PORK TACOS \$12.95

Pineapple salsa, diced onion, cilantro, Al Pastor sauce

CARNE ASADA TACOS \$13.95

Steak, salsa fresca, queso fresco cheese, chipotle aioli, guacamole

BAJA CRISPY FISH TACOS \$13.95

Salsa fresca, coleslaw, avocado, sliced jalapenos, cilantro crema

PHILADELPHIA STEAK BOMB* \$14.95

Steak, onions, mushrooms, peppers, chipotle aioli, provolone cheese

CHICKEN CAESAR WRAP \$13.95

Fresh romaine lettuce, Caesar dressing, Parmesan cheese.

CRISPY BUFFALO CHICKEN WRAP \$14.95

Lettuce, Tomato, Crumbled Bleu Cheese

SOUTHERN GRILLED CHEESE \$13.95

BBQ pulled pork, cheddar jack cheese, coleslaw, Carolina bbq dipping sauce



FEDERAL

FEDERALTANDK.COM

DRAFT BEER

HOUSE POUR

FTK HOUSE- LAGER - AMERICAN LIGHT
4.2% ABV 8 IBU |
16oz Draft- \$3 | PITCHER- \$12

\$3

CRAFT SEASONALS

SAM ADAMS SEASONAL
5.8% ABV | Draft \$8.00 | Pitcher \$32.00
Boston, MA

BLUEBERRY LEMON GOSE SOUR
4.8 % ABV | Draft \$9.50 | Pitcher \$38.00 Two
Roads *Stratford, CT*

DOWNEAST SEASONAL CIDER
5% ABV | Draft \$8.00 | Pitcher \$32.00
Boston, MA

CRAFT SEASONAL -ASK SERVER
Draft \$9.50 | Pitcher \$38.00
Jack's Abby, Boston

IPA

WORMTOWN BE HOPPY

6.5% ABV | Draft \$8
Worcester, Mass

ORDINARY MAN

6.5 % ABV. | Draft \$7.50
Proclamation, Warwick, RI

LUNCH-

7% ABV | Draft \$13.00
Maine Beer Company, Freeport , MA

FIDDLEHEAD

6.2 % ABV. |Draft \$8.50
Vermont

WHEAT + STOUT

BLUE MOON-BELGIAN WHITE WHEAT BEER
5% ABV 12 IBU | Draft \$6.00 | Pitcher \$24
Denver, CO

GUINNESS- DRAUGHT IRISH STOUT
4.2% ABV 45 IBU |Draft \$6.00 | Pitcher \$24
Saint James Gate, Dublin, Ireland

PILSNERS + LAGERS

STELLA ARTOIS PILSNER
5.2% ABV | Draft \$6.00 | Pitcher \$24
Leuven, Belgiums

WHALERS RISE- LAGER - AMERICAN
4.5% ABV | Draft \$7.00 | Pitcher \$24
Whalers Rise, South Kingstown, RI

BUD LIGHT- LIGHT LAGER
4.2% ABV | Draft \$5.50 | Pitcher \$22
Anheuser Busch, Missouri

NARRAGANSETT- LAGER - AMERICAN LIGHT
5% ABV 12 IBU | Draft \$5.50 | Pitcher \$22
Narragansett Brewery, Providence, RI

MARGARITAS

THE QUEEN BEE

Milagro silver tequila, cointreau, touch of local honey,
freshly made Sour Mix \$13.95

PEACHY

Cazadores Blanco, Peach Schnapps, peach purée, house
Made Sour Mix \$9.95

BLOOD ORANGE

Cazadores Blanco , triple sec, blood orange juice, freshly
made sour mix \$9.95

STRAWBERRY BASIL

Cazadores Blanco, muddled basil and strawberry with
triple sec, topped with house sour \$10.95

SPICY BLACKBERRY

Cazadores Blanco, muddled jalapeño & blackberry liquor,
freshly made sour mix \$9.95

BOTTLES + CANS

POST SHIFT- PILSNER - GERMAN
4.7% ABV 30 IBU | 16oz can \$7
Jacks Abby Craft Laggers, Framingham, MA

WICKED EASY- IPA - SESSION
4.7% ABV 12 IBU | 12oz Can \$6.00
Samuel Adams, Boston, MA

WICKED HAZY- IPA - NEW ENGLAND / HAZY
6.8% ABV 35 IBU | 16oz Can \$9.00
Samuel Adams, Boston, MA

CAPTAIN'S DAUGHTER- DOUBLE IPA
8.5%ABV | 16oz Can \$13
Grey Sail Brewing of Westerly Rhode Island

HEADY TOPPER IPA - IMPERIAL / DOUBLE
8% ABV 100 IBU |16oz Can \$14.00
The Alchemist Stowe, VT

POUR JUDGEMENT- IPA - AMERICAN
6% ABV 90 IBU | 12oz Can \$7.00
Grey Sail Westerly, RI

PERONI NASTRO AZZURRO LAGER - PALE
5.1% ABV 24 IBU | 12oz Bottle \$6.50
Roma, Italy

MODELO ESPECIAL LAGER
4.4% ABV 18 IBU | 12oz Bottle \$6.00
Grupo Modelo, Mazatlán, Mexico

