



# THE FEDERAL

FOOD, DRINK & PROVISIONS

## MENU 5.14 & 5.15.15

(v) Plant Based or can be modified to be PB.

**Roasted Peach Tartine** (gainesville & pompano beach) 10.-  
straciatella, spicy honey, bbq'd pecans, ruby streaks

(v) **Avocado Tostada** 8.-  
freeze dried strawberries & blueberries,  
black bean corn salsa, fresh herbs

(v) **Blistered Edamame** 7.-  
creole seasoning, toasted garlic, lime zest

**Crispy Cauliflower Tacos** 8.-  
tabasco Green Buffalo, pickled carrots & celery, blue cheese cream

**Chickpea and Corn Cake** 10.-  
puffed rice, PF greens, cilantro yogurt

(v) **Brussels Sprout Salad** 9.-  
roasted & chilled, watermelon radish, green apples, poppy seed dressing

(v) **Black Bean Mushroom Veggie Sliders** 12.-  
corn & huitlacoche relish, rajás, jack cheese, bbq sauce

(v) **Baby Heirloom Tomato Salad** (palm beach) 10.-  
hearts of palm, charred orange, avocado mousse, crispy onions, queso fresco

(v) **Carrot Tartare** (homestead) 10.-  
citrus salad, green goddess, rice crackers

(v) **Cauliflower Steak** 12.-  
cast iron griddled, eggplant sweet 'n sour, smoked grapes

(v) **Southwest Black Bean Hummus** 8.-  
roasted garlic, poblano pepper, chipotle, pickled corn, corn chips

(v) **Braised Wild Mushrooms** (homestead) 14.-  
egg noodles, tofu crumbles, oven roasted tomato

(v) **Sweet Potatoes Wedges** 7.-  
home made kc bbq sauce, yogurt, chives

(v) **Federal Bowl** 14.-  
mixed grains, brussel sprouts, spiced seeds,  
tofu steak, crispy sweet potatoes,  
vadouvan tahini sauce

**It's all fun & games until we EFF it up...  
our planet that is.**

*At the Federal, we strive to source the best ingredients we can get our grubby, little fingers on. We work with local farmers, are organic when possible, our proteins are line caught/cage free/hormone free/grass fed, plus we try to contribute to our local economy.*

*It might not be the cheapest, but in our opinion, it's the right thing to do. Please ask us if you have any questions.*

## VEG LUNCH MENU

Why are we featuring Veggies?

Truth be told, it's for health reasons! We wanted to offer a selection of items that nourish the body, but are creative, distinct and flavorful. Vegetables shouldn't just be for vegetarians; they should be for everyone!

So, please, ENJOY!

## WE DO AMERICAN STYLE TAPAS

sharing is caring...

our food is meant to be shared...

so don't be selfish...

## LIBATIONS

**Ani Palmer** 9.-  
lime, ginger, jasmine tea, prosecco

**House White, Red or Bubbly** 6.-

**Citrus Sangria** 8.-  
red wine, assorted citrus, lemongrass,  
orange blossom, triple sec, agave wine

**Jojo Iced Peach Tea Carafe** 5.-  
**Iced Panther Coffee w. Milk** 4.-

**Bottomless Panther Coffee** 5.-  
**Selection of Hot JoJo Teas** 5.-  
(ask your server)

Post your Instagram best,  
win a BRUNCH FOR 2 this  
month!!!

@thefederalmia  
Hashtag  
#thefederalmia



Instagram

## MANDATORY GOVERNMENT ADVISORY STATEMENT:

The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria, may cause serious illness or death.

## OWNED & OPERATED BY:

Chef Cesar Zapata & GM Aniece Meinhold