

# 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> 16
	<b>FORMAGGIO KITCHEN CHEESE PLATE</b> <i>seasonal accompaniments</i> 14

# SIP

<b>HOUSE BLOODY MARY</b> <i>vegetable vodka, tomato juice, celery salt</i> 11	<b>IPSWICH ROYALE</b> <i>Privateer Trés Aromatique, orange cordial, bubbles</i> 13	<b>TGYP</b> <i>vodka, espresso, cardamom</i> 11	<b>JASMINE</b> <i>gin, Campari, lemon</i> 11	<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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# SNACK

baked	<b>ALCOVE GRANOLA</b> <i>fruit, yogurt</i> 8	<b>CHARRED HAAS AVOCADO</b> <i>harissa aioli, red vein sorrel</i> 10
	<b>TSG SALAD</b> <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 8 per person	<b>SUNCHOKE HUMMUS CROSTINI</b> <i>breakfast radish, fresh ricotta</i> 12
	<b>SALMON TARTARE*</b> <i>Bora King radish, avocado, yuzu</i> 15	<b>N'DUJA TOAST</b> <i>fried egg, arugula, pickled onion</i> 14
	<b>CINNAMON ROLL</b> <i>brown butter, vanilla glaze</i> 5	<b>BISCUIT</b> <i>dill, ricotta</i> 4
	<b>BLUEBERRY COFFEE CAKE</b> <i>cinnamon crumble</i> 4	<b>CROISSANT</b> <i>Brie, bacon, honey</i> 5
	<b>PASTRY BASKET</b> 15	

# 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>APPLEWOOD SMOKED BACON</b> 6	<b>FRENCH FRIES</b> <i>rosemary, Urfa pepper</i> 5
	<b>FRUIT CUP</b> 6	<b>IGGY'S 7 GRAIN TOAST</b> <i>raspberry jam</i> 4

# MAINS

eggs & sandwiches	<b>FRENCH TOAST</b> <i>coconut, vanilla cream, apricots</i> 12
	<b>LOBSTER + EGGS</b> <i>poached eggs, beurre blanc, brioche</i> 19
	<b>EGG WHITE FRITATA</b> <i>Brussels sprouts, crème fraîche, salsa verde</i> 13
	<b>CHEDDAR SCRAMBLED EGGS</b> <i>applewood smoked bacon, homefries, Iggy's 7 grain toast</i> 13
	<b>POACHED EGGS</b> <i>pork belly, sweet potato, quinoa</i> 15
	<b>FRIED CHICKEN SANDWICH</b> <i>pancetta, fried egg, jalapeño aioli</i> 14
	<b>FORMAGGIO MELT</b> <i>Fontina, cheddar, Dijon</i> 12 add tomato +3 add avocado +4 add mortadella +6
	<b>CHEESEBURGER*</b> <i>Jasper Hill's Vault No5 Cheddar, caramelized Vidalia onion, B3 pickles</i> 14 add egg +3 add tomato +3 add bacon +4

# N/A BEV

<b>RARE TEA CO.</b> <i>Black and Green: Lost Malawi English Breakfast, Earl Grey, Genmaicha</i> 5
<i>Herbal: 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 ICED COFFEE</b> <i>Brazil</i> 4
<i>Join us October 24th for an Alcove winemaker dinner with Pepe Raventós of Raventós i Blanc</i>
<i>4 courses for \$125</i>
<i>Make reservations now!</i>

# 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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