

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> 15</p>

SIP

<p>HOUSE BLOODY MARY <i>vegetable vodka, tomato juice, celery salt</i> 11</p>	<p>IPSWICH ROYALE <i>Privateer Trés Aromatique, orange cordial, bubbles</i> 13</p>	<p>TGYP <i>vodka, espresso, cardamom</i> 11</p>	<p>JASMINE <i>gin, Campari, lemon</i> 11</p>	<p>TURNIQUET <i>tequila, house falernum, Aperol, lime</i> 11</p>	<p>ITALIAN SERVICE <i>Punt e Mes, pink peppercorn, grapefruit</i> 11</p>
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SNACK

baked	<p>DOUGHNUT <i>Capen's call</i> 5</p>	<p>SALMON TARTARE* <i>kimchi black rice, nori</i> 14</p>
	<p>ALCOVE GRANOLA <i>fruit, yogurt</i> 8</p>	<p>CHARRED HAAS AVOCADO <i>harissa aioli, red vein sorrel</i> 10</p>
	<p>TSG SALAD <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 9 per person</p>	<p>SUNCHOKES HUMMUS CROSTINI <i>breakfast radish, fresh ricotta</i> 12</p>
	<p>CINNAMON ROLL <i>brown butter, vanilla glaze</i> 5</p>	<p>SESAME HONEY BUN <i>sea salt</i> 4</p>
	<p>BABKA <i>chocolate, almond</i> 5</p>	<p>FOCACCIA <i>mushrooms, Fontina</i> 5</p>
	<p>PASTRY BASKET 15 add doughnut +5</p>	

SHARE

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

MAINS

eggs & sandwiches	<p>FRENCH TOAST <i>cherries, white chocolate</i> 13</p>
	<p>LOBSTER + EGGS <i>poached eggs, beurre blanc, brioche</i> 21 add caviar +10</p>
	<p>EGG WHITE FRITATTA <i>Brussels sprouts, crème fraîche, salsa verde</i> 13</p>
	<p>CHEDDAR SCRAMBLED EGGS <i>applewood smoked bacon, home fries, Iggy's 7 grain toast</i> 13</p>
	<p>POACHED EGGS <i>pork belly, sweet potato, quinoa</i> 15</p>
	<p>FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12 add avocado +4 add mortadella +6</p>
	<p>FRIED CHICKEN SANDWICH <i>pancetta, fried egg, jalapeño aioli</i> 15</p>
	<p>N'DUJA TOAST <i>fried egg, arugula, pickled onion</i> 15</p>
	<p>CHEESEBURGER* <i>Jasper Hill's Vault No5 Cheddar, caramelized Vidalia onions, B3 pickles</i> 15 add egg +3 add bacon +4</p>

N/A BEV

<p>RARE TEA CO. <i>Black and Green: Lost Malawi English Breakfast, Earl Grey, Genmaicha</i> 5</p>
<p><i>Herbal:</i> <i>English Peppermint, Lemon Blend, Wild Rooibos</i> 6</p>
<p>FRESH SQUEEZED FRUIT JUICE <i>orange, grapefruit</i> 4</p>
<p>CRANBERRY LIMEADE 5</p>
<p>BACK BAY ROASTERS CHEMEX <i>Guatemala, Rwanda</i> 6</p>
<p><i>Our quarterly Farm Coast Dinner Series starts March 16th, featuring Snappy Lobster of Scituate, MA.</i></p>
<p><i>5 courses for \$75 with optional wine pairings for \$50</i></p>
<p><i>Contact us for reservations at 617-248-0050</i></p>

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.

50 Lovejoy Wharf
Boston, MA 02114
617.248.0050
alcoveboston.com

