

## START

raw bar	<b>NEW ENGLAND OYSTERS*</b> <i>daily selection</i> 3.5 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> 92
charcuterie & cheese	<b>CHARCUTERIE PLATE</b> <i>from the Berkel</i> 21
	<b>LA QUERCIA PROSCIUTTO</b> <i>fresh stracciatella, whole wheat fried dough</i> 15
	<b>FORMAGGIO KITCHEN CHEESE PLATE</b> <i>seasonal accompaniments</i> 14

## SNACK

baked	<b>ALCOVE GRANOLA</b> <i>spring citrus, yogurt</i> 8	<b>SALMON 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
	<b>CHARRED HAAS AVOCADO</b> <i>cilantro aioli, red vein sorrel</i> 9	<b>FAVA HUMMUS CROSTINI</b> <i>breakfast radish, fresh ricotta</i> 12
	<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> 6	<b>FRENCH FRIES</b> <i>rosemary, Urfa pepper</i> 5
	<b>ONE EGG</b> 3	<b>ALCOVE TOAST</b> <i>poppyseed, 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>brocolini, crème fraîche, salsa verde</i> 13
	<b>POACHED EGGS</b> <i>pork belly, eggplant caponata, chorizo 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

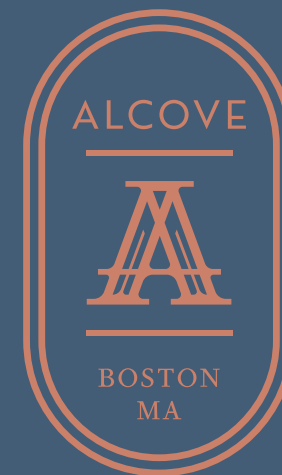
## N/A BEV

<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>RASPBERRY LEMONADE</b> 5
<b>BACK BAY ROASTERS</b> <i>Brazil</i> 4
<i>Looking for space to host your next private dinner or cocktail party? Our private room seats 26 and the living room is perfect for drinks and snacks. Ask to speak to a manager about available dates.</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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