

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

SHARE

for the table	ALCOVE PICKLES <i>Sparrow Arc Farm vegetables, pickled egg</i> 8	BLUEFISH PATE <i>pickles, wheat crackers</i> 12
	CHARRED HAAS AVOCADO <i>harissa aioli, red vein sorrel</i> 10	PUMPKIN SOUP <i>spiced pumpkin seeds, chive oil</i> 10
	ATLANTIC SEA SCALLOP CRUDO* <i>soubise, sea grapes, tobiko</i> 15	STEAK + BEET TARTARE* <i>juniper, spruce oil, yogurt</i> 13
	SALMON TARTARE* <i>kimchi black rice, nori</i> 14	FRIED PUMPKIN <i>ricotta, honey</i> 10

FRESH

greens	TSG SALAD <i>Eva's Garden greens, heirloom carrots, lavender, puffed wild rice</i> 10	FREGOLA SALAD <i>Brussels sprouts, Jonamac apples, Parmesan</i> 11	SHAVED FENNEL SALAD <i>marinated tomatoes, watercress, preserved lemon vinaigrette</i> 10
	ADDITIONS: zucchini fritters +9 / shrimp +9 / maple ginger salmon +13 / chicken +10 / steak +13		

MAINS

sandwiches	FAVA BEAN FALAFEL <i>tzatziki, cucumber, whole wheat pita</i> 13	sides	FRIED SHISHITO PEPPERS <i>Espelette</i> 7
	PORCHETTA <i>mojo rojo, roasted peppers</i> 14		FRENCH FRIES <i>rosemary, Urfa pepper</i> 6
	BLACKENED FISH TACOS <i>pickled cabbage, avocado crema, radish</i> 15		MUSHROOMS + FREGOLA <i>rosemary, thyme</i> 8
	CHEESEBURGER* <i>Jasper Hill's Vault No5 cheddar, caramelized Vidalia onion, B³ pickles</i> 15 add bacon +4		ZUCCHINI FRITTERS <i>sesame, ginger</i> 10
	FORMAGGIO MELT <i>Fontina, cheddar, Dijon</i> 12 add avocado +4 add mortadella +6		MAC + CHEESE 9
entrées	MAPLE GINGER GLAZED SALMON <i>cabbage, beets, hakurei turnips</i> 27	<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>Contact us for reservations at 617-248-0050</p>	
	ROASTED CHICKEN BREAST <i>mushrooms, fregola</i> 23		
	GRILLED BAVETTE STEAK* <i>baby potatoes, grilled pumpkin, salsa verde</i> 26		

SIP

SPRITZ BREAK <i>Cocchi Americano, bubbles, more bubbles!</i> 10	CRANBERRY LIMEADE 5	ICED COFFEE <i>Back Bay Roasters Midnight Ride</i> 4	ICED TEA <i>Rare Tea Co. Black Tea Blend</i> 4	RARE TEA CO. (BLACK + GREEN) <i>Lost Malawi English Breakfast, Earl Grey, Genmaicha</i> 5	RARE TEA CO. (HERBAL) <i>English Peppermint, Lemon Blend, Wild Rooibos</i> 6	FRESH SQUEEZED JUICE <i>orange, grapefruit</i> 4
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LUNCH

*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

