

## 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> 86
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> 14
	<b>FORMAGGIO KITCHEN CHEESE PLATE</b> <i>seasonal accompaniments</i> 14

## SNACK

	<b>ALCOVE GRANOLA</b> <i>spring citrus, yogurt</i> 8	<b>YELLOWFIN TUNA TARTARE*</b> <i>Bora King radish, avocado, yuzu</i> 15
	<b>TSG SALAD</b> <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 8 per person	<b>JONAH CRAB COCKTAIL</b> <i>kumquat, passion fruit, coriander</i> 12
baked	<b>CHARRED AVOCADO TOAST</b> <i>poached egg, tumeric béarnaise</i> 13	<b>HAYDEN MILLS POLENTA CAKE</b> <i>Gruyère, mushrooms</i> 10
	<b>ALMOND BOSTOCK</b> <i>raspberry, ginger</i> 4	<b>CHEDDAR BISCUIT</b> <i>chives</i> 4
	<b>DANISH</b> <i>basil pesto, goat cheese</i> 4	<b>STICKY BUN</b> <i>rhubarb, vanilla glaze</i> 5
	<b>PASTRY BASKET</b> 13	

## SHARE

sides	<b>HOME FRIES</b> <i>caramelized onion, Parmesan</i> 4	<b>ALCOVE PICKLES</b> <i>Sparrow Arc Farm vegetables, pickled egg</i> 8
	<b>NORTH COUNTRY BACON</b> <i>espresso maple glaze</i> 8	<b>FRENCH FRIES</b> <i>rosemary, Urfa pepper</i> 5
	<b>ONE EGG</b> 3	<b>ALCOVE TOAST</b> <i>poppysseed, cornmeal</i> 4

## MAINS

eggs & sandwiches	<b>CARROT CAKE FRENCH TOAST</b> <i>coconut, mascarpone, carrot jam</i> 12
	<b>EGG WHITE FRITATTA</b> <i>watercress, crème fraîche, salsa verde</i> 13
	<b>POACHED EGGS</b> <i>pork belly, collard greens, sauce vierge</i> 14
	<b>FRIED CHICKEN SANDWICH</b> <i>pancetta, fried egg, jalepeño aioli</i> 14
	<b>FORMAGGIO MELT</b> <i>Fontina, cheddar, Dijon</i> 12 add mortadella +6
	<b>CHEESEBURGER*</b> <i>Jasper Hill's Vault No.5 Cheddar, caramelized Vidalia onion, B<sup>3</sup> pickles</i> 14 add bacon +4 add egg +3

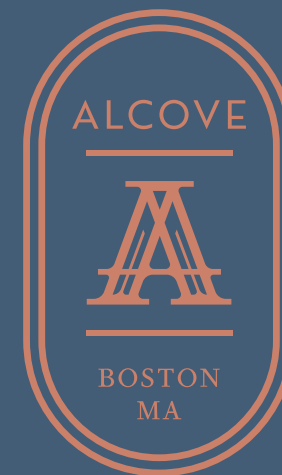
## N/A BEV

<b>RARE TEA CO.</b> <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
<b>FRESH SQUEEZED FRUIT JUICE</b> <i>orange, grapefruit</i> 4
<b>CRANBERRY BAY LEAF LEMONADE</b> 5
<b>BACK BAY ROASTERS</b> <i>Brazil</i> 4
<i>Join us May 14th for an Alcove first: Wine Maker Dinner with Emma Rice of Hattingly Valley</i>
<i>4 courses for \$125</i>
<i>Ask your server about reservations</i>

## SIP

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