

FOOD

raw bar

NEW ENGLAND OYSTER*
3 each

COCKTAIL SHRIMP
4 each

**NEW ENGLAND
LOBSTER DIP**
everything bagel chips
15

LITTLENECK CLAM*
2 each

STEELHEAD TROUT TARTARE*
coconut milk, sesame, sweet potato chips
15

**30G ISLAND CREEK
WHITE STURGEON CAVIAR***
French onion dip + chips
70

SHELLFISH PLATTER*
92

ALCOVE PASTRY BASKET

*coffee cake,
golden raisin scone,
chocolate brownie, banana bread*
16 or 4 each

appetizers

FURLONG BISQUE
green crab bisque, mascarpone, chervil
14

SAFFRON ARANCINI
fontina, roasted tomato sauce
14

SAN DANIELE PROSCIUTTO BITE
*Mozzarella House stracciatella,
whole wheat fried dough*
4 each

BIBB LETTUCE SALAD
sliced apple, walnut vinaigrette
12

DANDELION GREEN SALAD
*arugula, celery leaf,
Parmigiano-Reggiano*
11

**GRILLED + ROASTED SALAD
ADDITIONS:**
trout* +13 / chicken +10
steak* +20 / impossible burger +10

entrees

FRENCH TOAST
*whipped cinnamon mascarpone,
maple syrup*
15

EGG WHITE FRITTATA
salsa verde, spinach, ricotta
15

BREAKFAST SANDWICH
prosciutto, cheddar, fried egg
13

BREAKFAST SCRAMBLE PLATE
*scrambled eggs, ham steak,
Iggy's sourdough toast, homefries*
17

BLACKENED FISH TACOS
avocado crema, pickled cabbage
18

GRILLED CHEESE
Fontina, whole grain mustard
12

CHEESEBURGER*
cheddar, caramelized onion, pickles
17

SANDWICH ADDITIONS:
avocado +4 /bacon +4
prosciutto +6/egg +3

kid's meals

**ALL NATURAL ALCOVE
CHICKEN FINGERS + FRIES**
12

MAC + CHEESE
9

sides

ONE EGG
3

**APPLEWOOD
SMOKED BACON**
6

**HOME
FRIES**
*caramelized onions,
parmesan cheese*
8

**IGGY'S
SOURDOUGH
TOAST**
4

**FRIED
SHISHITO
PEPPERS**
Espelette
9

GREENS SALAD
sherry vinaigrette
7

KETTLE CHIPS
6

FRENCH FRIES
*rosemary,
Urfa pepper*
7

*Planning an event? Contact
events@alcoveboston.com for details!*

*Join the Alcove Wine of the Month Club:
\$55 for two bottles of wine and a snack, plus fun
facts about the wines. A new theme every month!*

*Daily dinner specials available
starting at 4pm.*

*May be raw or undercooked. 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.

We apply a 4% Kitchen Administrative fee, which primarily benefits our back of house staff, including cooks and dishwashers. By Massachusetts law, kitchen staff may not be included in the tip pool. We therefore use this administrative fee as a way to improve wages and increase benefits for our back of house staff. This administrative fee does not represent a tip or service charge for our front of house service staff, which includes servers, runners, bussers, and bartenders.