

## TO 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

## SHARE

for the table	<b>SPRING RADISHES &amp; BUTTER</b> 8	<b>NEW BEDFORD SCALLOP CRUDO</b> <i>cucumber, green Thai chile, black garlic ponzu</i> 13
	<b>ALCOVE PICKLES</b> <i>Sparrow Arc Farm vegetables, pickled egg</i> 8	<b>NEW ENGLAND BEEF CARPACCIO*</b> <i>Asian pear, tamari, Dijon</i> 11
	<b>YELLOWFIN TUNA TARTARE*</b> <i>Bora King radish, avocado, yuzu</i> 15	<b>JONAH CRAB COCKTAIL</b> <i>kumquat, passion fruit, coriander</i> 12
	<b>CHARRED HAAS AVOCADO</b> <i>harissa aioli, red vein sorrel</i> 9	<b>RIGATONI</b> <i>VT Wagyu beef sugo, cranberries, dark chocolate</i> 18
	<b>WILD STINGING NETTLE SOUP</b> <i>sunflower seeds, lemon oil, sourdough croutons</i> 10	

## MAINS

sandwiches	<b>CHEESEBURGER*</b> <i>Jasper Hill's Vault No5 cheddar, caramelized Vidalia onion, B<sup>3</sup> pickles</i> 14	sides	<b>FRIED SHISHITO PEPPERS</b> <i>Espelette</i> 7
	<b>FORMAGGIO MELT</b> <i>Fontina, cheddar, Dijon</i> 12 add mortadella +6		<b>FRENCH FRIES</b> <i>rosemary, Urfa pepper</i> 5
	<b>PORCHETTA</b> <i>mojo rojo, roasted peppers</i> 14		<b>ROASTED BEETS</b> <i>pickled sunchokes</i> 6
entrées	<b>MORTADELLA</b> <i>olive tapenade, pickled cubanelle</i> 12	<b>BRUSSELS SPROUTS</b> <i>fried shallots, Fresno peppers, balsamic vinegar</i> 7	
	<b>MISO GLAZED SALMON</b> <i>Dew Drop cabbage, brown rice, sesame</i> 26	<b>MAC &amp; CHEESE</b> 9	
	<b>ROASTED CHICKEN BREAST</b> <i>mashed potatoes, green beans, salsa verde</i> 19		
	<b>GRILLED BAVETTE STEAK*</b> <i>grilled broccolini, smashed potatoes, ramp pesto</i> 25		

## FRESH

greens	<b>BRUSSELS SPROUTS SALAD</b> <i>Maine Grains farro, crispy shallots, almond vinaigrette</i> 10	<b>TSG SALAD</b> <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 10	<b>PANZANELLA SALAD</b> <i>beets, chickories, First Light Farm goat cheese</i> 10
	<b>ADDITIONS:</b> shrimp +9 / miso salmon +13 / chicken +10 / steak +13		

## SIP

<b>SPRITZ BREAK</b> <i>Cocchi Americano, bubbles, more bubbles!</i> 10	<b>RASPBERRY LEMONADE</b> 5	<b>RARE TEA CO. (BLACK + GREEN)</b> <i>Lost Malawi English Breakfast, Earl Grey, Genmaicha</i> 5	<b>RARE TEA CO. (HERBAL)</b> <i>English Peppermint, Lemon Blend, Wild Rooibos</i> 6	<b>BACK BAY ROASTERS</b> <i>Brazil</i> 4	<b>FRESH SQUEEZED JUICE</b> <i>orange, grapefruit</i> 4
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Join us May 14th for an Alcove first: Winemaker dinner with Emma Rice of Hattingley Valley

4 courses for \$125

Ask your server about reservations.

# LUNCH

\*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.

50 Lovejoy Wharf  
Boston, MA 02114  
617.248.0050  
[alcoveboston.com](http://alcoveboston.com)

