

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> 13

SNACK

baked	ALCOVE GRANOLA <i>winter citrus, yogurt</i> 8	TODAY'S CRUDO* <i>blood orange, pomelo, celery</i> 11
	TSG SALAD <i>Eva's Garden greens, Macomber turnips, Threshold Farm cider vinaigrette</i> 8 per person	JONAH CRAB COCKTAIL <i>kumquat, passion fruit, coriander</i> 12
	CHARRED HAAS AVOCADO <i>Harrisa aioli, red vein sorrel</i> 9	HAYDEN MILLS POLENTA CAKE <i>Gruyère, mushrooms</i> 9
	ALMOND BOSTOCK <i>pine nut, orange blossom</i> 4	CHEDDAR RYE BISCUIT <i>chives</i> 4
	TURNOVER <i>potato, cumin, tamarind honey</i> 4	CINNAMON ROLL <i>chai spice glaze</i> 4
PASTRY BASKET 13		

SHARE

sides	HOME FRIES <i>caramelized onion, Parmesan</i> 4	ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8
	NORTH COUNTRY BACON <i>espresso maple glaze</i> 8	FRENCH FRIES <i>rosemary, Urfa pepper</i> 4
	ONE EGG 3	ALCOVE TOAST <i>poppyseed, cornmeal</i> 3

MAINS

eggs & sandwiches	BANANA BREAD FRENCH TOAST <i>maple syrup</i> 12
	EGG WHITE FRITATTA <i>kale, crème fraîche, basil pesto</i> 12
	POACHED EGGS <i>pork belly, collard greens, sauce vierge</i> 14
	FRIED CHICKEN SANDWICH <i>pancetta, fried egg, jalepeño aioli</i> 13
	FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12
	CHEESEBURGER* <i>Jasper Hill's Vault No.5 Cheddar, caramelized Vidalia onion, B³ pickles</i> 14 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
BACK BAY ROASTERS <i>Brazil</i> 4
<i>Now accepting pre-game reservations.</i>
<i>Looking for something to do after the game?</i>
<i>Our kitchen is open late: until 10:30 on Sundays, 11:00 on weekdays, and 12:00 on weekends!</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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