

# LATE NIGHT



## COCKTAIL SHRIMP

4 each

## 30G ISLAND CREEK WHITE STURGEON CAVIAR\*

*French onion dip + chips*

95

## SMOKED TROUT PÂTÉ

*everything bagel chip*

13

## CHIPS + FRENCH ONION DIP

8

## FRIED SHISHITO PEPPERS

*Espelette*

9

## FRENCH FRIES

*rosemary, Urfa pepper*

7



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

*Join the Alcove Wine of the Month Club:  
\$65 for two bottles of wine and fun facts  
about the wines. A new theme every  
month!*



## FORMAGGIO KITCHEN CHEESE PLATE

18

## SALTED HAKE CROQUETTES

*tarragon buttermilk dressing*

14

## AUTUMN GREEN SALAD

*paprika crouton, spiced Caesar dressing*

14

## ALL NATURAL ALCOVE CHICKEN FINGERS + FRIES

12

## GRILLED CHEESE

*Fontina, whole grain mustard*

12

## CHEESEBURGER\*

*cheddar, caramelized onion, pickle*

18



*Daily dinner specials available  
starting at 4pm.*

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



\*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.