

TO START

raw bar	<p>NEW ENGLAND OYSTERS* <i>daily selection</i> 3.5 each</p>
	<p>DUXBURY LITTLENECK CLAMS* 2 each</p>
	<p>JONAH CRAB CLAWS <i>Dijon aioli</i> 5 each</p>
	<p>SHRIMP COCKTAIL 4 each</p>
	<p>SHELLFISH TOWER* 92</p>
charcuterie & cheese	<p>CHARCUTERIE PLATE <i>from the Berkel</i> 21</p>
	<p>LA QUERCIA PROSCIUTTO <i>fresh stracciatella, whole wheat fried dough</i> 16</p>
	<p>FORMAGGIO KITCHEN CHEESE PLATE <i>seasonal accompaniments</i> 14</p>

SNACKS

<p>ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8</p>	<p>BLUEFISH PATE <i>pickles, wheat crackers</i> 13</p>
<p>SUNCHOKE HUMMUS + CHIPS 9</p>	<p>NEW ENGLAND BEEF CARPACCIO* <i>Asian pear, tamari, Dijon</i> 12</p>
<p>CHARRED HAAS AVOCADO <i>harissa aioli, red vein sorrel</i> 10</p>	<p>PUMPKIN SOUP <i>spiced pumpkin seeds, chive oil</i> 9</p>
<p>STRIPED BASS CRUDO* <i>Ward's Farm tomatoes, cucumber, pickled fresno</i> 13</p>	<p>SPICY P.E.I. MUSSEL TOAST <i>soldier beans, fennel</i> 13</p>
<p>SALMON TARTARE* <i>Bora King radish, avocado, yuzu</i> 15</p>	<p>FRIED PUMPKIN <i>ricotta, honey</i> 9</p>

SHARE

for the table	<p>TSG SALAD <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 8 per person</p>	<p>SWEET + SPICY CAULIFLOWER <i>lime, cilantro</i> 10</p>
	<p>SPANISH OCTOPUS <i>Yukon Gold potatoes, black olives, ancho chile</i> 14</p>	<p>SCITUATE LOBSTER SALAD <i>baby gem lettuce, crème fraîche, brioche croutons</i> 22</p>
	<p>CRISPY R.I. CALAMARI <i>jalapeño, chorizo sauce vierge, hot mustard</i> 13</p>	<p>PACCHERI <i>pumpkin seed gremolata, cranberries, sage</i> 15</p>

MAINS

field	<p>FARRO RISOTTO <i>zucchini fritters, turnip, salsa verde</i> 24</p>	sides	<p>FRIED SHISHITO PEPPERS <i>Espelette</i> 7</p>
	<p>FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12 add mortadella +6</p>		<p>FRENCH FRIES <i>rosemary, Urfa pepper</i> 5</p>
sea	<p>MAPLE GINGER GLAZED SALMON* <i>cabbage, beets, hakurei turnips</i> 27</p>	land	<p>EVERYTHING SPICE BAKED POTATO <i>black garlic</i> 9 add crispy speck +3</p>
	<p>SCALLOPS + PORK BELLY* <i>sweet potato, Jonamac apples, quinoa</i> 29</p>		<p>MAC + CHEESE 9</p>
<p>CHEESEBURGER* <i>Jasper Hill's Vault No5 Cheddar, caramelized Vidalia onion, B3 pickles</i> 14 add bacon +3 add bone marrow +4</p>		<p>Join us October 24th for an Alcove winemaker dinner with Pepe Raventós of Raventós i Blanc</p> <p>4 courses for \$125</p> <p>Make reservations now!</p>	
<p>GRILLED WHOLE OR HALF CHICKEN <i>mushrooms, fregola</i> 52 / 27</p>		<p>MASSACHUSETTS STEAK FRITES* <i>farmer's cut of the day</i> MP</p>	

DINNER

*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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