

BRUNCH

TO SHARE, OR NOT TO SHARE...

Fried Cheeseburger Eggrolls 2 seasoned akaushi beef eggrolls, sweet & spicy sauce.....	15
Federal Fried Oysters chicken fried with brussels slaw & spicy sauce.....	13
Buttermilk Biscuits & Gravy buttermilk biscuits, sausage country gravy.....	13
Kung Pao Calamari tossed with pepperoncinis, sweet & spicy asian sauce.....	14
Blueberry & Cinnamon Pancakes 3 pancakes, blueberry compote, cinnamon icing.....	9
Signature Jumbo Lump Crab Cake with buerre blanc & sliced asparagus.....	22
Parmesan Fried Asparagus topped with crabmeat & house made garlic butter.....	15
Fontina Spinach Dip fontina cheese, spinach, fresno peppers, sour cream, salsa, tortilla chips.....	14
*Tuna Poke hawaiian style sushi grade tuna, avocado, toasted almonds, soy honey citrus sauce, wontons.....	16
Chicken Wings crispy chicken wings, spicy ranch for dipping.....	10
Bang Bang Shrimp crispy, sweet & spicy shrimp, mixed greens.....	14

FEDERAL FEATURES

Full Federal Breakfast two eggs any style, breakfast potatoes, brioche french toast, bacon, sausage, mixed greens.....	17
Chicken Fried Steak two eggs any style, breakfast potatoes, white pepper country gravy.....	21
Breakfast Tacos 3 bacon, sausage, egg & cheese tacos, pico de gallo, salsa, breakfast potatoes, mixed greens.....	15
Brioche French Toast crème royal, blueberry compote, fruit.....	15
Chicken & Waffle homemade waffle, buttermilk fried chicken, bacon, cinnamon icing, fruit.....	17
Steak & Eggs two eggs any style, sliced flatiron steak, sautéed onions, peppers & jalapeno mix, breakfast potatoes, mixed greens.....	19
Thai Shrimp & Cheese Grits blackened citrus shrimp, manchego cheese grits, thai citrus glaze.....	21
Akaushi Wagyu Burger heart brand ground beef, lettuce, tomato, onions, pickle, bacon, wisconsin cheddar, onion-poppysed bun.....	15
The Federal Breakfast Sandwich short rib, bacon, tomato, gruyere grilled cheese, brioche, sunny eggs, breakfast potatoes.....	17
Truffle Egg Sandwich fried egg, bacon, wisconsin cheddar, tomato, arugula, truffle oil, sourdough, breakfast potatoes.....	17

BENEDICTS ~ Served with Breakfast Potatoes and Mixed Greens

Braised Short Rib poached eggs, jalapeno cornbread, bordelaise.....	16
Traditional poached eggs, black forest ham, hollandaise sauce.....	15
Crab Cake poached eggs, jumbo lump crab cake, buerre blanc, hollandaise sauce.....	26
Florentine poached eggs, sautéed spinach, tomato, hollandaise sauce.....	15
Scottish Smoked Salmon poached eggs, smoked salmon, hollandaise sauce.....	16
Big Country poached eggs, shredded short ribs, sausage country gravy.....	18
Smoked Turkey poached eggs, smoked sliced turkey, hollandaise sauce.....	15

OMELETS ~ Served with Breakfast Potatoes and Mixed Greens

Iron Man smoked turkey, swiss, sautéed onions, peppers & jalapeno mix, spinach.....	16
Western black forest ham, sautéed onions, peppers & jalapeno mix, swiss.....	16
Bacon & Sausage applewood smoked bacon, sausage, mixed cheese blend.....	17
Frittata bacon, sautéed onions, peppers & jalapeno mix, mixed cheese blend.....	16
Veggie spinach, sautéed onions, peppers & jalapeno mix, mushrooms.....	15

BRUNCH SALADS

Classic Chicken Cobb romaine, arugula, red onion, avocado, almonds, hard boiled egg, tomato, bacon, bleu cheese crumbles, champagne vinaigrette.....	18
Pecan Crusted Chicken romaine, tomato, bleu cheese crumbles, tortilla strips, blueberry reduction, cilantro cream dressing.....	19
Grilled Chicken Explosion chopped iceberg, romaine, black bean & corn relish, tortilla strips, cheddar cheese, champagne vinaigrette, spicy ranch.....	17
Buffalo Chicken chopped iceberg, romaine, fried chicken tossed in hot sauce, bleu cheese crumbles, bacon, pico de gallo, tortilla strips, ranch dressing.....	16
Tenderloin Steak arugula, red onion, cherry tomatoes, bleu cheese crumbles, balsamic reduction, champagne vinaigrette.....	18
Cheeseburger Bowl romaine, arugula, red onion, avocado, almonds, egg, tomato, bacon, bleu cheese crumbles, ranch, topped w/burger, Wisconsin cheddar & sunny egg.....	17
Grilled Salmon spinach, strawberries, blueberries, apples, golden raisins, toasted almonds, feta cheese, basil vinaigrette.....	18
Bill Withers Fried Oyster chopped iceberg, chicken fried oysters, bleu cheese crumbles, bacon, cherry tomatoes, ranch dressing.....	16
*Asian Tuna mixed greens, seared ahi tuna, red onions, mandarin oranges, sesame ginger dressing.....	17
Citrus Shrimp spinach, arugula, sautéed citrus shrimp, mandarin oranges, bacon, hard boiled egg, goat cheese, basil vinaigrette.....	16

BRUNCH DRINK FEATURES

MIMOSA MADNESS CARAFE \$15	TRADITIONAL ORANGE JUICE – CRANBERRY - PINEAPPLE OR GRAPEFRUIT
APEROL SPRITZ CARAFE \$35	APEROL, PROSECCO, CLUB SODA, ORANGE SLICE
FRENCH 75 CARAFE \$32	GIN, FRESH SQUEEZED LEMON, SIMPLE SYRUP, CHAMPAGNE
MANGO ISLAND CARAFE \$24	CHAMPAGNE, RUM, FRESH SQUEEZED LIME, MANGO
CAJUN BLOODY MARY \$16	REYKA INFUSED VODKA, SPICY BLOODY MARY MIX, SKEWER OF CAJUN TURKEY, SHRIMP COCKTAIL, CAJUN SALT
BLOODY MARY \$12	SOBIESKI VODKA, HOUSE-MADE BLOODY MARY MIX TRADITIONAL BLOODY MARY GARNISHES
KIR ROYALE \$12	CHAMBORD, PROSECCO, LEMON TWIST

FEDERAL GRILL REMINDS YOU TO BRUNCH RESPONSIBLY. YOUR SAFETY IS OUR HIGHEST CONCERN. PLEASE ASK FOR ASSISTANCE WITH TRANSPORTATION IF NEEDED.

SORRY NO SPLIT CHECKS FOR PARTIES OF 7 OR MORE

20% gratuity will be added to all checks during brunch hours.

*consuming raw or undercooked meats & seafoods may increase risk of foodborne illness