

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 + CHICKORY SALAD
*Black Mission fig, pickled fennel,
Marcona almond, sherry vinaigrette*
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 PÂTÉ SANDWICH
*everything bagel, avocado, cucumber,
arugula, pickled onion*
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.