

TO START

raw bar	<p>NEW ENGLAND OYSTERS* <i>daily selection</i> 3 each</p>
	<p>DUXBURY LITTLENECK CLAMS* 2 each</p>
	<p>JONAH CRAB CLAWS <i>Dijon aioli</i> 5 each</p>
	<p>SHRIMP COCKTAIL 4 each</p>
	<p>SHELLFISH TOWER* 78</p>
charcuterie & cheese	<p>CHARCUTERIE PLATE <i>from the Berkel</i> 19</p>
	<p>LA QUERCIA PROSCIUTTO <i>fresh stracciatella, whole wheat fried dough</i> 13</p>
	<p>FORMAGGIO KITCHEN CHEESE PLATE <i>seasonal accompaniments</i> 14</p>

SNACKS

<p>ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8</p>	<p>NEW ENGLAND BEEF CARPACCIO* <i>Asian pear, tamari, Dijon</i> 11</p>
<p>YELLOWFIN TUNA TARTARE* <i>turnip purée, hazelnut, VT maple syrup</i> 15</p>	<p>BRUSSELS SPROUTS <i>fried shallots, Fresno peppers, balsamic vinegar</i> 9</p>
<p>JONAH CRAB COCKTAIL <i>kumquat, passion fruit, coriander</i> 12</p>	<p>FRIED IPSWICH CLAMS <i>tartar sauce</i> 13</p>
<p>CHARRED HAAS AVOCADO <i>harissa aioli, red vein sorrel</i> 9</p>	<p>PARSNIP SOUP <i>chive oil, sourdough croutons</i> 9</p>

SHARE

small plates	<p>TSG SALAD <i>Eva's Garden greens, Macomber turnips, Threshold Farm aged cider vinaigrette</i> 8 per person</p>	<p>PASTA FAGIOLI <i>Maine lobster, braised pork belly</i> 28</p>
	<p>SPANISH OCTOPUS <i>Yukon Gold potatoes, black olives, ancho chile</i> 14</p>	<p>PAPPARDELLE <i>VT Wagyu beef sugo, cranberries, dark chocolate</i> 18</p>
	<p>RIGATONI <i>Gorgonzola Dolce, walnuts, Radicchio di Treviso</i> 15</p>	

MAINS

field	<p>MAITAKE MUSHROOM <i>baby turnips, polenta, black garlic</i> 22</p>	sides	<p>FRIED SHISHITO PEPPERS <i>Espellette</i> 7</p>
	<p>FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12</p>		<p>FRENCH FRIES <i>rosemary, Urfa pepper</i> 4</p>
sea	<p>PAN SEARED SEA BREAM <i>golden quinoa, roasted broccolini, sauce vierge</i> 25</p>	<p>SMASHED BABY POTATOES <i>za'atar, salsa verde</i> 5</p>	
	<p>WHOLE ROASTED BRANZINO <i>crispy speck, Cara Cara orange, La Rosa del Veneto</i> 32</p>	<p>ROASTED BEETS <i>pickled sunchoke</i> 6</p>	
	<p>MOULES-FRITES <i>saffron aioli</i> 22</p>	<p>MAC & CHEESE 8</p>	
land	<p>CHEESEBURGER* <i>Jasper Hill's Vault No.5 Cheddar, caramelized Vidalia onion, B³ pickles</i> 14 add bone marrow +4</p>	<p>Join us May 14th for an Alcove first: Wine Maker Dinner with Emma Rice of Hattingly Valley</p>	
	<p>ROASTED HALF CHICKEN <i>green beans, garlic brown rice, salsa verde</i> 26</p>	<p>4 courses for \$125</p>	
	<p>GRILLED BAVETTE STEAK* <i>smashed potatoes, collard greens</i> 28</p>	<p>Ask your server about reservations</p>	

DINNER

*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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