

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> 15

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> 9 per person	SUNCHOKES HUMMUS CROSTINI <i>breakfast radish, fresh ricotta</i> 12
	SALMON TARTARE* <i>kimchi black rice, nori</i> 13	N'DUJA TOAST <i>fried egg, arugula, pickled onion</i> 15
	CINNAMON ROLL <i>brown butter, vanilla glaze</i> 5	SESAME HONEY BUN <i>sea salt</i> 4
	BISCUIT <i>dill, ricotta</i> 4	BABKA <i>chocolate, almond</i> 5
	PASTRY BASKET 15	

SHARE

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

MAINS

eggs & sandwiches	FRENCH TOAST <i>cherries, white chocolate</i> 13
	LOBSTER + EGGS <i>poached eggs, beurre blanc, brioche</i> 21
	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> 15
	FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12 add avocado +4 add mortadella +6
	CHEESEBURGER* <i>Jasper Hill's Vault No5 Cheddar, caramelized Vidalia onion, B3 pickles</i> 15 add egg +3 add bacon +4

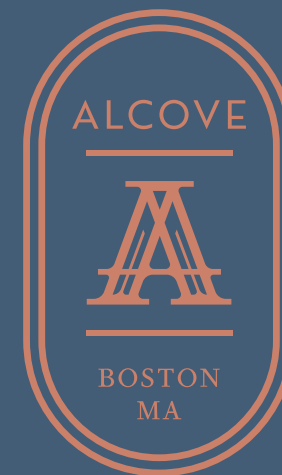
N/A BEV

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	
CRANBERRY LIMEADE 5	
BACK BAY ROASTERS CHEMEX <i>Guatemala</i> 6	
<i>We've got you covered all holiday season. Join us Christmas Eve, Christmas Day, New Years Eve and New Years Day!</i>	
<i>Starting in January, Cellar Saturday's wine class with TSG!</i>	
<i>Find the link for tickets on our website, alcoveboston.com</i>	

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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