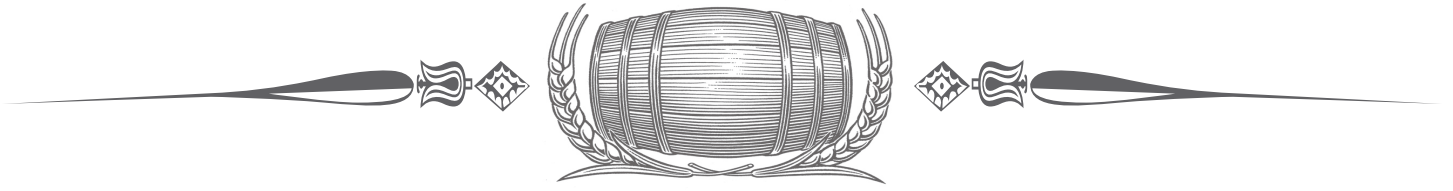


FEDERAL

TAPHOUSE & KITCHEN



SHARED BITES

BUFFALO CHICKEN & QUESO DIP 11.

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

ROASTED SHISHITO PEPPERS 9.

Roasted corn, pimentos, queso cheese, cilantro crema

FEDERAL TAPHOUSE NACHOS 11.

Lime & cilantro crema, sriracha, roasted corn, queso and cheddar jack cheeses, guacamole

BBQ PULLED PORK, CHICKEN OR BEEF CHILI 14.

CRISPY FRIED MOZZARELLA 8.

Hand breaded mozzarella, pomodoro sauce, basil aioli

PORK POTSTICKERS 9.

Pan seared, lime soy glaze, toasted sesame seeds, scallion

TWISTED RI CALAMARI 13.

Sweet chili pepper sauce, pickled cucumber and celery salad, cilantro aiolo

TORTILLA CHIPS AND GUACAMOLE 7.

Warm corn tortilla chips served with fresh guacamole

SOUTHERN STYLE FRIED PICKLES 7.

Chipotle aioli dipping sauce, Texas dust

SZECHWAN LETTUCE WRAPS 9.

Mixed vegetables, stir fried rice, crispy wonton threads

ADD DICED CHICKEN \$4

MONTREAL POUTINE FRIES 10.

House cut French fries, cheddar cheese curds, pulled pork and gravy **ADD: SUNNY SIDE EGG \$2**

FTK CHICKEN WINGS (8) 12. (16) 21.

Buffalo | Asian Sesame | Sweet Chili | Honey Mustard
Carolina BBQ | Jamaican Jerk | Garlic Parmesan

STICKY THAI RIBS 12.

Sesame Thai glaze, scallion, pickled ginger, shaved carrot

HERB & GARLIC HUMMUS PLATE 9.

Carrots, celery, cucumbers, tomatoes, broccoli, grilled flatbread

PUB SKINS 8.

Potato skins, filled with Vermont cheddar cheese, applewood bacon and scallion **ADD: CHILI \$1**

FORK & LADEL

STEAK & BLEU SALAD 15.

Pub sirloin, bleu cheese, sundried cranberries, tomatoes, sauteed mushrooms, arugula, balsamic vinaigrette

***BIG ISLAND TUNA CRUNCH 18.**

Sushi-grade sesame seared tuna, feild greens, pineapple salsa, toasted almonds, sesame dressing

FARMERS GARDEN SALAD 6.

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

KALE CAESAR SALAD 8.

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

Add: Grilled Chicken 5. Shrimp, Hanger Steak or Salmon 9.

ROASTED TOMATO SOUP 5. | 7.

Slow roasted for a full flavor, with a hint of garlic and basil

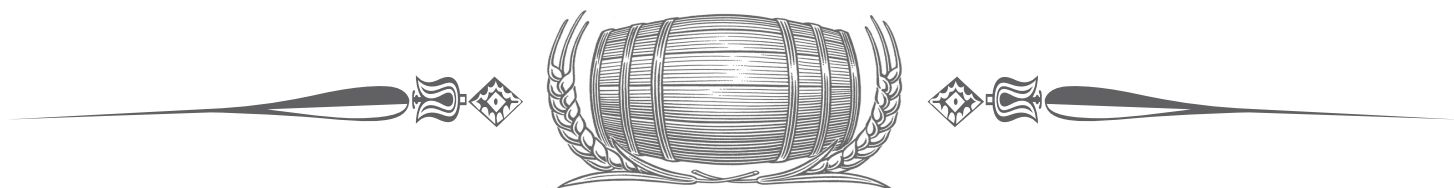
BEEF BRISKET CHILI 5. | 7.

