

# FOOD



## raw bar

**NEW ENGLAND OYSTER\***  
3.5 each

**COCKTAIL SHRIMP**  
4.5 each

**LITTLENECK CLAM\***  
2.5 each

**SHELLFISH PLATTER\***  
104

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

**SALMON CRUDO\***  
*avocado mousse, rhubarb,  
pistachio*  
17

**DEVILED CRAB DIP**  
*everything bagel chips*  
16

## ALCOVE PASTRY BASKET

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

## appetizers

### CHIPS + DIPS

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

**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**  
*pickled rhubarb, toasted hazelnut,  
shallot vinaigrette*  
14

**GRILLED + ROASTED SALAD ADDITIONS:**  
salmon +22/ chicken +13  
impossible burger +11

## entrees

**BRIOCHE FRENCH TOAST**  
*strawberry, whipped mascarpone*  
15

**SMOKED SALMON PÂTÉ**  
*everything bagel, cucumber, avocado*  
16

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

**SCRAMBLE PLATE**  
*scrambled eggs, bacon,  
Iggy's sourdough toast, home fries*  
19

**GRILLED SHRIMP TACOS**  
*avocado crema, red cabbage slaw,  
pineapple salsa*  
20

**FRIED CHICKEN SANDWICH**  
*B+B pickles, Alcove secret sauce*  
17

**BACON  
CHEESEBURGER\***  
*cheddar, caramelized onion, pickles*  
23

## kid's meals

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

**MAC + CHEESE**  
10

**GRILLED CHEESE**  
*Fontina, whole grain mustard*  
14

## sides

**ONE EGG**  
3

**APPLEWOOD  
SMOKED BACON**  
6

**HOME  
FRIES**  
*caramelized onions,  
parmesan cheese*  
9

**IGGY'S  
SOUR DOUGH  
TOAST**  
5

**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!  
Enjoy snacks and learn about some fantastic  
wines from around the globe.*

*Book your seat at alcoveboston.com*

\*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.