

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

appetizers

CHIPS + DIPS

**BLACK LENTIL HUMMUS,
GREEN OLIVE + RICOTTA,
FRENCH ONION**
selection of:
1 for 10 / 3 for 26

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

HOUSE MADE FOCACCIA
olive oil, chili flake
6
ADD: fresh ricotta +4 /
red sauce +2 / honey butter + 2

**FORMAGGIO KITCHEN
CHEESE PLATE**
23

BABY ICEBERG SALAD
*pink peppercorn ranch, everything
spice*
15

ARUGULA SALAD
*blood orange, fennel,
toasted hazelnut*
14

GRILLED + ROASTED SALAD
ADDITIONS:
salmon* +14
chicken +10
steak* +20
impossible burger +10

family meal

**GRILLED HALF OR
WHOLE CHICKEN**
choice of one or three sides
30/56

entrees

PAN SEARED SALMON*
quinoa fried rice
34

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

GRILLED CHEESE
Fontina, whole grain mustard
14

IMPOSSIBLE™ BURGER
cheddar, sweet chili aioli
14

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

CHEESEBURGER*
cheddar, caramelized onion, pickles
19

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

sides

GREENS SALAD
sherry vinaigrette
7

**FRIED
SHISHITO
PEPPERS**
Aleppo
10

**ALCOVE
MARKET
PICKLE**
rotating selection
7

KETTLE CHIPS
7

**SPICED
BUTTERNUT
SQUASH**
*coconut lime yogurt,
puffed rice*
9

FRENCH FRIES
*rosemary,
Urfa pepper*
8

**CRISPY SMASHED
POTATOES**
fines herbs
10

kid's meals

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

MAC + CHEESE
10

*Daily dinner specials available
starting at 4pm.*

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

*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!*

*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.