

## TO START

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

## SHARE

small plates	<b>MARINATED OLIVES</b> 8	<b>NEW ENGLAND BEEF CARPACCIO*</b> <i>Asian pear, tamari, Dijon</i> 11
	<b>PICKLED EGG AND VEGETABLES</b> <i>Sparrow Arc Farm vegetables</i> 8	<b>SPINACH CRESTE DI GALLO</b> <i>basil pesto, Meyer lemon</i> 14
	<b>CHARRED HAAS AVOCADO</b> <i>Harrisa aioli, red vein sorrel</i> 9	<b>RIGATONI</b> <i>Gorgonzola, walnut</i> 14
	<b>PUMPKIN SAGE SOUP</b> <i>spiced pumpkin seed, chive oil</i> 8	<b>MAITAKE MUSHROOM FRIED RICE</b> <i>Aleppo pepper, scallion rings</i> 12

## MAINS

sandwiches	<b>SMOKED SALMON PATÉ</b> <i>squid ink brioche, cucumber, avocado</i> 14	sides	<b>FRENCH FRIES</b> <i>rosemary, Urfa pepper</i> 4
	<b>CHEESEBURGER*</b> <i>Comté, caramelized Vidalia onion, B<sup>3</sup> pickles</i> 14		<b>ROASTED CARROTS</b> <i>za'atar, cultured yogurt</i> 6
	<b>FORMAGGIO MELT</b> <i>Fontina, cheddar, pumpkin jam</i> 12		<b>FRIED SHISHITO PEPPERS</b> <i>Espellette</i> 7
	<b>PORCHETTA SANDWICH</b> <i>mojo rojo, roasted peppers</i> 14		<b>KETTLE CHIPS</b> 4
entrées	<b>PAN SEARED SEA BREAM</b> <i>golden quinoa, roasted broccolini, sauce vierge</i> 23		
	<b>ROASTED CHOP CHICKEN</b> <i>brown rice, spicy roasted tomato</i> 16		
	<b>GRILLED BAVETTE STEAK*</b> <i>marbled potatoes, collard greens, demi-glace</i> 25		

## FRESH

greens	<b>SPROUT SALAD</b> <i>Maine Grains farro, crispy shallots, almond vinaigrette</i> 9	<b>TSG SALAD</b> <i>Eva's Garden greens, Macomber turnips, Threshold Farm cider vinaigrette</i> 8	<b>KALE SALAD</b> <i>grilled pumpkin, puffed wild rice, sherry vinaigrette</i> 9
	<b>ADDITIONS:</b> shrimp +9 / chicken +8 / steak +12 / sea bream +11		

## SIP

<b>SPRITZ BREAK</b> <i>Cocchi Americano, bubbles, more bubbles!</i> 9	<b>CRANBERRY BAY LEAF LEMONADE</b> 5	<b>RARE TEA CO. (BLACK + GREEN)</b> <i>Lost Malawi English Breakfast, Earl Grey, Genmaicha</i> 5	<b>RARE TEA CO. (HERBAL)</b> <i>English Peppermint, Lemon Blend, Wild Rooibos</i> 6	<b>FRESH SQUEEZED JUICE</b> <i>orange, grapefruit</i> 4	<b>BACKBAY ROASTERS</b> <i>Brazil</i> 4
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*Alcove News:*

*Sunday Brunch  
Starting at 10:30am*

*Holiday Lunch Mon-Sat  
at 11:30am*

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# LUNCH

\*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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