CORONA LIGHT LAGER
4.1% ABV 18 IBU | 12oz Bottle \$6.00
Mazatlán, Mexico

CORONA EXTRA LAGER
4.5% ABV 18 IBU | 12oz Bottle \$6.00
Mazatlán, Mexico

HEINEKEN LAGER - PALE
5% ABV 19 IBU | 12oz Bottle \$6.00
Zoeterwoude, Holland

HEINEKEN 00 LAGER - N/A
5% ABV 19 IBU | 12oz Bottle \$6.00
Zoeterwoude, Holland

BUD LAGER
5% ABV 19 IBU | 12oz Bottle \$5.00

BUD LIGHT LAGER - PALE
5% ABV 19 IBU | 12oz Bottle \$5.00

COORS LIGHT LAGER - PALE
5% ABV 19 IBU | 12oz Bottle \$5.50

MILLER HIGH LIFE LAGER - PALE
5% ABV 19 IBU | 12oz Bottle \$4.50

MILLER LIGHT LAGER - PALE
5% ABV 19 IBU | 12oz Bottle \$5.00

MIC ULTRA LAGER
4.2% ABV 19 IBU | 12oz Bottle \$5.00

SOURS + FRUITS

BLUEBERRY ALE FRUIT BEER
4.5% ABV 10 IBU | 12oz Bottle \$6.50
Wachusett Brewing Company, Westminster, MA

SEAQUENCH ALE SOUR - FRUITED GOSE
4.9% ABV 10 IBU | 12oz Can \$7.00
Dogfish Head Craft Brewery, Milton, DE

GLUTEN FREE + CIDER

CRISP APPLE CIDER - SWEET
5% ABV 10 IBU | 12oz Bottle \$6.50
Angry Orchard, Walden, NY

ORIGINAL CIDER - TRADITIONAL / APFELWEIN
5.1% ABV | 12oz Can \$8.00
Downeast Cider House, Boston, MA

SELTZERS

HIGHNOON WATERMELON
HIGHNOON PINEAPPLE
HIGHNOON MANGO
HIGHNOON GRAPEFRUIT
WHITE CLAW BLACK CHERRY

WINE

SPARKLING BRUT- WYCLIFF, CA
\$6.00 BTL \$26.00

PROVERB, CHARDONNAY, CA
6oz \$7 9oz \$11 btl \$28.00

SAUVIGNON BLANC, SEA PEARL, NZ
6oz \$9.00 9oz \$14.00 BTL \$34.00

PINOT GRIGIO-MONTASOLO, ITALY
6oz \$6.00 9oz \$9.00 BTL \$24.00

PINOT NOIR- NICHOLAS, FRANCE
6oz \$7.00 9oz \$11.00 BTL \$28.00

CABERNET- MCMANIS, CALIFORNIA
6oz \$8.00 9oz \$12.00 BTL \$30.00

COCKTAILS

TAPHOUSE TROPICAL PUNCH

Bacardi & Goslings rum, blackberry liquor, with a blend of
orange, pineapple and pomegranate juice shake and top with
sprite 10.95

PEACH MULE

Deep Eddy Peach Vodka, peach schnapp
fresh lime Juice, topped with ginger beer \$9.95

WATERMELON MOJITO

Bacardi Superior Rum, Muddled with fresh mint, watermelon pureé
and fresh lime juice, topped with soda water \$11.95

BLUEBERRY-ACAI BREEZE

Blueberry vodka, Elderflower liquor, housemade
lemon simple syrup with a sparkling wine floater \$10.95

SPIKED ICED COFFEE

Cazadores tequila, double brewed coffee, coffee liquor, brown sugar,
splash of Ryan's Irish Cream, brown sugar rim \$10.95

BASIL SPRITZ

Empress gin, basil & simple syrup, topped with soda and lemon juice \$10.95

MARTINI

THE BETTY WHITE

Ketel One Vodka, Elderflower liquor, lemon juice,
house-made rosemary simple syrup, splash of grapefruit \$13.00

RUBY RED COSMO

Ketel One Grapefruit & Rose, Triple Sec, fresh squeezed lime
splash of cranberry \$13.00

ROSEMARY-PEACH "MANHATTAN"

Four Roses Bourbon, splash of peach pureé, rosemary simple topped
with sprig of rosemary \$12.00

FEDERAL ESPRESSO

Grainger's American Vanilla Vodka, Irish cream & coffee liquor, shaken with fresh
espresso \$12.00

HOT N' DIRTY

Ketel One Vodka, pepperoncini & olive juice, blue cheese stuffed olives \$13.00

CORNER DEAL

\$6 TITO'S COCKTAILS

\$7 HIGH NOONS

\$3 HOUSE DRAFT

\$12 HOUSE PITCHER

\$5 GREEN TEA SHOTS

JOIN US ON

SAT & SUNDAYS
BOTTOMLESS BRUNCH

\$16 bottomless mimosas & bloodies

MONDAYS
INDUSTRY NIGHT

\$6 BUCKET OF WINGS
\$3 Sliders BBQ Pulled Pork

TUESDAYS
TACOS + TEQUILA

\$7 Margaritas | Tacos 3 FOR \$9!

WEDNESDAYS
FAJITA & SANGRIA

\$16 FAJITAS CHICKEN OR STEAK
Includes spanish rice + sour cream
House Sangria | \$5 a Glass! \$29 a Pitcher!

THURSDAYS
**MUSIC BINGO, BEER
& BURGERS**

HOUSE ALE \$10 PITCHERS & \$2.50 DRAFTS!
\$5 Cheese Burgers!

SANGRIA

SEASONAL SANGRIA

Prickly pear & pomegranate Moscato sangria topped with
Sprite
\$8 glass | \$38 pitcher

RED OR WHITE CLASSIC SANGRIA

Wine Infused with Fresh Fruit.
\$8 glass | \$38 pitcher

\$5 SHOTS

GREEN TEA SHOT

Whistler Irish Whisky, Peach Schnapps and Freshly made
sour mix

WHITE GUMMY BEAR

Equal parts Bacardi raspberry, peach schnapps, sour mix

PINK STARBURST

Watermelon Pucker, Grainger's Vanilla Vodka and sour mix