

# 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

**HALIBUT CEVICHE\***  
*coconut milk, grilled corn,  
jalapeño, lime*  
14

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

## ALCOVE PASTRY BASKET

*butter croissant, strawberry coffee cake,  
lemon + blueberry bread,  
chocolate chip scone*  
16 or 4 each

## appetizers

### CHIPS + DIPS

**CHARRED EGGPLANT TAHINI,  
SUNDRIED TOMATO RICOTTA,  
FRENCH ONION**  
*selection of:*  
1 for 10 / 3 for 26

**STRAWBERRY GAZPACHO**  
*burrata, heirloom tomato, salsa verde*  
16

**BEEF + LAMB KOFTA**  
*cucumber, tahini yogurt*  
16

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

**BABY ICEBERG SALAD**  
*Great Hill blue cheese, pink peppercorn ranch,  
focaccia crouton, everything spice*  
15

**ARUGULA SALAD**  
*grilled corn, pickled peach,  
smoked hazelnut*  
14

**GRILLED + ROASTED SALAD  
ADDITIONS:**  
shrimp +20  
chicken +13  
beef + lamb kofta +12  
steak +25

## entrees

**BRIOCHE FRENCH TOAST**  
*macerated peaches,  
whipped crème fraîche*  
15

**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,  
corn salsa*  
20

**SALMON GRAVLAX SANDWICH**  
*scallion cream cheese, pickled onion,  
cucumber,  
everything bagel*  
17

**HEIRLOOM TOMATO BLT**  
*crispy confit bacon, basil aioli,  
grilled sourdough*  
18

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

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

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

## 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*  
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.