

START

SNACK

MAINS

N/A BEV

raw bar	NEW ENGLAND OYSTERS* daily selection 3.5 each
	DUXBURY LITTLENECK CLAMS* 2 each
	JONAH CRAB CLAWS Dijon aioli 5 each
	SHRIMP COCKTAIL 4 each
	SHELLFISH TOWER* 92
charcuterie & cheese	CHARCUTERIE PLATE from the Berkel 21
	LA QUERCIA PROSCIUTTO fresh stracciatella, whole wheat fried dough 15
	FORMAGGIO KITCHEN CHEESE PLATE seasonal accompaniments 14

baked	ALCOVE GRANOLA summer citrus, yogurt 8	SALMON TARTARE* Bora King radish, avocado, yuzu 15
	TSG SALAD Eva's Garden greens, heirloom carrots, lavender, puffed wild rice 8 per person	JONAH CRAB COCKTAIL kumquat, passion fruit, coriander 12
	CHARRED HAAS AVOCADO cilantro aioli, red vein sorrel 9	FAVA HUMMUS CROSTINI breakfast radish, fresh ricotta 12
		N'DUJA TOAST fried egg, arugula, pickled onion 14
	CINNAMON ROLL brown butter, vanilla glaze 4	CARAMELIZED ONION BISCUIT goat cheese, Aleppo honey butter 4
	PEACH COFFEE CAKE cinnamon sugar 4	HAM + CHEESE CROISSANT Fontina, Dijon mustard 5
	PASTRY BASKET 15	

SHARE

sides	HOME FRIES caramelized onion, Parmesan 4	ALCOVE PICKLES Sparrow Arc Farm vegetables, pickled egg 8
	NORTH COUNTRY BACON 6	FRENCH FRIES rosemary, Urfa pepper 5
	ONE EGG 3	IGGY'S 7 GRAIN TOAST raspberry jam 4

eggs & sandwiches	FRENCH TOAST blueberry compote, cream cheese 12	RARE TEA CO. Black and Green: Lost Malawi English Breakfast, Earl Grey, Genmaicha 5
	EGG WHITE FRITATTA broccolini, crème fraîche, salsa verde 13	Herbal: English Peppermint, Lemon Blend, Wild Rooibos 6
	POACHED EGGS pork belly, eggplant caponata, chorizo sauce vierge 14	FRESH SQUEEZED FRUIT JUICE orange, grapefruit 4
	FRIED CHICKEN SANDWICH pancetta, fried egg, jalapeño aioli 14	RASPBERRY LEMONADE 5
	FORMAGGIO MELT Fontina, cheddar, Dijon 12	BACK BAY ROASTERS ICED COFFEE Brazil 4
	add mortadella +6	
	CHEESEBURGER* Jasper Hill's Vault No5 Cheddar, caramelized Vidalia onion, B3 pickles 14	
	add bacon +4	
	add egg +3	

Looking for space to host your next private dinner or cocktail party?

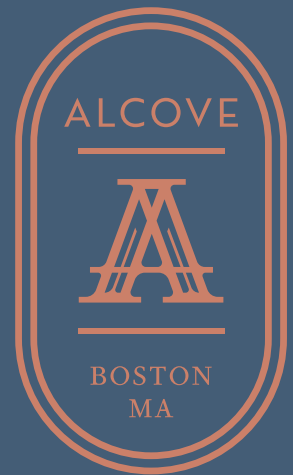
Our private room seats 26 and the living room is perfect for drinks and snacks.

Ask to speak to a manager about available dates.

SIP

HOUSE BLOODY MARY vegetable vodka, tomato juice, celery salt 11	IPSWICH ROYALE Privateer Très Aromatique, orange cordial, bubbles 13	TGYP vodka, espresso, cardamom 11	JASMINE gin, Campari, lemon 11	TURNIQUET tequila, house falernum, Aperol, lime 11	ITALIAN SERVICE Punt e Mes, pink peppercorn, grapefruit 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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