Cheddar jack cheese, sweet onions



FEDERAL

TAPHOUSE & KITCHEN



FTK BURGERS

NEW ENGLAND GRASS FED BURGER 14.
Maple pepper bacon, mushrooms, arugula greens, basil pesto, Swiss cheese

SESAME TURKEY BURGER 13.
Avocado, salsa fresca, sriracha aioli arugula greens

VEGGIE BURGER 12.
Sweet potato, bell pepper, hummus, arugula, tomato, roasted garlic aioli

BYO CERTIFIED ANGUS BURGER 12.

10oz Certified Angus Ground Beef
WE START IT WITH LETTUCE & TOMATO
It's up to you to do the rest!



BUILD IT UP

\$2 Per Item

Maple Pepper Bacon
BBQ Pulled Pork
Fried Egg
Beef Chili
Short Rib

\$1 Per Item

Cheddar Jack
Swiss Cheese
Provolone Cheese
Bleu Cheese
American Cheese
Smoked Guoda

\$1 Per Item

Sweet Onion Raw
Roasted Red Peppers
Avocado
Mushrooms
Pickled Slaw
Guacamole
Arugula
Pineapple Salsa
Red Onion
Balsamic Onion
Salsa Fresca
Corn Salsa

Lobster Meat \$9

STREET TACOS

SAIGON PORK TACOS 14.
Pineapple salsa, shave red onion, hoisin bbq, pickled slaw

CARNE ASADA TACOS 13.
Marinated Steak, salsa fresca, queso cheese, chipotle aioli, guacamole

BAJA CRISPY FISH TACOS 14.
Salsa fresca, cabbage slaw, avocado, cilantro crema

HAND HELDS

CHICKEN CAESER WRAP 12.
Grilled chicken, crisp romaine, Caesar dressing, parmesan cheese

PHILIDELPHIA STEAK BOMB 16.
Shaved steak, onions, mushrooms, peppers, chipotle aioli, provolone cheese

NOLA SHRIMP PO' BOY 15.
Shredded lettuce, sliced tomato, chipotle aioli

GRILLED CHEESE

BRAISED SHORT RIB 14.
Slow braised short rib, mushrooms, onions, smoked gouda cheese, pan gravy

FEDERAL GRILLED CHEESE 12.
Balsamic onion jam, sliced tomato, provolone and Swiss cheese

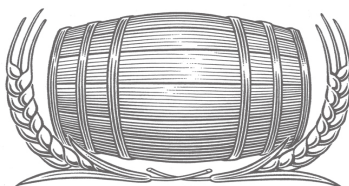
SOUTHERN PIG 13.
BBQ pulled pork, cheddar jack cheese, cole slaw Carolina bbq dipping sauce

CLASSIC GRILLED CHEESE 10.
Brioche bread, cheddar jack, provolone and American cheese



FEDERAL

TAPHOUSE & KITCHEN



LARGE PLATES

FTK STEAK FRITES 21.

NY Pub sirloin, parmesan truffled frites, red wine demi
Add bacon and bleu cheese for \$3

BLACKENED CHICKEN & BROCCOLI 16.

Broccoli floretes, roasted red peppers,
herb parmesan cream sauce, penne pasta

SESAME CRUSTED AHI TUNA 23.

Seared rare, stir fried vegetables and rice, sesame
ginger glaze, scallion, crispy wonton threads

SEARED FAROE ISLAND SALMON 21.

Roasted corn, shishito pepper and potato hash,
tomato cilantro broth, lime & almond gremolata

SIRLOIN & SHRIMP SIZZLER 26.

Cilantro and lime rice, garden vegetable,
chimichuri sauce

ALE BRAISED SHORT RIB 24.

Creamy bleu cheese polenta, garden vegetable,
crispy onion strings, pan gravy

BEEF STROGANOFF 19.

Braised beef, mushrooms, shallots, egg noodles,
red wine sauce with touch of sour cream

ATLANIC COD FRIED OR BAKED 18.

Guinness Blonde beer battered North Atlantic cod,
tartar sauce, cole slaw, lemon, house French fries

CHICKEN MILANESE 16.

Panko crusted chicken breast, cherry tomato and
arugula salad, Parmigiano-Reggiano, grilled lemon

CLASSIC FAJITAS

Marinated Chicken or Beef, with peppers & onions,
cilantro lime rice, all the fixin's & flour tortillas

Chicken 17. Steak 19. Combo 21.

Shrimp Fajita (6) 21.

MACARONI & CHEESE 14.

Cavatelli pasta, four cheese sauce,
Ritz cracker crumb

with Lobster, peas & bacon 24.

with Buffalo chicken 19.



DESSERTS \$7

*ROCKY ROAD BROWNIE SUNDAE

Vanilla ice cream, hot fudge, caramel

STRAWBERRY RHUBARB PIE

Served warm with Vanilla ice cream

KEY LIME PIE Fresh whipped cream

* Contains Nuts

~Please Notify Your Server of Any Food Allergies~

*Rhode Island state law requires us to inform you that eating raw or undercooked meat, poultry, seafood,
Shellfish, or eggs, may increase your risk of food borne illness.

