

TO 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

SNACKS

ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8 SUNCHOKES HUMMUS + CHIPS 9 CHARRED HAAS AVOCADO <i>harissa aioli, red vein sorrel</i> 10 ATLANTIC SEA SCALLOP CRUDO* <i>soubise, sea grapes, tobiko</i> 15 SALMON TARTARE* <i>kimchi black rice, nori</i> 13	BLUEFISH PATE <i>pickles, wheat crackers</i> 12 STEAK TARTARE* <i>beets, juniper, yogurt</i> 13 PUMPKIN SOUP <i>spiced pumpkin seeds, chive oil</i> 10 SPICY P.E.I. MUSSEL TOAST <i>soldier beans, fennel</i> 13 FRIED PUMPKIN <i>ricotta, honey</i> 10
for the table	TSG SALAD <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 9 per person SPANISH OCTOPUS <i>Yukon Gold potatoes, black olives, ancho chile</i> 15 CRISPY R.I. CALAMARI <i>jalapeño, chorizo sauce vierge, hot mustard</i> 13 SWEET + SPICY CAULIFLOWER <i>lime, cilantro</i> 10 SCITUATE LOBSTER SALAD <i>baby gem lettuce, crème fraîche, brioche croutons</i> 22 PACCHERI <i>pumpkin seed gremolata, cranberries, sage</i> 15

SHARE

MAINS

field	FARRO RISOTTO <i>zucchini fritters, turnip, salsa verde</i> 24 FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12 add avocado +4 add mortadella +6	sides	ROASTED PARSNIPS <i>salsa verde</i> 8 FRIED SHISHITO PEPPERS <i>Espelette</i> 7 FRENCH FRIES <i>rosemary, Urfa pepper</i> 6 EVERYTHING SPICE BAKED POTATO <i>black garlic</i> 9 add crispy speck +3 MAC + CHEESE 9 MUSHROOMS + FREGOLA <i>rosemary, thyme</i> 8
sea	MAPLE GINGER GLAZED SALMON* <i>cabbage, beets, hakurei turnips</i> 27 SCALLOPS + PORK BELLY* <i>sweet potato, Jonamac apples, quinoa</i> 29		
land	CHEESEBURGER* <i>Jasper Hill's Vault No5 Cheddar, caramelized Vidalia onion, B3 pickles</i> 15 add bacon +4 add bone marrow +4 GRILLED WHOLE OR HALF CHICKEN <i>mushrooms, fregola</i> 52 / 27 MASSACHUSETTS STEAK FRITES* <i>farmer's cut of the day</i> MP	Come and ring in 2020 at Alcove! We are open New Year's Eve and New Year's Day. Starting in January, join us for Cellar Saturdays wine class with TSG! Find the link for tickets on our website, alcoveboston.com.	

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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