

# FEDERAL

TAPHOUSE & KITCHEN

2020 PROVIDENCE

## Winter Restaurant Week

**3 Course Dinner Menu**  
**\$29.95 PER PERSON**

### FIRST COURSE

*Choice Of One*

**Farmers Garden Salad or Caesar Salad**  
**French Onion Soup Au Gratin**  
**Deviled Eggs with Cajun Shrimp**

### SECOND COURSE

*Choice Of One*

**Breton Point Baked Cod**  
Atlantic cod loin topped with "casino" style crumb topping,  
Sweet potato hash, garlic green beans

**Tenderloin Steak Tips\***

Marinated and grilled, served with garlic whipped potatoes  
and choice of vegetable

**Half Rotisserie Chicken**

Served with A garlic herb wine sauce.  
Choice of: Roasted or mashed potatoes  
Choice of: Today's Vegetable

**Shrimp Carbonara Mac n' Cheese**

Applewood bacon, green peas, fontina, Parmesan  
and smoked gouda cheeses

### SWEETS

*Choice Of One*

**Cinnamon Bun Bread Pudding**  
Served warm with vanilla ice cream

**Peanut Butter Chocolate Pie**

\*\*\*\*TAXES & GRATUITY NOT INCLUDED\*\*\*\*

\*IF you have any food allergies, please inform your server before ordering.  
Our menu is designed to be made to order which allows us to modify  
the dish wherever possible