

FOOD



raw bar

NEW ENGLAND OYSTER*
3.5 each

COCKTAIL SHRIMP
4 each

LITTLENECK CLAM*
2.5 each

SHELLFISH PLATTER*
104

**30G ISLAND CREEK
WHITE STURGEON
CAVIAR***
French onion dip + chips
95

SALMON CRUDO*
*avocado mousse, winter citrus,
pistachio*
16

DEVILED CRAB DIP
everything bagel chips
16

ALCOVE PASTRY BASKET

*butter croissant, pineapple coffee cake
chocolate chip scone,
pumpkin bread*
16 or 4 each

appetizers

GREEN CRAB BISQUE
mascarpone
14

SALTED HAKE CROQUETTES
green Tabasco aioli
14

SAN DANIELE PROSCIUTTO BITE
*Mozzarella House stracciatella,
whole wheat fried dough*
5

BABY ICEBERG SALAD
pink peppercorn ranch, everything spice
15

ARUGULA SALAD
blood orange, fennel, almond vinaigrette
14

GRILLED + ROASTED SALAD ADDITIONS:
shrimp +16 / chicken +10
steak* +20 / impossible burger +10

entrees

BRIOCHE FRENCH TOAST
cinnamon mascarpone
15

BREAKFAST SANDWICH
*butter croissant, prosciutto,
cheddar, fried egg*
13

BREAKFAST SCRAMBLE PLATE
*scrambled eggs, bacon,
Iggy's sourdough toast, home fries*
18

GRILLED SHRIMP TACOS
*avocado crema, red cabbage slaw,
pineapple salsa*
19

FRIED CHICKEN SANDWICH
B+B pickles, Alcove secret sauce
16

GRILLED CHEESE
Fontina, whole grain mustard
14

CHEESEBURGER*
cheddar, caramelized onion, pickles
19

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

kid's meals

**ALL NATURAL ALCOVE
CHICKEN FINGERS + FRIES**
14

MAC + CHEESE
10

sides

ONE EGG
3

**APPLEWOOD
SMOKED BACON**
6

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

**IGGY'S
SOUR DOUGH
TOAST**
4

**FRIED
SHISHITO
PEPPERS**
Aleppo pepper
10

GREENS SALAD
sherry vinaigrette
7

KETTLE CHIPS
7

FRENCH FRIES
*rosemary,
Urfa pepper*
8

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

*Join us for Cellar Saturdays in January!
Enjoy snacks and learn about some fantastic
wines from our owner, Tom
Schlesinger-Guidelli. Find out more at
alcoveboston.com
\$65*

*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.