

START

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

SNACK

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

SHARE

sides	HOME FRIES <i>caramelized onion, Parmesan</i> 4	ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8
	APPLEWOOD SMOKED BACON 6	FRENCH FRIES <i>rosemary, Urfa pepper</i> 5
	FRUIT CUP 6	IGGY'S 7 GRAIN TOAST <i>raspberry jam</i> 4

MAINS

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

RARE TEA CO. <i>Black and Green: Lost Malawi English Breakfast, Earl Grey, Genmaicha</i> 5
<i>Herbal:</i> <i>English Peppermint, Lemon Blend, Wild Rooibos</i> 6
FRESH SQUEEZED FRUIT JUICE <i>orange, grapefruit</i> 4
RASPBERRY LEMONADE 5
BACK BAY ROASTERS ICED COFFEE <i>Brazil</i> 4

Make your holiday reservations now! Open Thanksgiving and Christmas!!!

It's time to start planning your holiday event! Our Private Dining Room seats up to 26 for dinner and the Living Room is perfect for cocktail parties.

SIP

HOUSE BLOODY MARY <i>vegetable vodka, tomato juice, celery salt</i> 11	IPSWICH ROYALE <i>Privateer Très Aromatique, orange cordial, bubbles</i> 13	TGYP <i>vodka, espresso, cardamom</i> 11	JASMINE <i>gin, Campari, lemon</i> 11	TURNIQUET <i>tequila, house falernum, Aperol, lime</i> 11	ITALIAN SERVICE <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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