

FOOD

raw bar

NEW ENGLAND OYSTER*

3 each

SHELLFISH PLATTER*

92

LITTLENECK CLAM*

2 each

STEELHEAD TROUT TARTARE*

coconut milk, sesame,
sweet potato chips

15

SURF CLAM CEVICHE*

cucumber, herb salad

14

COCKTAIL SHRIMP

4 each

30G ISLAND CREEK WHITE STURGEON CAVIAR*

French onion dip + chips
70

appetizers

FURLONG BISQUE

green crab bisque, mascarpone, chervil

14

FORMAGGIO KITCHEN

CHEESE PLATE

16

SAFFRON ARANCINI

Fontina, roasted tomato sauce

14

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

Daily dinner specials available
starting at 4pm.

Brunch 11am to 2:30pm
every Saturday + Sunday.

snacks

CHIPS + FRENCH ONION DIP

8

LA QUERCIA PROSCIUTTO BITE

Mozzarella House stracciatella,
whole wheat fried dough

4

HOUSE MADE FOCACCIA

olive oil, chili flakes

4

ADD: fresh ricotta +4
spicy tomato sauce +2 / honey butter + 2

family meal

GRILLED HALF OR WHOLE CHICKEN

choice of one or three sides

28/52

sides

GREEN SALAD
sherry vinaigrette
7

FRENCH FRIES
rosemary,
Urfa pepper
7

FRIED
SHISHITO
PEPPERS
Espelette
9

KETTLE CHIPS
6

ALCOVE
MARKET
PICKLE
rotating selection
6

ROASTED
SPRING-DUG
PARSNIPS
parsley pesto
8

BOSTON
FARMER'S
MARKET
CARROTS
ginger
9

CRISPY
SMASHED
POTATOES
fines herbs
9

MARINATED
BEETS
basil

sandwiches

CHEESEBURGER*

cheddar, caramelized onion, pickles

17

IMPOSSIBLE™ BURGER

cheddar, sweet chili aioli

14

GRILLED CHEESE

Fontina, whole grain mustard

12

GRILLED CHICKEN SANDWICH

citrus barbecue, pickled red onion,
sourdough

15

BLACKENED FISH TACOS

avocado crema, pickled cabbage

18

SANDWICH ADDITIONS:

avocado +4 /bacon +4

prosciutto +6

kid's meals

ALL NATURAL ALCOVE CHICKEN FINGERS + FRIES

12

MAC + CHEESE

9

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!

*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.