

START

raw bar	NEW ENGLAND OYSTERS* <i>daily selection</i> 3 each
	DUXBURY LITTLENECK CLAMS* 2 each
	JONAH CRAB CLAWS <i>Dijon aioli</i> 5 each
	SHRIMP COCKTAIL 4 each
	SHELLFISH TOWER* 78
charcuterie & cheese	CHARCUTERIE PLATE <i>from the Berkel</i> 19
	LA QUERCIA PROSCIUTTO <i>fresh stracciatella, whole wheat fried dough</i> 13
	FORMAGGIO KITCHEN CHEESE PLATE <i>seasonal accompaniments</i> 12

SNACK

	FRUIT PLATE <i>granola, yogurt, maple syrup</i> 8	CHARRED HAAS AVOCADO <i>Harrisa aioli, red vein sorrel</i> 9
	TSG SALAD <i>Eva's Garden greens, Macomber turnips, Threshold Farm cider vinaigrette</i> 8 per person	HAYDEN MILLS POLENTA CAKE <i>Gruyère, mushrooms</i> 9
	FLUKE CRUDO* <i>blood orange, pomelo</i> 11	CRISPY HEAD-ON SHRIMP <i>kaffir lime aioli</i> 12
baked	LEMON POPPYSEED SCONES <i>citrus glaze</i> 4	HAM & CHEESE BISCUIT <i>grain mustard</i> 4
	APPLE CIDER FRITTERS <i>salted caramel</i> 4	CINNAMON ROLL <i>almond</i> 4
	PASTRY BASKET 13	

SHARE

sides	HOME FRIES <i>caramelized onion, Parmesan</i> 4	PICKLED EGG AND VEGETABLES <i>Sparrow Arc Farm vegetables</i> 8
	NORTH COUNTRY BACON <i>espresso maple glaze</i> 5	FRENCH FRIES <i>rosemary, Urfa pepper</i> 4
	ONE EGG 3	TOAST <i>Iggy's francese, pumpkin jam</i> 3

MAINS

eggs & sandwiches	BRIOCHE FRENCH TOAST <i>Asian pear, maple syrup</i> 12
	FRICTATA <i>kale, crème fraîche, basil pesto</i> 12
	CARBONARA <i>fried pancetta, black pepper</i> 14
	STEAK + EGGS <i>sauce vierge, home fries</i> 22
	SMOKED SALMON PATÉ <i>squid ink brioche, cucumber, watercress</i> 13
	FORMAGGIO MELT <i>Fontina, cheddar, pumpkin jam</i> 12
	CHEESEBURGER* <i>Comté, caramelized Vidalia onion, B³ pickles</i> 14 add bone marrow +4 add bacon +4 add egg +3

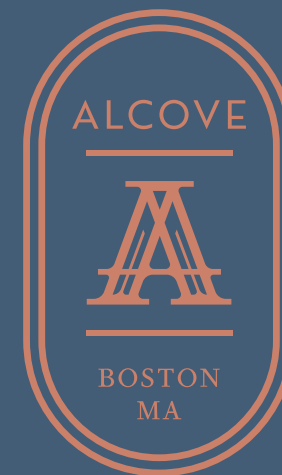
N/A BEV

RARE TEA CO. <i>Black and Green: Lost Malawi Earl Grey, English Breakfast, Genmaicha</i> 5
<i>Herbal:</i> <i>English Peppermint, Lemon Blend, Wild Rooibos</i> 6
FRESH SQUEEZED FRUIT JUICE <i>orange, grapefruit</i> 4
CRANBERRY BAY LEAF LEMONADE 5
BACKBAY ROASTERS <i>Brazil</i> 4
<i>Alcove News:</i> <i>Holiday Lunch Mon-Sat at 11:30am</i> <i>Sunday Brunch starting at 10:30am</i> <i>Looking for holiday gift ideas? Give the gift of Alcove! Gift cards now available.</i>

SIP

HOUSE BLOODY MARY <i>vegetable vodka, tomato juice, celery salt</i> 10	IPSWICH ROYALE <i>Privateer Très Aromatique, orange cordial, bubbles</i> 13	TGYP <i>vodka, espresso, cardamom</i> 10	IRISH COFFEE <i>Tullamore Dew, whipped irish cream</i> 10	TURNIQUET <i>tequila, house falernum, Aperol, lime</i> 11	ITALIAN SERVICE <i>Punt e Mes, pink peppercorn, grapefruit</i> 10
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BRUNCH



*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.

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