

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*
15

DEVILED CRAB DIP
everything bagel chips
16

appetizers

CHIPS + DIPS

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

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

STRAWBERRY GAZPACHO
burrata, heirloom tomato, salsa verde
16

BEEF + LAMB KOFTA
cucumber, tahini yogurt
16

HOUSE MADE FOCACCIA
olive oil, chili flake
6

ADD: fresh ricotta +4 /
red sauce +2 / honey butter + 2

**FORMAGGIO KITCHEN
CHEESE PLATE**
*rotating selection, grilled bread,
seasonal accompaniment*
23

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

family meal

**GRILLED HALF OR
WHOLE CHICKEN**
choice of one or three sides
32 / 58

entrees

QUINOA SUCCOTASH
*oyster mushroom, black bean,
corn, avocado mousse*
26

SALMON PÂTÉ SANDWICH
*everything bagel, avocado, cucumber,
arugula, pickled onion*
17

MONKFISH MILANESE
*delicata squash, hazelnut,
cubanelle pepper aioli*
29

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

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

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

GRILLED CHEESE
Fontina, whole grain mustard
14

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

sides

GREENS SALAD
sherry vinaigrette
7

**FRIED
SHISHITO
PEPPERS**
Aleppo
10

**ALCOVE
MARKET
PICKLE**
rotating selection
7

KETTLE CHIPS
7

FRENCH FRIES
rosemary, Urfa pepper
8

**CRISPY SMASHED
POTATOES**
fines herbs
10

**FALL SQUASH
CAPONATA**
*pine nut, herbs,
olive oil*
10

kid's meals

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

MAC + CHEESE
10

*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.