

TO 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* 86

charcuterie & cheese	CHARCUTERIE PLATE <i>from the Berkel</i> 19
	LA QUERCIA PROSCIUTTO <i>fresh stracciatella, whole wheat fried dough</i> 14
	FORMAGGIO KITCHEN CHEESE PLATE <i>seasonal accompaniments</i> 14

SNACKS

ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8	NEW ENGLAND BEEF CARPACCIO* <i>Asian pear, tamari, Dijon</i> 11
NEW BEDFORD SCALLOP CRUDO <i>cucumber, green Thai chile, black garlic ponzu</i> 13	CHARRED HAAS AVOCADO <i>harissa aioli, red vein sorrel</i> 9
YELLOWFIN TUNA TARTARE* <i>Bora King radish, avocado, yuzu</i> 15	BRUSSELS SPROUTS <i>fried shallots, Fresno peppers, balsamic vinegar</i> 9
JONAH CRAB COCKTAIL <i>kumquat, passion fruit, coriander</i> 12	WILD STINGING NETTLE SOUP <i>sunflower seeds, lemon oil, sourdough croutons</i> 10

SHARE

for the table	TSG SALAD <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 8 per person	PASTA FAGIOLI <i>Maine lobster, braised pork belly</i> 28
	SPANISH OCTOPUS <i>Yukon Gold potatoes, black olives, ancho chile</i> 14	PAPPARDELLE <i>VT Wagyu beef sugo, cranberries, dark chocolate</i> 19
	MUSSELS + FRIES <i>saffron aioli</i> 13	RIGATONI <i>Gorgonzola Dolce, walnuts, Radicchio di Treviso</i> 16

MAINS

field	MAITAKE MUSHROOM <i>baby turnips, polenta, black garlic</i> 22	sides	FRIED SHISHITO PEPPERS <i>Espelette</i> 7
	FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12 add mortadella +6		FRENCH FRIES <i>rosemary, Urfa pepper</i> 5
sea	MISO GLAZED SALMON <i>Dew Drop cabbage, brown rice, sesame</i> 27	SMASHED BABY POTATOES <i>za'atar, salsa verde</i> 5	
	WHOLE ROASTED BRANZINO <i>crispy speck, asparagus, fava beans</i> 32	ROASTED BEETS <i>pickled sunchokes</i> 6	
	STEAMED ATLANTIC HALIBUT <i>eggplant caponata, shishito pepper, chorizo sauce vierge</i> 26	MAC & CHEESE 9	
land	CHEESEBURGER* <i>Jasper Hill's Vault No5 Cheddar, caramelized Vidalia onion, B³ pickles</i> 14 add bone marrow +4	<p>Join us May 14th for an Alcove first: Winemaker dinner with Emma Rice of Hattingley Valley</p> <p>4 courses for \$125</p> <p>Ask your server about reservations.</p>	
	ROASTED HALF CHICKEN <i>mashed potatoes, green beans, salsa verde</i> 26		
	BONE-IN BERKSHIRE PORK CHOP <i>grilled broccolini, smashed potatoes, ramp pesto</i> 27		

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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